

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**JUNE 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 24<sup>th</sup> June, 2022***

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



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

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### May Guild Night

After the good attendance at the April Guild Night, I was disappointed with the poor attendance at the May meeting. Nonetheless, those that did attend were treated to a tasting of excellent red blends, both commercial and members wines.

### Nillumbik Open Cellars

Last weekend was Nillumbik Open Cellars Winter. We visited a few of the local wineries on Sunday – a great day sitting in the sun, eating pizza and sipping on some good wine. A full report is further down in this newsletter.

The Nillumbik Open Cellars Spring is coming up – keep an eye on Slack and the Newsletter and join us for another day talking winemaking with our local winemakers and tasting their wares.

### June Guild Night

For our next guild night, on Friday the 24<sup>th</sup> June, we will be back at the Eltham Living and Learning Centre again. The topic for the night is *Preparing your wines for a wine show*. Find out how your wines will be judged, what the judges expect from your wines, and how to prepare them for a show. We will be looking, smelling and tasting members' wines and advising on what can be done to get the best results. Bring along barrel samples or finished wines for assessment. It's a good opportunity to check the progress of your wines.

Note that the *Frankston and South Eastern Winemaking Competition* is coming up in August, and entries close on 15<sup>th</sup> July. Download your entry form from:

[https://www.fawg.org.au/uploads/FAWG%20Wineshow%20entry%20information\\_2022\\_FINAL-V3.pdf](https://www.fawg.org.au/uploads/FAWG%20Wineshow%20entry%20information_2022_FINAL-V3.pdf)

### Mead Workshop

The guild will be running a Mead making workshop commencing August 6<sup>th</sup>. The workshop will be open to guild members and non-guild members, so think about joining in to learn the basics of mead making – and recruit friends and family to join. We also need a few members to help out at the sessions, so don't be shy.

### What next?

Now that COVID restrictions have been substantially eased we have planned several events which were not possible over the last few years. Check out the information in this newsletter – and we look forward to you joining us.

Is there anything else you are interested in doing – this year or in 2023?

Other 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.

Cheers,

**Wayne Harridge – President**

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## Committee & Committee Meeting Dates

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

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

### **Guild Committee Meetings**

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

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

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

### **Meeting Dates**

July 13<sup>th</sup>, August 10<sup>th</sup>, September 14<sup>th</sup>, October 12<sup>th</sup>, November 9<sup>th</sup>

### **Member Participation**

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

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## Guild Contacts

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

## Forward Program for Guild Events



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 June 24 <sup>th</sup>	<b><u>Monthly Guild Night:</u></b> <b><i>Preparing your wines for a wineshow</i></b> Find out how your wines will be judged, what do the judges expect from your wines, and how to prepare them for a show. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year. <b><i>Tasting: Wines submitted to be judged – grape, country, mead, cider</i></b> Members can bring any of their wines for judging – barrel samples or finished wines. A great opportunity to test run wines you're thinking of entering in the Wine Shows.
Friday July 29 <sup>th</sup> *	<b><u>Monthly Guild Night:</u></b> <b><i>Blending wines</i></b> Lindsay Corby from <i>Cosmo Wines</i> will be talking and demonstrating blending of wines. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year. <b><i>Tasting: Blended wines</i></b>
Saturday August 6 <sup>th</sup> *	<b><u>Introduction to Meadmaking Course: Session 1</u></b> Learning about Mead, and getting started.
Friday August 26 <sup>th</sup> *	<b><u>Monthly Guild Night:</u></b> <b><i>AGM</i></b> Bring along your mulled wine for tasting and sharing. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year. <b><i>Tasting: Mulled Wine</i></b> Bring along a sample of your favourite mulled wine recipe to share.
Saturday September 9 <sup>th</sup> *	<b><u>Introduction to Meadmaking Course: Session 2</u></b> Monitoring the ferment, potential problems

