

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

APRIL 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 29th April, 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:

<i>President's Press</i>	<i>2</i>
<i>Committee & Committee Meeting Dates</i>	<i>3</i>
<i>Guild Contacts</i>	<i>3</i>
<i>Forward Program for Guild Events</i>	<i>4</i>
<i>Other Dates for Your Diary</i>	<i>6</i>
<i>Social Activities.....</i>	<i>7</i>
<i>BBQ & Picnic @ the Pope's</i>	<i>8</i>
<i>The Grape Group ... update</i>	<i>10</i>
<i>Vintage 2022</i>	<i>13</i>
<i>Did You Know ...?</i>	<i>19</i>
<i>Making Country Wines</i>	<i>21</i>
<i>A Wine Recipe</i>	<i>23</i>
<i>Members Share</i>	<i>24</i>
<i>Jo Ilian Awards – Forward Thinking</i>	<i>25</i>
<i>Sponsors</i>	<i>26</i>
<i>... from our Sponsors</i>	<i>27</i>
<i>Ask the Wine Doctors</i>	<i>27</i>
<i>The Trading Barrel.....</i>	<i>29</i>



Vintage 2022

As vintage 2022 starts to wind up it's time to think about what you will do with that 200kg of shiraz you have harvested or purchased. What is your strategy for maturation? Should you use some of it to make a fortified? Perhaps you've already used some free run juice for a rosé. Can you make a sparkling?

There are a myriad of possibilities for using portions of that 200kg for something other than a straight shiraz dry red. It would be great to hear your thoughts and ideas on *Slack*.

April Guild Night – Back to the Eltham Living & Learning Centre!

For our next guild night, on Friday the 29th of April, we will be back at the *Eltham Living and Learning Centre* for our first face-to-face meeting since April 2021. This will be more a social evening than anything heavy and technical. We'll present some trophies (which normally would have been done at the public tasting day of the 2021 Wine Show), taste some member's wines and catch up on what has happened over the last year.

Bring along any wines you would like us to taste – whether medal winning wines from the 2021 Wine Show, or something you would like to get an opinion on from the assembled experts.

At this meeting, and all subsequent guild nights, we will have the *Sentia wine analyser* available to have your wines tested for free SO₂ or malic acid (MLF completion), so bring along your samples.

Current price is \$5 for free SO₂ and \$10 for malic acid.

No need to bring cash, we can invoice you for the tests.

For those members who would prefer to engage in the meeting from home (or wherever else they might be) we will also be presenting the meeting via *Zoom* – look out for the Zoom invitation on *Slack*.

Changes to COVID Regulations and How They Affect EDWG

Even though the State and Local Governments have relaxed the rules regarding COVID Marshals, masks, checking in using QR Codes and the sighting of Vaccination certificates – the EDWG still require all participants of face-to-face events to be fully vaccinated. Please arrive a few minutes early to allow extra time for the check-in process.

- **Anyone attending EDWG functions can only enter if:**

- They are fully COVID-19 vaccinated and have proof of vaccination at time of entry – OR –
- They can show evidence of a lawful medical exemption.

- **No-one is to enter the venue if:**

- They have any COVID-19-like symptoms.
- They have identified as a contact of a person with COVID-19 and have not quarantined or taken the required Rapid Antigen Test/s in accordance with government guidelines.

<https://www.coronavirus.vic.gov.au/checklist-contacts>

- All in attendance are expected to practice good hygiene behaviour.
- Masks are not mandatory but recommended where practicable.

What next?

Now that COVID restrictions have been substantially eased, the EDWG Committee can now begin to plan for some events which were not possible over the last few years.

What are members interested in doing now? Winemaking workshops? International night? Winery tours? Please let any of the committee know what you would like to see on the guild calendar from now on.

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

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 resume face-to-face & via ZOOM from April.

