

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MAY 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 27th May, 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

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April Guild Night

This was the first in-person, face-to-face guild night since April 2021, which itself was a year from the previous guild night in 2020. We had a good number of regular members, some potential new members and even a member visiting from Tasmania! All-in-all a great meeting of winemakers doing what winemakers like to do – sharing some interesting wines and talking about wines.



We also had the first trial of the *Sentia wine analyser*, testing a good number of member's wines for free SO₂ and Malic Acid. Many thanks to Mario Fantin who stepped in at the last moment to perform the testing.



At this meeting I was finally able to present some trophies which were awarded for the 2021 *Eltham Wine Show*, they were:

- ***Jo Ilian Trophy*** – Bittern by the Grape (AKA David Hart)
- ***Hillside/Bayside Trophy*** – Bittern by the Grape (AKA David Hart)
- ***Eltham Guild Winemaker of the Year (WOTY)*** – Bittern by the Grape (AKA David Hart)
- ***Bill Christophersen Trophy for Best Previous Vintage Shiraz*** – Mario Fantin Partnership
- ***Harry Gilham Trophy for Best Country Winemaker*** – Eric Nigol



The other trophy winners, who received their trophies by other means, were:

- ***Best Female Winemaker*** – Libby Hatzimichalis
- ***Best Grape Winemaker*** – Terry Norwood
- ***The Mead Cup*** – Robert Daniels

Congratulations to all entrants, you helped keep the Eltham Wine Show alive and you can be very proud of any medals or trophies you received.

May Guild Night

For our next guild night, on Friday the 27th May, we will be back at the Eltham Living and Learning Centre again. Unfortunately, due to unforeseen circumstances, we will not be holding the judging workshop as originally planned (this will be swapped to our June guild night).

Instead, we will be having a blind tasting of Blended Red wines. We will be tasting members' wines and a few commercial wines. Will you be able to pick the difference?

As an additional challenge, will you be able to identify the components of each blend?

Mead Workshop

The committee is planning to run a Mead making workshop in July. We are awaiting venue confirmation of exact dates – stand by for an announcement soon.

Mead is a great alternative to grape wine as it can have a great taste (and nose) and can be made at any time of the year, as honey lasts forever without need for refrigeration. If you've never made a mead, or have friends you would like to introduce to winemaking, this is the perfect opportunity to learn.

What next?

Now that COVID restrictions have been substantially eased the EDWG committee can plan events which were not possible over the last few years.

What are members interested in doing now?

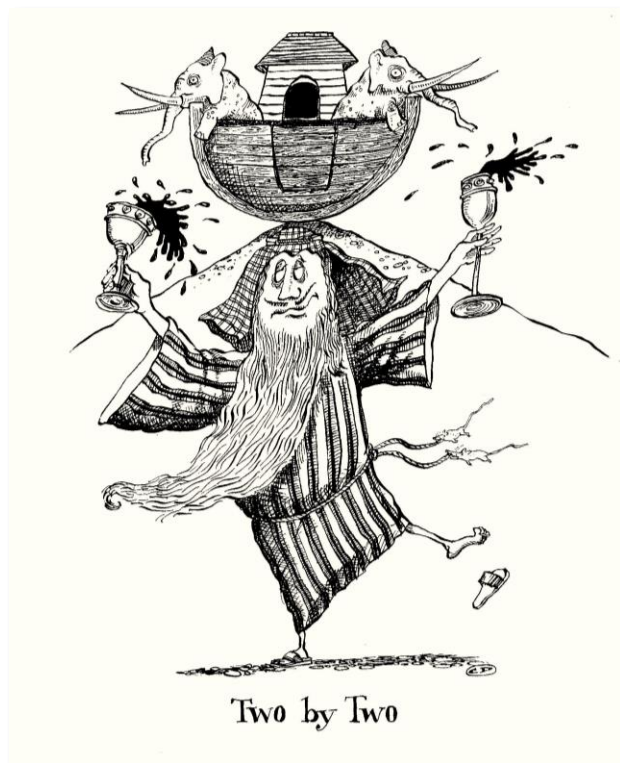
Winemaking workshops? International night? Winery tours?