<b>Friday September 23<sup>rd</sup></b> *	<b><u>Monthly Guild Night:</u></b> <b><i>What happens when wines age?</i></b> Karen Coulston will take us through what happens to wines as they age and how to prepare them to age gracefully. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year. <b><i>Tasting: Aged Wines</i></b> Bring along examples of your older wines.
<b>Saturday September 24<sup>th</sup></b> *	<b><u>Introduction to Meadmaking Course: Session 3</u></b> Racking, tasting, finalising and bottling
<b>Sunday October 16<sup>th</sup></b> *	<b><u>Nillumbik Open Cellars: Spring 2022</u></b> Take a drive through the beautiful hills and visit some of Victoria's finest boutique wineries – and gather for lunch with other EDWG members at a selected winery.
<b>Friday October 28<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <b><i>Local Winemaker Spotlight:</i></b> 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. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year. <b><i>Tasting: Country wines – Meads – Ciders</i></b> Bring along your country wines, meads and ciders to share.
<b>Sunday October 30<sup>th</sup></b> *	<b><u>A Day Out in the Yarra Valley</u></b> A day visiting the historic <i>Yeringberg</i> winery, vineyard and farm Before heading to <i>Soumah</i> winery where we'll have lunch and the option of a tasting of their premium wines.
<b>Saturday November 19<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Judging Day
<b>Sunday November 20<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Public Open Day
<b>Friday November 25<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <b><i>Wine Show Review</i></b> – the Final meeting of the year & Chief Judge's review of the 2022 Wine Show. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year. <b><i>Tasting: EDWG Wine Show Medal Wines</i></b> Bring along your wines that won a <i>Medal</i> to share.

## Other Dates for Your Diary

DATE	ACTIVITY
July 15 <sup>th</sup>	<b>Frankston &amp; South Eastern Winemaking Competition</b> Closing date for entries <a href="http://www.fawg.org.au/Rules_2022">http://www.fawg.org.au/Rules_2022</a> <a href="http://www.fawg.org.au/Entry_Info">http://www.fawg.org.au/Entry_Info</a>
July 22 <sup>nd</sup>	<b>Frankston &amp; South Eastern Winemaking Competition</b> Labels returned to entrants
August 12 <sup>th</sup>	<b>Frankston &amp; South Eastern Winemaking Competition</b> Final delivery date for labelled bottles
Saturday August 20 <sup>th</sup>	<b>Frankston &amp; South Eastern Winemaking Competition</b> Judging day
Sunday August 28 <sup>th</sup>	<b>Frankston &amp; South Eastern Winemaking Competition</b> Public tasting day & results available 10.30am – 2.30pm Balnarring Community Hall, 3035 Frankston-Flinders Rd, Balnarring <a href="http://www.fawg.org.au/FAWG_Wineshow">http://www.fawg.org.au/FAWG_Wineshow</a>



### ***The Incredibly Ancient Bottle ... Part 3***<sup>1</sup>

It is 1640, and the Steinwein has been slumbering peacefully in its barrel for 100 years, waiting for the evolution of corks and bottles.

A lovely, romantic scenario, but impossible! Even on the most unlikely hypothesis that nobody drank any of it during those 100 years, the wine would have evaporated and spoiled ... There is a very gradual, very slight ullage, meaning loss of its contents by seepage into the wood and away into the atmosphere. In Cognac they call this lost liquor '*La part des anges*'. The angel's share. So what happened?

The custom was to keep such special casks topped up with a newer vintage of similar wine. Another possibility is that stones were dropped in through the bung hole to fill the gap. Or maybe the wine was transferred to a smaller cask, as it was drunk ... As long as the barrel is kept full to the brim and the wine is not in contact with the air, the danger of it turning to vinegar is minimised.

<sup>1</sup> Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. P 28.



# Eltham Living & Learning Centre

## Enrol by – August 1<sup>st</sup>



## Introduction to Meadmaking

ELTHAM AND DISTRICT  
WINEMAKERS GUILD

ESTABLISHED 1969

# Always wanted to learn to make your own Mead?

- ★ Learn about mead (honey wine), its origin and history
- ★ Learn about & sample the different types of meads
- ★ Learn & Make – *Joe's Ancient Orange Mead*

Step-by-step we make a mead together

Members of the Guild will be available to answer any questions

Techniques taught can be applied to many types of mead & winemaking

**Saturdays** 10am -12 midday

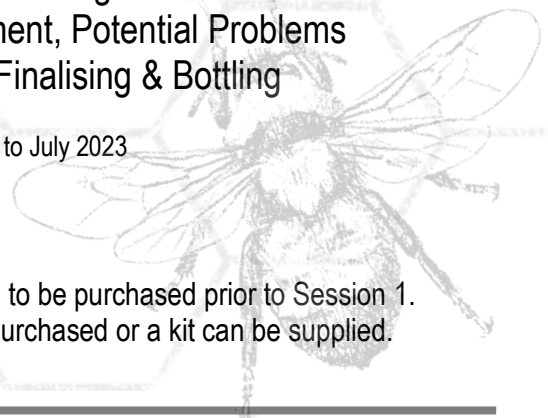
**Session 1:** Saturday 6<sup>th</sup> August – Learning about Mead & Getting Started

**Session 2:** Saturday 3<sup>rd</sup> September – Monitoring the Ferment, Potential Problems

**Session 3:** Saturday 24<sup>th</sup> September – Racking, Tasting, Finalising & Bottling

**Course Fee:** Non-members – \$50 \* Includes Guild Membership to July 2023  
EDWG Members – FREE

+ Participants will be given a list of ingredients and utensils which will need to be purchased prior to Session 1. Cost is expected to be around \$80. We will advise where items can be purchased or a kit can be supplied. Note that equipment can be reused for future mead & winemaking.