All activities 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 April 29 th 	<u>Monthly Guild Night:</u> <i>Welcome back to Face-2-Face meetings @ the Eltham LLC</i> 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. <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 we're proud of</i> Bring along medal winners and wines you're proud of to share and discuss.
Friday May 27 th 	<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:</i> Country wines – Meads - Ciders
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:</i> EDWG Wine Show Medal Wines 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



1

¹ Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. P6.

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.

We'll finalise planning once vintage is over, so keep an eye on **Slack** and **the newsletter** for information.



? : **A Day Out with the FAWG**

A combined guilds day out together.

We're VERY early in the planning stage with this one ... but it's long overdue.

Will it be down on the peninsula ... or here in the Yarra Valley ... or somewhere else altogether?
We don't know yet – but we'll let you know as soon as we do!

Let Angela know if you have any ideas. newsletter@amateurwine.org.au or on *Slack*.

Again ... keep an eye on **Slack** and **the newsletter** for information.

BBQ & Picnic @ the Pope's

After another year of not being able to meet face-to-face, a small group of us met up at the Pope's house and vineyard in Coldstream to share food and wine and have a chat about what we've been up to since we last met in person – as well as reminiscing about Guild history, and the stories (tall tales and true) with David and Margot, before they make their move to Queensland.

It was wonderful to sample member's wines – quite a few from David's cellar ... his Merlot is legendary!



Feasting, imbibing, and taking in the stunning views ...



Vignettes taken across the afternoon.

MANY a tale was shared, and lesson learnt ...





La Part des Anges

2

² Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. P29.

The Grape Group ... update

The *Fruit Purchase Group* have been flat out the past month, with grapes finally being harvested ... in rapid succession!

Round #2: Lambrusco

The *Fruit Purchase Group* received their shipment of Lambrusco on March 25th.



And what a wine it is going to make!

High in sugar = 14.5% + high in acid and a mouthful of tannin – and the berries are so small we'll have lots of colour.

What a bunch of workers!

A huge thanks to Danny for the day ... and Kass backing up with supplies to keep them going.

(From Graham ... with Shirley's photos – taken at the crushing and distribution point.)



Round #3: *Muscat & Barbera*

A few of the *Muscateers* made an early morning run up to the [Monichino](#) winery in Katunga to pick *Muscat* and pick up *Barbera* on April 5th.

The *Muscat* block in the vineyard had been left untended for a year or two, as the muscat market had fallen. Terry allowed us to come in and pick at low cost.

As expected, the grapes weren't at their best – but we picked a mix of juicy and shrivelled bunches to see if we could capture more sugar and *raisin* notes.



The *Barbera* crew met at Diego's, place to crush and destem.

Measurements varied within the group ... around 13.6Be, pH 3.55.





If the *Barbera* on tasting at *Monichino* is any indication, those who are getting the *Barbera* grapes are in for a treat!



A winemaking story ... ³

... in the court of the Persian King Jamsheed, grapes were stored in huge jars. Legend has it that one of the jars developed a peculiar smell, and the contents started foaming. It was put aside as unfit to eat, very likely poisonous. A lady of the harem was in a fit of black depression ... everything was on top of her. She decided to end her life by drinking from the jar. But yes ... you got there first! Instead of dying, she became miraculously exhilarated, and then enjoyed a restful sleep. Dutifully she told the king, and a quantity of wine was made, and Jamsheed and his court drank of the new beverage.

³ Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. Pp 10-11.

Glen van Neuren & Richard Martignetti

... had 2 requests to help with picking this vintage ... and who were they to say no!

Coombe Farm ... *Bogazkere* (a Turkish red) & *Petit Verdot*

Richard and I got a call from Kirilly Gordon to help out with picking.



It was a chilly early April morning that turned into a beautiful day, with stunning views across the Yarra Valley.



We managed to pick all the fruit by midday and enjoyed some great wine and lunch with fellow pickers.