Please let any of the committee know what you would like to see on the guild calendar from now on. If you don't let us know "you get what you get and don't get upset"!

Wayne Harridge – President

*In the Beginning ...*¹

Where and when did wine begin? Who invented it? Scientists believe that the earliest wines were grown about 5000 years before Christ in lush foothills south of Georgia, in the middle-eastern region of Caucasia. This just happens to agree with the Book of Genesis, since Noah's ark came to rest on Mount Ararat, itself in the Caucasus. There, as soon as he'd unloaded his animals, the Bible tells us, he '*began to be an husbandman, and he planted a vineyard: and he drank of the wine, and was drunken*'.



¹ Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. Pp 8-9.

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

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



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  ...

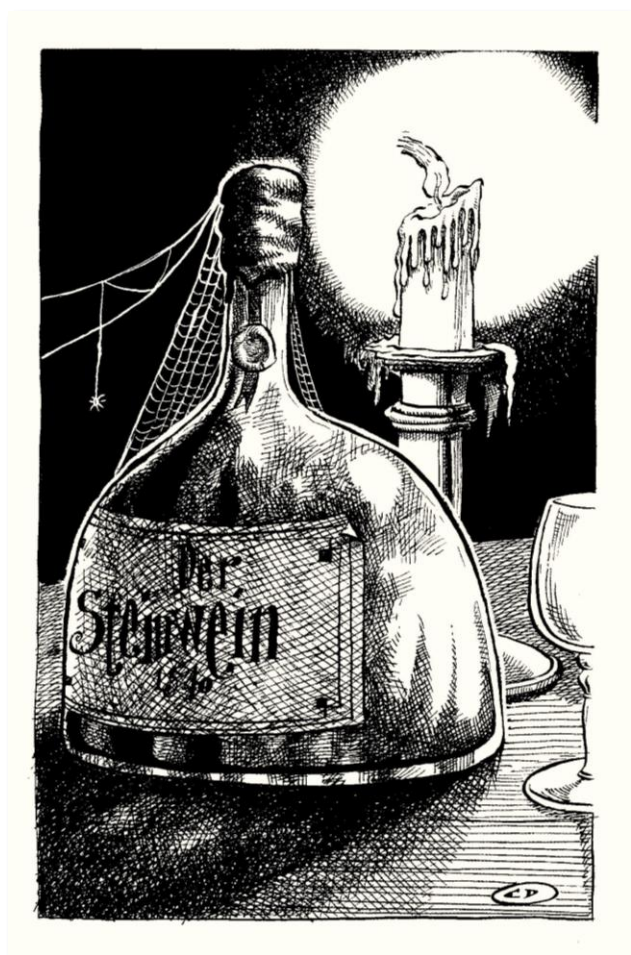
*More information to come *

DATE	ACTIVITY
Friday May 27 th *	<u>Monthly Guild Night:</u> <i>Blind tasting of Red Blends</i> Wayne & Angela 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 Wayne or Angela so they can hide it in a paper bag!
Friday June 24 th	<u>Monthly Guild Night:</u> <i>Judging panel</i> What do the judges do when they're judging? We'll have a judging panel to judge 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 any of their wines for judging. A great opportunity to test run wines you're thinking of entering in the Wine Shows.
July *	<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 July 29 th *	<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>

Friday August 26th *	<u>Monthly Guild Night:</u> AGM 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.
October *	<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 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> Bring along your country wines, meads and ciders to share.
Saturday or Sunday October 29th or 30th	<u>A Day Out in the Yarra Valley</u> A day visiting the historic <i>Yeringberg</i> winery, vineyard and farm + another winery where we'll have lunch and a tasting.
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
N/A	<u>Frankston & South Eastern Wine Show:</u> Closing date for entries
Friday August 19 th	<u>Frankston & South Eastern Wine Show:</u> Final delivery date
Fri/Sat August 26 th /27 th	<u>Frankston & South Eastern Wine Show:</u> Judging days
Sunday August 28 th	<u>Frankston & South Eastern Wine Show:</u> Public tasting day & Results available Balnarring Community Hall



The Incredibly Ancient Bottle ... Part 1²

... The very remarkable, true story of a single bottle. The oldest bottle of wine ever drunk ...