For further information & to enrol: [amateurwine.org.au/courses](http://amateurwine.org.au/courses)



### Sunday 30<sup>th</sup> October: **A Day Out in the Yarra Valley – with FAWG**

... visiting **Yeringberg** and **Soumah** wineries.



We'll meet mid-morning at the historic **Yeringberg** farm, winery and vineyard.

**Yeringberg** was established in 1863 and is run today by the family's 4<sup>th</sup> generation – Sandra and David de Pury. They don't have a cellar door, so our tour and tasting will be a unique opportunity to chat with Sandra (considered to be a 'winemaking legend'), sample their wines, have a look around and learn about the winemaking history of this fascinating winery.

*"Yarra Valley pioneers, the de Pury family are renowned for wines of finesse and elegance that epitomise the finest the region can produce. Produced from some of the oldest vines in the valley, these are long-lived wines made in tiny quantities. Yeringberg makes wines from the low-yielding vines re-established on the heart of what was one of the most famous vineyards of the nineteenth century. In the riper years, the red wines have a velvety generosity of flavour which is rarely encountered, yet never lose varietal character, while the Yeringberg White takes students of history back to Yeringberg's fame in the nineteenth century."*

- James Halliday, [Cellarhand](#)

We will then head to **Soumah** winery for lunch, followed by an optional *Premium Wine Experience*, or a general tasting of their wines.



[Lunch](#) will be in the trattoria-style dining room – with a menu of antipasti, pasta, woodfired pizza, cheese and desserts.

After lunch you can do their [Premium Wine Experience](#), where they select 6 samples from their reserve quality, limited production and museum release wines – for a cost of \$20 per person. The Premium wines on tasting vary day-to-day, but they generally have 2 white and 4 red wines.

**Soumah** grow varieties you would expect to find in the Yarra Valley, as well as northern Italian varieties and styles including Brachetto, Nebbiolo, Marzemino, Savarero and Pinot Grigio. They search for native northern Italian vines to plant at **Soumah** to continue the quest to build a little bit of Italy in the Yarra Valley.

🌀 We've invited our friends from the **Frankston Wine Guild** to join us 🌀  
so it promises to be a fabulous day out enjoying and chatting about wine

➤ Make sure you **save the date** ... and keep an eye on **Slack** and **the newsletter** for more information.



## Nillumbik Open Cellars 2022 – Winter

Winter turned on glorious sunny days for the Nillumbik Open Cellars 2022 *Winter* weekend.

The Harridges headed out on the Sunday, and had a wonderful day chatting with local winemakers and sampling their wines ... and lots of other 'stuff'!



We began our day at *Wedgetail Estate* in Cottesbridge, where we chatted with Guy Lamothe about his wines and the vineyard.

We both agree the 2017 Pinot Noir is delicious!

We then headed down the road to *Hildebrand Ridge Organic Vineyard*.



Hildebrand Ridge present their wines and beer with live music.

The conversation with winemaker Jeff Buckland moved to music and his new ukulele!

Lunch saw us sitting in the winter sun, looking out over the ranges, eating great pizza with a glass of chardonnay – and Jeff serenading us.

Perfect!



We finished the day at *Butterman's Track Wines* – a must-stop venue for Angela as it's a chance to catch up with the Trists and see what Joel has been up to with the wines (she's known him since he was in grade 5!).

The teacher:student role was reversed as Joel talked about this vintage ... and why he calls their Shiraz *Syrah* (it's a cold climate wine, typical of the Syrah style as grown in France, not the Australian Shiraz).

Their buttery Chardonnay is also a favourite.



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

#### **Eco-bottle targets wine industry's carbon hotspot**

Winetitles Media, June 21, 2022

<https://winetitles.com.au/eco-bottle-targets-wine-industrys-carbon-hotspot/>

Taylor's and Banrock to trial new lightweight wine bottles!

A wine bottle made entirely from Australian-sourced 100% recycled PET plastic hopes to reshape the carbon footprint of wine by targeting the industry's environmental hotspot, the glass bottle.