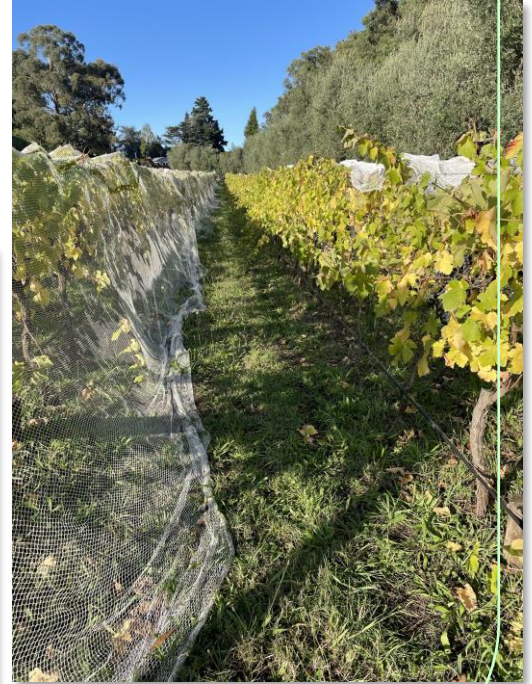
Shiraz picking in Silvan

Richard's mate invited us to pick at his small plot – right next door to Silvan reservoir.



It was a long day.

A chilly morning, that fined up to be another perfect day.



I picked with my son Tom, my other son's girlfriend Sera, Richard, Richard's dad and Stu, the owner.

We picked all day and got a massive load!



Being outside the PIZ we were able to take some grapes home.

Most went to Richard's mate, but we got enough to make about 90L of Rosé.

It was a massive day, but worth the effort and the experience for all of us.



Making Rose with my boy Tom.

Very happy we are making wine together.



The Harridges

... have had fingers dipped in lots of pies this vintage ...

Muscat picking at Monichino Vineyard



We hit the highway *very* early in the morning, so we could get up to Katunga, pick and return to process the Muscat.

Picking took a while as we had to go through what was available and choose the 'best' bunches to take – some for juice + some of the shrivelled ones for sugar content ...
... we followed the (numerous) bees to find those ones!





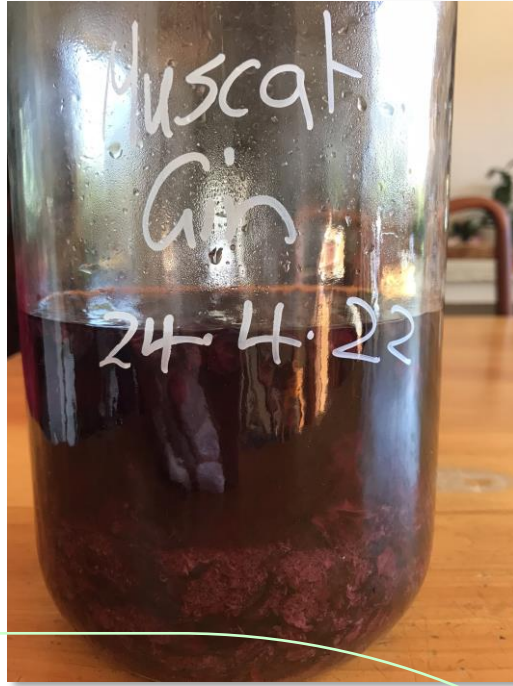
Once loaded up and ready to head home we, naturally, had to spend some time chatting with Terry, the Chief Winemaker, having a look around the winery – and sampling some of their wines ...

... and managed to find a spot for a few in the back of the car ...



The Muscat has now been pressed and is fermenting away.





Part of the *cake* is infusing in some gin spirit, some is bagged and in the freezer to make Muscat Pomace Jelly, and the rest is refermenting to make a Muscat Rosé.