London. July 7th, 1961. The offices of Ehrmann's the wine merchants. A small group of expert tasters gathers. They are about to sample a truly extraordinary bottle: a bottle of Steinwein, vintage 1540. A white wine from Germany, made 421 years earlier. What on earth will it be like? Its grapes were picked, pressed and fermented in the year King Henry VIII married the fifth of his wives, ... Catherine Howard. Is there the remotest possibility that it will still be drinkable?

It was unique. There is no record of any wine of comparable age being drunk.

Alas, Curry does not tell us what it tasted like in this section! I had to know ... and had to search to find the answer ... only to realise that Curry tends to get off the track in his writing, diverging to MANY odd bits of historical wine-related trivia. If you turn to page 24 I'll get us started on the journey of this wine ... but it will take several newsletters for us to reach the truth!

² Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. Pp 14-15.

Still finalising the details ...



29th or 30th October: **A Day Out in the Yarra Valley**

A day visiting **Yeringberg** and (*to be confirmed*) 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.

+ **Another winery** where we'll head for lunch and a look around.

It promises to be a fabulous day out.

... all we have to do is work out which winery we're going for lunch and another tasting ...
... do you have a favourite? If so, let Angela know at newsletter@amateurwine.org.au

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



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

A chance to catch up with, and have a good chat, on a combined-guilds-day-out.

Final plans are afoot ... we'll let you know as soon as they're finalised

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

The Harridges

... Muscat & Cabernet updates ...



As mentioned last month, our *Muscat* and *Cabernet* grapes are made into multiple wines.

They've all been happily fermenting away – these samples were pulled out of the fermenters to assess sugar levels.



Muscat

The pomace, from the *Muscat* pressed after a few days of fermenting, was refermented to make *rosé*.

Twice fermented pomace is ... ahem ... less attractive than in its original state.

(Update: not as happy with the taste this year – it's all about the quality of the grapes!)





Cabernet

The Heathcote cabernet is living up to its usual form – rich and full of flavour.

... having deep, rather than wide, fermentation barrels do have their disadvantages as you get nearer to the bottom ...



Richard Webb: Richard's Recapitulations ...

75% of Bordeaux wines with no added sulphites showed faults

Vitisphere, *Vitisphere - Oenology*, May 5, 2022

https://www.vitisphere.com/news-96597-75-of-bordeaux-wines-with-no-added-sulphites-showed-faults.html#sd_id=&sd_source=

A warning to those who don't use SO₂ : the wine is highly likely to spoil.
75% of Bordeaux no SO₂ wines were found to be faulty in this survey.



There's a Rhône white wine revolution under way

Adam Lechmere, *Club Oenologique*, April 29, 2022.

<https://cluboenologique.com/story/rhone-white-wine-boom-new-style-bottles-to-try/>

Rhone white varieties gaining popularity in the USA?

I once made wine from Grenache Blanc, sold to me as Sav Blanc, and it was different, distinctive and nice.

I wonder if any of the other Rhône varieties are readily available for us amateurs to use?



Milk thistle – the drinker's dietary supplement

Jancis Robinson, *Jancis Robinson*, May 5, 2022.

<https://www.jancisrobinson.com/articles/tt-milk-thistle-the-drinkers-dietary-supplement>

Has anybody actually used milk thistle to prevent or alleviate a hangover?

I recall this was in the news years ago. Still no clinical evidence but lots of hype ...



Letters from Kyiv

Wine Bureau Team, *JancisRobinson.com*, May 23, 2022.

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

Our regular letter from the embattled winemakers of Ukraine.

We only get broad overviews of this conflict in the Australian Media, but these letters tell it like it is minute by minute. When you read this link, say a prayer for all Ukrainians.



Tea ... (or Tea Wine)

... there are many ways you can use tea in recipes: infusions, marinades and rubs, broths and poaching liquids, puddings, stir-fries, smoothies, baked goods ... in many cases you just swap brewed tea (or Tea Wine) for the liquid you'd normally use.