Heathcote Cabernet

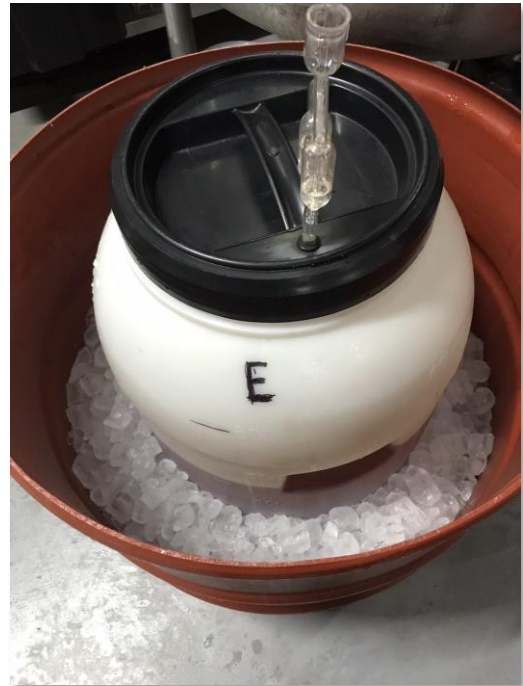
We made our annual pilgrimage to Heathcote to collect some glorious Cabernet ...

Pick-up from Peter's wasn't until lunch time so, once we had packed the ever-generous load into the car, we stopped off at the local pub for lunch – and a taste of some local wines – one must enjoy the process!





Once crushed and destemmed, the free-run juice started its Rosé journey via an ice bath, while the berries are still fermenting away ... a few more warm days would be welcome right now!



Graham Scott

On the left - Cumquat Liqueur

Centre - Nectarine Wine 2022

Right - Liqueur Muscat

I'm never leaving home!



Richard Webb: Richard's Recapitulations ...

Looking for a Better Way to Drink and Manage Your Health? Read this Book

Rebecca Hopkins, *A Balanced Glass*, 2018

<https://abalancedglass.com/30-days-of-discovery/2022-drinkthenewscienceofalcoholandhealth>

It is the author's opinion that the book [*Drink? The New Science of Alcohol and Your Health*](#), by Prof David Nutt (a leading authority on alcohol abuse), is the most insightful and compelling book they've have read on the subject of alcohol. It addresses the risks of consumption, impacts on physical and mental health and wellbeing, addiction, impacts and benefits of alcohol in society.

Should we buy a copy for the EDWG Library?



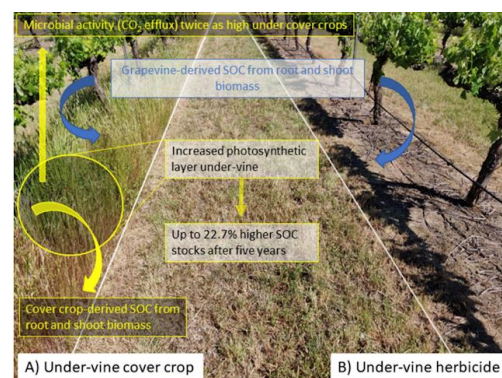
Australian Study Finds Cover Crops Sequester Up to 22 Percent More Carbon in Vineyard Soils Compared to Herbicided Vines

Pam Strayer, *Organic Wines Uncorked*, April 6, 2022.

<http://winecountrygeographic.blogspot.com/2022/04/australian-study-finds-cover-crops-and.html>

Plant cover crops in your vineyard and sequester carbon.

A new study found that cover crops help vineyards sequester far more carbon than vineyards using under vine herbicides. The study, entitled [*Cover crops and carbon stocks: How under-vine management influences SOC inputs and turnover in two vineyards*](#), was published in the journal *Science of The Total Environment*.



Talking with Wine Climatologist Gregory Jones

Aaron Romano, *Wine Spectator: Green Talk*, April 22, 2022.

<https://www.winespectator.com/articles/green-talk-wine-climatologist-greg-jones>

An in-depth discussion of the changes to grape growing due to a warming climate.

Dr Greg Jones is an atmospheric scientist and wine climatologist. His research links weather and climate with grapevine growth, fruit chemistry and wine character.



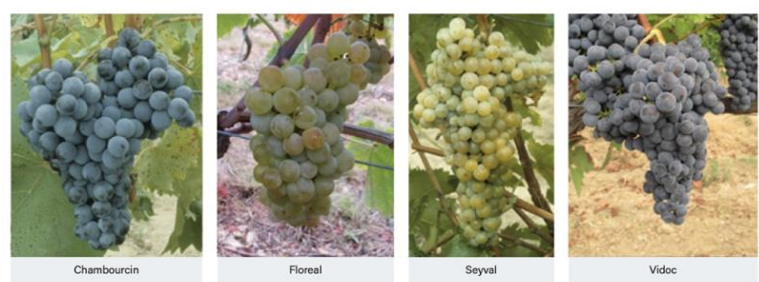
Resistant Varieties: The Next Step Toward Sustainability.

Will consumers agree?

Loni Lyttle, *Wine Business*, April 5, 2022.

<https://www.winebusiness.com/news/article/257517>

In the past, vines were selected because they made the best wine. Over the years diseases (such as powdery mildew and phylloxera) have spread across the world. Diseases have been controlled using methods such as grafting onto resistant rootstock and the use of chemicals – with vineyards becoming one of the largest users of pesticides. The use of chemicals has become a major bone of contention - hence the push to create resistant and tolerant grapevines – that produce a good wine.



Buried at the bottom of this article are the results of the taste tests.

Is Genetic Engineering the Key to Making Perfect Wine?

A little biotechnology is poised to disrupt a very ancient craft.

Miriam Fauzia, *Daily Beast: Science*, April 21, 2022.

<https://www.thedailybeast.com/genetic-engineering-could-be-the-key-to-making-perfect-wine?ref=scroll>

Winemakers and scientists are still trying to understand the intricacies of what chemical signals influence aroma and flavour in wine – in particular the different strains of yeast. The potential for gene modification is vast, yet the industry is not keen to embrace these new technologies, looking instead to mutations with desirable traits and selective breeding.



Worth a read for the discussion wild yeast vs commercial yeast. Even if you oppose GMO.

Letters from Kyiv

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

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

More about the amazing resilience of Ukrainians.

Here the team shares thoughts from Anna E Yanchenko, a sommelier, wine journalist pursuing an MSc degree in sensory analysis, and dreaming to get back home.

And updates on what life is like in Kyiv at the moment.



Making Country Wines ...

It's that time of the year when abundant fruits and vegetables become a little scarce ... but the weather is cooling ... and the apples love it! There are sections for Ciders in our Wine Show – so have a go!

This is a fairly basic explanation of cider making. If you want to know more look [here](#). The website is no longer updated but contains a plethora of information.

How to Craft Cider

Andrew Lea, *The Cider Workshop*, 2009.

<http://www.ciderworkshop.com/howtomake.html>



Apples

- You can be as selective or free as you like – the quality of apples will determine the quality of the drink. You may not have access to a range of specific varieties – but you may want to consider what kind of apples you want for a specific style of cider.
- When deciding on the quantity of cider to make, you can expect to obtain around 10 litres of apple juice for every 15-20kg.

Equipment

- Whatever equipment you have, make sure that it is clean (washed) and sanitised before using it for making cider.
[Click here](#) for information about equipment.

Prepare the apples

- Wash the apples to remove loose dirt and leaves.
Check for rotten apples. A bit of bruising is fine, even a little rot, but throw away any that have *turned* or decayed too far.
- Mill the apples.
Very small-scale cider makers can use a blender to break the apples up into small chunks. Anything more than a few kilograms would be better done with a *Pulpmaster* (a way to pulp apples using an electric drill) or a small hand mill. Larger quantities will need a heavier electric mill.
[Click here](#) for information about fruit mills.

Extract the juice

- There are several ways to do this.
Basically, you contain the apples within a cloth (anything that will allow the juice to escape without the pulp) and press them.
- If you are serious about crafting cider you'll need an apple press.
- Catch the juice in a sanitised container / bucket / demijohn / barrel, which can be used to ferment the cider.
[Click here](#) for information about fruit presses.

Pitching the yeast

- You *can* leave the cider fermentation to chance and allow nature to *take its course* ... apples will ferment with wild yeast.