Green Tea Poached Salmon with Ginger Lime Sauce

Claire Robinson, *Food Network*, 2011.

<https://www.foodnetwork.com/recipes/claire-robinson/green-tea-poached-salmon-with-ginger-lime-sauce-recipe-1922941>

Serves 4

10 cups water	2 limes, halved
6 tablespoons honey – divided	2 teaspoons whole black peppercorns
10cm piece fresh ginger, peeled and chopped	
2 teaspoons salt	4-6 tablespoons loose green tea
4 boned, skinless salmon fillets	



1. Put the water into a straight sided skillet or pot with a lid.
2. Add 3 of the lime halves (squeezing the juice into the water before adding), 5 tablespoons of the honey, the ginger, salt and peppercorns and bring to a boil over medium-high heat.
3. Reduce the heat to a simmer, cover, and cook for 10 minutes to infuse the water with flavours.
4. Remove and reserve 1/2 cup of this poaching liquid.
5. Remove the pot from heat and add the tea. Allow the tea to steep for 3 to 5 minutes.
6. Carefully slide the salmon into the water. Cover and poach until the fish is just cooked through and firm to the touch, about 6 to 7 minutes.
7. Meanwhile, in a small pot over low heat, simmer the reserved 1/2 cup of liquid (you could use Green Tea & Ginger Wine) along with the juice and zest of the remaining lime half, and remaining 1 tablespoon of honey.
8. Cook until the liquid is reduced by 2/3 and thickened, 7 to 10 minutes.
9. Remove the fish with a slotted spoon and arrange on serving plates.
10. Drizzle a little bit of the sauce over each piece of salmon before serving.

John Leenaerts : *Vineyards, beaches & olive groves on Waiheke Island – NZ*

Kia Ora,

I am currently in Auckland, New Zealand, with work – for 2 months. I fly back to Melbourne every 2nd week for a weekend, and the alternate weekend I'm in NZ – working on Saturday and only have the Sunday off to sightsee. On my bucket list was a trip to *Waiheke Island*, a known destination for Boutique Vineyards, pristine beaches, Olive Groves and sleepy seaside villages. The island is located North-East of Auckland, in the Hauraki Gulf, just a 40-minute ferry crossing from Auckland.

I knew that, being located latitude approximately just south of Sydney (approx. Hunter Valley), it would be a warmer climate than the South Island, and I would have a good chance to find a range of locally grown warmer climate reds.



Arriving at Waiheke Island harbour

Well – OMG – the trip to Waiheke Island was well worth the effort.

The island has 16 wineries, 3 microbreweries, pristine beaches, stunning views from everywhere and little quaint seaside townships.

I spent the whole day there from early morning (7:00am) to returning to Auckland in the dark (9:30pm).



I managed to get to 5 vineyards and sampled through their range of reds while taking in their spectacular views.

Most are within walking distance from each other along these quaint grassed walking paths.



Coastal vineyards

Even though the location is warmer climate, being near the coast does influence their ability to produce full-bodied reds. The soil is also limiting, as it is based on volcanic ash. The offerings are more medium to light-bodied reds and Bordeaux style blends such as Merlot/Petit Verdot/Cabernet Sauvignon and Malbec – this displayed aromas of bodacious berries, ripe dark stone fruit, a touch of festive spice with rich chocolate and toasty oak (very nice indeed). There are other red varieties grown, such as Tempranillo, Syrah, Pinot Noir, and Montepulciano.

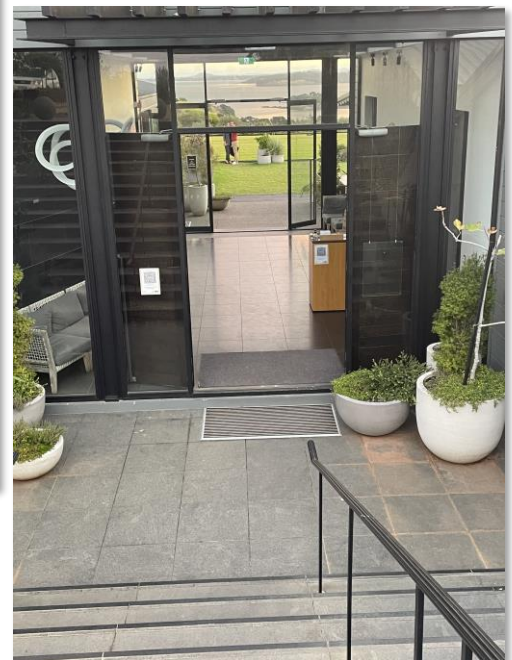
Most of the vineyards were certified organic and had acclaimed international award-winning wines. Some of the smaller boutique vineyards produce wine styles limited to 300L per vintage. All the fruit is picked, pruned, crushed, and pressed by hand. Bottling is outsourced and done back in Auckland.



Kennedy Point vineyard and wine tasting

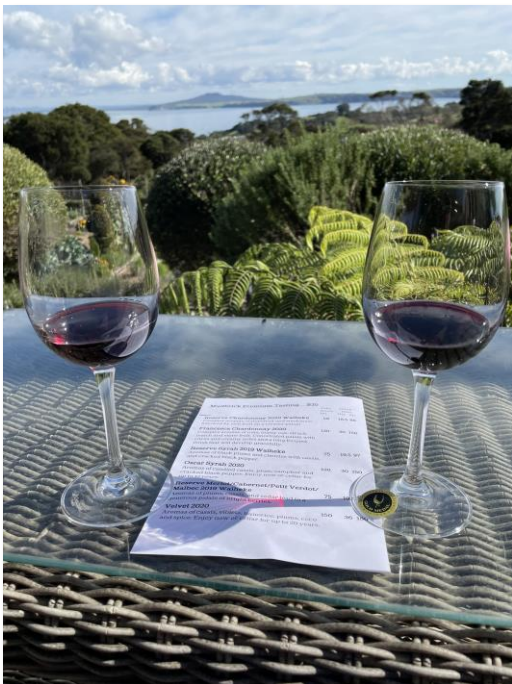


Cable Bay cellar door entrance





Mudbrick Vineyard, cellar door and wine tasting with a view



Mudbrick Premium Tasting \$35		Take Home Btl	Drink Here Gl's Btl
1	Reserve Chardonnay 2020 Waiheke Complex aromas of stonefruit and smokiness followed by rich fruit on a creamy palate	59	18.5 86
2	Francesca Chardonnay 2020 Complex aromas of nuts, toasty oak, struck match and stone fruit. Concentrated palate with citrus and creamy notes and a long focused finish that will develop gracefully.	120	30 150
3	Reserve Syrah 2019 Waiheke Aromas of black plums and cherries with cassis, and cracked black pepper.	75	19.5 97
4	Oscar Syrah 2020 Aromas of candied cassis, plum, camphor and cracked black pepper. Enjoy now or cellar for up to 12 years.	120	30 150
5	Reserve Merlot/Cabernet/Petit Verdot/Malbec 2019 Waiheke Aromas of plums, cassis, and cedar lead to a generous palate of bright berries.	75	19.5 97
6	Velvet 2020 Aromas of cassis, violets, liquorice, plums, coco and spice. Enjoy now or cellar for up to 20 years.	150	36 180

Bottles and wine tasting weren't cheap.

It seems like NZ reds are fetching a high price as these can't be grown anywhere else in NZ.

The wine was good, although in comparison to Australian wine and pricing ... I think Australian wine is probably the best 'bang for buck' in the world!



I can highly recommend a visit to Waiheki Island!

Arriving back in Auckland at night

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

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

This vintage I had some of my shiraz crop affected by Botrytis (grey mould).

1. What tests are available to determine the extent of the damage?

Botrytis cinerea is a parasitic fungus which can infect grapes that are exposed to cold and wet conditions during ripening. The quantitative level of this infection can be determined by analysing two metabolites of the fungus; laccase and gluconic acid. These two analyses are important tools that can be used to help make decisions regarding fruit quality and subsequent processing options.