OR

- Clear out wild yeast and pitch with cultured yeast - add potassium metabisulphite (PMS) to the juice to suppress wild yeast.
A general approach is to add 1 campden tablet (0.5g PMS) per 4.5L and leave for around 48 hours before pitching bought or cultured yeast into the juice.

OR

Leave the sulphited juice for a week or two under airlock, when the benign strains of wild yeast will multiply and start to ferment spontaneously after the adverse yeast and bacteria have died out.

- *Check the potential alcohol content with a hydrometer.
Anything above 6% will enable the cider to store.
Make any alcohol adjustments, although the addition of sugar should not be necessary.*
- *You may also add pectic enzyme (e.g. pectolase), depending on how long the apple pulp has been standing (if you are pressing the apples immediately after milling, this shouldn't be a problem unless you are using dessert fruit). A yeast nutrient might help the fermentation.*
Check here [Fermenting cider](#)

Fermenting cider

- If the weather is warm enough the juice will start to ferment between 12 hours and a few days.
- Fermentation will go on for between 7 days and a few months (depending on ambient temperature).
- The best way to monitor progress is to check every couple of days with a hydrometer.
- You may wish to start things off with an aerobic fermentation (leave the lid of the container off but cover with something that lets the air in but not flies) as this allows the yeast cells to grow strong cell walls.
- Make sure you seal the container and fit an airlock at some point to stop excess air getting in (an anaerobic fermentation).
- As the cider ferments, a *blanket* of carbon dioxide will form which will protect the cider from spoilage.
- Fermentation will use up all the available sugar, so you will end up with a dry, flat drink with a basic fermentation.
- A hydrometer reading of below 1.005 will indicate things are nearing an end.

Storing cider

- Rack off the cider from the lees (using a tube) into a fresh, sterile container with airlock (to prevent air ingress).
- At this point you have cider.
But you can leave it to mature for a few months before drinking.
If you leave it until the following year you may even get a malolactic fermentation (a second fermentation which will reduce acid tones in a cider).

Cloudy cider or clear cider?

This is a personal choice.

- *If you leave the cider on the dead yeast you get cloudy cider.*
- *If you rack it off you get clear cider.*
If you store the cider to mature, you may want to rack it a second time as further yeast may have settled.

[Click here](#) for more information about storage.

Bottling cider

- Use glass ale bottles (with a crown cap) or champagne bottles.
- Plastic is fine if you are intending to drink the cider within a few months.
- Before bottling, add further PMS to help the cider keep for longer.
For more information about this, consult [Andrew Lea's](#) website.

Seared Sausages with Cabbage & Pink Lady Apples

Kate Merker, *Country Living*, 2018, <https://www.countryliving.com/food-drinks/a23336101/seared-sausage-with-cabbage-and-pink-lady-apples-recipe/>

Serves 4

1 tablespoon olive oil	6 small sweet Italian sausages
2 Pink Lady apples – halved	½ red onion – sliced
½ head red cabbage – cut into thick slices	1 cup apple cider
2 tablespoons apple cider vinegar	
Salt to taste	Freshly ground black pepper

1. Heat oil in a large heavy-based, lidded casserole over a medium-high heat.
2. Add the sausages and cook, turning occasionally, until golden brown (6-8 minutes). Transfer to a plate.
3. Reduce the heat to medium and add the apples, cut-sides down. Scatter the onion and cabbage around the apples.
4. Season with salt and pepper.
5. Cook, stirring occasionally, until the apples are golden brown (3-4 minutes).
6. Flip apples. Return the sausages to the pan, nestling among the vegetables.
7. Add the cider and vinegar. Simmer, turning the sausages occasionally, until the sausages are cooked through, and the apples are tender (18-20 minutes)

When cooking, use firm apple varieties like Pink Lady or Gala that hold up to heat well. Avoid Red Delicious and Gold Delicious—they can get mushy.