Laccase

Laccase is an oxidative enzyme produced by Botrytis cinerea that can cause browning and loss of aroma and flavour. The activity of laccase can be measured by monitoring the impact on a chemical which changes colour when oxidised. However, laccase activity may be underestimated in red wines using this approach.

What do your results mean? Laccase activity can range from 0 U/mL in uninfected fruit, up to 140 U/mL in fully infected fruit. Results above 3 U/mL indicate likely impact of laccase activity.

Gluconic Acid

Botrytis cinerea produces the enzyme glucose oxidase, which can oxidise glucose to produce gluconic acid. At elevated levels, gluconic acid can contribute to a sour taste in must and wine. Vintessential Test Kits can be used to rapidly determine the amount of gluconic acid present in juice and wine with the use of a spectrophotometer.

What do your results mean? Gluconic acid levels can be up to 0.5 g/L in clean fruit, and up to 5 g/L in fully infected fruit.

Results above 1 g/L indicate the likely presence of Botrytis.

These two analyses allow for rapid estimation of Botrytis activity at the grape receival stage.

Volatile acidity

The infection of grapes with not only botrytis cinerea but other types of rot can also stimulate the proliferation of undesirable spoilage microorganisms, namely acetic acid bacteria. It is advisable to get an initial VA analysis on any rot affected grapes as this will likely have an impact on alcoholic fermentation.

1. Does it make sense to have grapes tested prior to harvest, or should tests be performed after crushing?

Monitoring the grapes prior to harvest will provide an indication of how badly the crop is infected with Botrytis cinerea whereby a decision to pick or not is still possible. After, it is best to treat the wines preventatively with high levels of tannin and SO₂ if the winemaker is unsure of the laccase test result, as testing on the must post crushing will have already exposed the grapes to significant amounts of oxygen and may have already caused significant oxidation.

2. Do you make recommendations regarding the treatment of the must to reduce the impact of the Botrytis?

Yes. Key considerations are the use of beta-glucanase (Extralysé) during or post fermentation to manage the glucans produced, tannins (galalcol) to bind to the laccase proteins early in the piece to work in conjunction with SO₂ to minimise the oxidation impact, and geosorb to remove any unwanted aromas if required.

There is a Botrytis fact sheet on the Laffort website.

Winechek Botrytis fact sheet

http://winechek.com/?page_id=642

winechek.com/wp-content/uploads/2022/03/Botrytis-Fact-Sheet.pdf

A protocol of how to manage botrytis affected juice is available on the Laffort website

Fermentation Management of Rot Infected Grapes

<https://laffort.com/en/protocols-and-itineraries/page/2/>

I had 3 wines stink of hydrogen sulphide this year. The grapes all came from the same Riverland grower, 3 different varieties purchased 3-4 weeks apart.

We measured the YAN of the first variety on a sample bought the week earlier – it was 285mg/l.

We used QA23/ DV10/ DV10 respectively, supplementing the second and third wines with Fermaid O at yeasting and DAP at 1/3 sugar depletion.

The first wine stank late, but the others stank from day 2.

All wines were pumped over at day 2/3 and the last two pumped over once or twice every day until close to dryness.

1. Does this sound like sulphur spray residues on the grapes?

Hydrogen sulphide is produced by yeast due to a deficiency in amino nitrogen. YAN is made up of mineral and organic/amino nitrogen, normally the ratio is 2/3 organic nitrogen to 1/3 mineral nitrogen.

How much nitrogen is required will depend on the potential alcohol (more nitrogen is required for higher alcohols as a higher yeast population will be required. The nitrogen requirement of the yeast itself is also important as they can be low, medium or high nitrogen requiring yeast. A high nitrogen requiring yeast will produce more yeast biomass with a certain amount of nitrogen, whilst a low nitrogen requiring yeast will produce a lower yeast population with the same amount of nitrogen.

The Laffort website has a nitrogen calculator which can factor in all of these factors and give the optimal level of nitrogen for that fermentation.

Yeast nutrition: nitrogen adjustment

<https://laffort.com/en/decision-making-tools/>

2. We plan to SO₂ the wines at racking from yeast lees and then treat with copper sulphate. Is there a better plan?

After fermentation, H₂S can still be released as the yeast cells break-down. It is always best to rack off gross lees if there is a problem with H₂S.