Apple Cider Crisp

Oxmoor House, 2005, <https://www.myrecipes.com/recipe/apple-cider-crisp>

Crumble topping:

1/2 cup plain flour	1/4 cup white sugar
1/4 cup packed light brown sugar	1/4 cup chilled butter, cut into small pieces
1/3 cup apple cider	7 cups peeled, sliced Granny Smith apples (about 7 medium)
2 tablespoons white sugar	1 tablespoon lemon juice
1 tablespoon plain flour	1 teaspoon ground cinnamon

1. Preheat oven to 180°C.
2. Combine the crumble topping ingredients in a blender or food processor. Pulse 4 times or until crumbly. Set aside.
3. Combine the apple base ingredients in a large bowl and toss gently to combine. Spoon into a greased 20cm square baking dish. Sprinkle with the crumble topping mixture. Bake at 180°C for 40 minutes or until slightly browned. Serve warm.



Nillumbik U3A: 2022 *Pink Bastard*

More of our members are part of Nillumbik U3A courses ... in this case, two groups – Karen Coulston's *Wine & Food Lunch Group* and *Wine Tour Group*. Making of the *Pink Bastard Rosé* began several years ago, when the groups gathered a variety of grapes (hence the name), that Karen then nurtured into a rosé. Today, members pick the base wine grapes – Shiraz, sourced from a Wandin East vineyard – and boost the quantity with other grapes they have been able to acquire.

Have a look [here](#) if you'd like to find out more about the wine related classes.



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

Sponsors



THE ARTISAN'S BOTTEGA

EQUIPMENT TO
FEED YOUR PASSION

218 Cooper Street, Epping
Ph: 03 9422 1711

317 Victoria St, West Melbourne
Ph: 03 9328 1843

<https://artisansbottega.com.au>



**SPECIALIST FOOD &
BEVERAGE EQUIPMENT,
SUPPLIES & WORKSHOPS**

Shop 4/158 Wellington Rd, Clayton
Ph: 03 9457 8222

96 Chifley Drive, Preston
Ph: 03 9487 1105

<https://homemakeit.com.au>



Panton Hill Estate

Olive Products



Ph: 03 9719 7260

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



Precision Oenology
Inspired by Nature

LAFFORT

l'œnologie par nature

LAFFORT AUSTRALIA
33 Hightech Pl, Lilydale VIC 3140
(03) 9735 2100

<https://laffort.com/en/laffort-australia/>

COSTANTE
imports



For all your winemaking equipment

377 - 379 Bell Street, Preston
Ph: 03 9484 7948

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

**Greensborough
Home Brewing Supplies**

29 Beewar St, Greensborough
Ph: 9432 0283

<http://greensboroughhomebrew.com.au/>




AUSTCURE
SMOKERS • CHIPS • CURES

SMOKER PRODUCTS
&
ACCESSORIES

Ph: 0490 025 711

<https://www.austcure.com/>




Winechek
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/>

Ask the Wine Doctors



Dr Victoria Hughes and Dr Alana Seabrook

A place to get answers to wine, cider etc ... making questions

This will be a regular feature in the newsletter.

If you have a question for the *Wine Doctors*, send it to newsletter@amateurwine.org.au

Stuck Fermentations: Fact Sheet

Winechek, *Technical Resources: Fact Sheets*, March, 2022.

http://winechek.com/wp-content/uploads/2022/03/WINECHEK_Stuck-fermentation-fact-sheet-1-1.pdf

A fact sheet looking at ...

- What causes stuck fermentation.
- How to avoid stuck fermentation.
- What to do if fermentation gets sluggish.
- Available analysis.
- Links to related articles and online tools.



The Cautious Cellarman

The Heroic Pharmacist ⁴

(A tale of exploding champagne bottles in 17thC England)

Champagne is France's most northern wine region ... By the end of the grape harvest autumn is advancing, temperatures are cooling down, and fermentation *appears* to have stopped, as yeast doesn't work when it's too cold. The wine is shipped in barrels, and bottled in England. Spring arrives, temperatures warm up, and fermentation recommences, creating its by-product carbon dioxide. This would seep out of a barrel, but a closed bottle allows it no exit, so it lies waiting to emerge as fabulous frothy frizz.

Unless the bottle explodes.

Thanks to coal-fired furnaces, British glassmakers were making stronger bottles. But the pressure in a bottle of champagne is equal to the inside of a London bus tyre, and for many years the process remained hazardous. There were heavy losses, up to 50%. It was strongly advisable to wear iron masks in champagne cellars to avoid being lacerated by flying glass. ... But worry not. The hero of the hour was a young pharmacist called André François. In 1836 he published a formula enabling precise quantities of sugar and yeast to be added to induce the second fermentation in a bottle, without also inducing an explosion. Finally, champagne took off, after nearly 200 years of exploding bottles. Within a generation it was the world's first Wine Industry.

⁴ Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. Pp 40-41.



Harvest Season

Preston Store: 03 9487 1105

96 Chifley Drive, Preston

Clayton Store: 03 9574 8222

4 / 158 Wellington Road, Clayton

Email: info@homemakeit.com.au

www.homemakeit.com.au



Must Have Products

Manual Fruit Presses

Italian made Crusher Destemmers

Wide range of demjohns

Rover pumps & filter pads

225 Lt European Oak Barrels
By Garbellotto

Italian made S/S Algor V/C
Tanks 100 - 1000 litres

Italian made plastic vats & lids
230 - 1000 litres



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 (for one wine / \$10 to test two or more) and we can help you make sure your wine is on track to be the best yet!



SALE!!

Up to 50% off on selected products across our full range.

Buy one, get one free offers (In stores only)

Wine Guild Member Offer!!
Spend \$100 in store and receive a free gift!

Offer only on selected items and valid until 30 April 22 only



10% off products for Eltham Wine Guild Members (excl certain items)

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
-

Come to the Guild Night and Score!

Reg Bowran, one of the founders of the Guild, gave Graham Scott the following items when he downsized. Graham will bring them to the Guild meeting on Friday April 29th.

Reg Bowran's Treasure Chest

3 bags Quality Corks
7 stainless steel champagne stoppers

1 wooden corker

Books:

Thorsons Organic Wine Guide

Robin Bradley - Australian Wine Vintages -signed, copy no. 2125

CSRIO – Some Wine Grape Varieties for Australia

Measuring:

1 Imp. Thermometer

2 Baume Hydrometers

1 hydrometer 0.900 – 1.000

1 hydrometer 1.050 – 1.000

1 hydrometer 0.800 – 0.950

1 hydrometer 80 – 00 ??

2 glass florentine flasks Large. 1 short neck. 1 long neck

2 small 250 ml eirenmyer flasks

2 large long standing flasks

1 glass double inlet connector

1 glass distiller

1 barrel spigot, metal tap

1 jar phenylethylene, with pourer

1 jar Succinic acid

1 jar Lactic acid

1 small jar Condyl's Crystals

1 jar NOT Malic acid

1 set labels

1pkt Fosters bottle tops

4 tube /flask holders for apparatus stand

3 packs Accuvin Free SO² test kits

1 Accuvin Residual Sugar Strip Test Kit

1 pH strip test kit

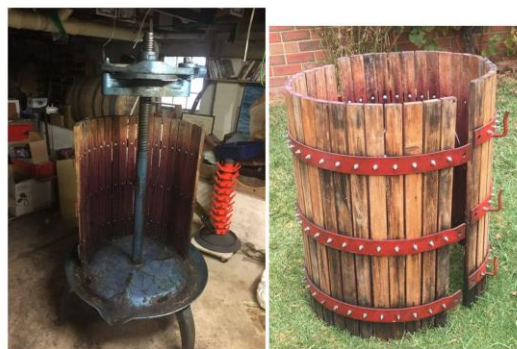
1 TA test kit

NOTE: All kits have multiple supplies for more than one test and include excellent notes and instructions.

65cm Basket Press - \$450

Pick up Coldstream

Contact: Margot 0408 353 398



Basket Press 65cm - \$450

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		