Treating with Copper early in the winemaking process can bind to the H₂S and remove it, critically also leaving time for the copper to drop out with subsequent rackings.

During the maturation process untoasted oak and glutathione rich yeast additives can help manage the redox balance while closer to bottling, ellagic acid tannins, may help.

These are sparkling base wines, meant to be delicate and fruity.

The production of H₂S has two significant impacts on the sensory profile of a delicate and fruity wine. The production of H₂S both masks fruit aromas and prevents their formation. Getting the nutritional balance of the fermentation correct is critical to minimising the masking and formation of fruity aromas!

3. *If future wines stink from Day 1, in spite of correct nutrient levels, is there a better fermentation protocol to follow?*

BTW I have made wine most years since 1973 and never had such stinking as this year.

Optimal nutrition levels will vary from year to year, depending on the nitrogen requirements of the yeast strain, the potential alcohol, dilution, absence or presence of not only YAN but amino nitrogen. H₂S production is due to a deficiency in amino nitrogen. It is worth understanding the breakdown of FAN and PAN to assess whether there is an imbalance of mineral to amino nitrogen. Other factors that might play a role are oxygen availability during alcoholic fermentation.

There are also different types of yeast products that provide organic nitrogen, some of which may be more beneficial than others, in that they are more readily available. Supplementing the total amount of nitrogen with DAP is not the same as supplementing with DAP and an autolysed yeast, as this is only providing mineral nitrogen. Autolysed yeast have amino nitrogen which is immediately available, whereas some inactivated yeast and yeast hulls may not have as much readily available nitrogen.

Each supplier will have different processes to achieve the optimal amino nitrogen output and will be best placed to explain their products.

As amateur wine makers, we usually make small batches of wine. The problem we face is adding very small quantities of additives.

For example, adding malolactic bacteria.

Satchels contain 2.5 grams and this is designed for 250 litres of wine.

If we only have, say, 10 litres of wine, then we have to add 0.1 grams. It's very hard to measure out 0.1g. Then dissolve in 10x chlorine free water. That is 1 ml of water! Unrealistic.

The same issue arises for yeast.

Typically, you add 20 grams which suffices for 200 litres of must.

If you only have 10 litres, then you need to add 1 gram.

- 1. Is it ok to add more?***
- 2. Is there a minimum quantity to ensure there is enough population of bacteria?***

Both yeast and bacteria need to grow to population in the must. Adding a higher amount of both of these microorganisms will only help by reducing the lag phase. An approximate dosage here for both yeast and bacteria is sufficient and will not impact the fermentations in a negative way.



Olives & Mead

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Ultimate Sausage Casings Guide

<https://artisansbottega.com.au/blog/ultimate-sausage-casings-guide/>

- The key for having the perfect sausage is not only the ingredients or the process – but also the *casing* (what keeps the stuffing together).
- The different types of casings available:
 - Natural casings – many types, depending on the animal they are extracted from.
 - Artificial casings – Collagen and Fibrous.
 - Alternative casings – muslin or vegan casings.
 - No casings – using foil or plastic wrap.
 - How to choose the best type of casing for the type of sausage you want to make.
- How much meat to use for each type of casing.



The Incredibly Ancient Bottle ... Part 2 ³

Stein is the best vineyard in Würzburg, in Franconia ... The local weather is known for extremes ... 1540 was an *annus mirabilis*. It was a meteorological prodigy, a freak. The summer was so hot and dry that the Rhine dried up, and people rode across the river bed on horseback. They say it was the greatest vintage for 1000 years. In the Bürgerspital in Würzburg, a phenomenal and stunning wine was made. It must have combined great sweetness with exceptional alcoholic strength. It was a legend.

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³ Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. Pp 24-25.

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!

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- 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

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Pick up Doreen or delivered to the next guild night.

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)	6	20cm x 20cm	
Brillantante CKP V16 – <i>Polishing</i> 2 micron			
Sgrossante CKP V4 – <i>Coarse</i>	4		