#### **The world's first queer wine festival is happening in Oregon later this month**

Tori Latham, *Robb Report*, June 03, 2022.

<https://robbreport.com/food-drink/wine/first-queer-wine-festival-oregon-1234688196/>

At amateur wine shows you often come across some strange wines, but this one looks to take the cake for queerness.

There are a lot of great ways to celebrate Pride month: parades, concerts, charity events—the list goes on. One that isn't so frequently mentioned, though? Wine.



#### **Marin County winemaking iconoclast Sean Thackrey dies at 79**

April Louis, *Wine Spectator*, May 31, 2022.

<https://www.winespectator.com/articles/marin-county-winemaking-iconoclast-sean-thackrey-dies-at-79>

A remarkable winemaker, Sean Thackeray, dies at 79

The art dealer turned maverick winemaker pursued wines of character over convention; he also amassed one of the world's largest collections of historic wine books and manuscripts



#### **One Florida winery has produced the very first avocado wine**

Wendy Leigh, *Tasting Table*, June 1, 2022.

<https://www.tastingtable.com/881870/one-florida-winery-has-produced-the-very-first-avocado-wine/>

What's next? Avocado wine!

Introducing them as the first wines ever to be made from avocados, the winery describes the nuances that make each unique.







# Avoid mousy, off-flavours

Many winemakers are experimenting with new techniques in white winemaking such as high grape solids ferments, extended lees ageing, higher pH with minimal sulfur dioxide (SO<sub>2</sub>), oxidative ageing and minimal clarification or filtration. In many cases the aim of these practices is to produce white wines with more texture. While these changing practices have resulted in some great successes, they also come with some increased risks. The incidence of both 'Brett' and mousy characters in white wines submitted to the AWRI helpdesk is on the rise. Common questions about mousy off-flavour are explored below.



## WHAT DOES A MOUSY WINE TASTE LIKE?

The flavour of mousy wines has been described as the aroma of caged mice; it is also similar to certain cracker biscuits and beers. Adding a spoonful of uncooked jasmine rice to a glass of wine can replicate the character.

The mousy character in wine is generally not perceptible as an aroma; it only becomes obvious after a wine is swallowed. This is because the compounds responsible are only aromatic at neutral or higher pH levels. In wine, which has low pH, the compounds are in acidified non-aromatic forms. When you swirl the wine in your mouth, the pH increases and the compounds return to their aromatic form; you then begin to 'smell' the character back through your mouth into your nose. If a wine is mousy, there can often be other off-aromas present such as volatile acidity (vinegar) that might suggest there is a problem with the wine. If you suspect a wine is mousy,

a simple test is to dip your finger in the wine and rub onto the base of your palm or the back of your hand. The contact with skin will increase the pH of the wine and allow you to smell the character on your hand if it is present.

## IS EVERYONE SENSITIVE TO MOUSY CHARACTER?

About 30% of the population (this includes winemakers) cannot perceive the mousy character at all. There is also a wide range of sensitivities among those that can identify the character. Some people see it straight away with the flavour persisting for minutes afterward. For others it may take more than 30 seconds before the character even becomes apparent.

## WHAT COMPOUNDS ARE RESPONSIBLE FOR MOUSY OFF-FLAVOUR?

Three related compounds are responsible for mousy off flavour: 2-ethyltetrahydropyridine, 2-acetyltetrahydropyridine and 2-acetylpyrroline.

## WHAT CAUSES MOUSY OFF-FLAVOUR?

There are two origins of mousy off-flavour:

1. Microbial origin. Most strains of lactic acid bacteria (LAB) including *Lactobacillus hilgardii*, *Lactobacillus plantarum*, *Lactobacillus brevis* and *Oenococcus oeni* (Costello et al. 2001) and the yeast *Dekkera/Brettanomyces* can produce the character. Production is favoured in high pH wines with high solids and high nutrient loads and with oxygen exposure.
2. Chemical origin. Through hyperoxidation, when hydrogen peroxide is used to remove SO<sub>2</sub> from juice or wine. Recent research also suggests formation is possible via the Maillard reaction between amino acids and reducing sugars during

extended wine ageing (Künzler and Nikfardjam 2013).

This may be particularly relevant to wines made with high solids or extended lees ageing and/or stored with low levels of SO<sub>2</sub>.

## CAN MOUSINESS BE MEASURED?

Unfortunately there is no routine method available to measure the level of mousiness in wines, and thus it is also not currently possible to determine a sensory threshold for mousiness. Winemakers should be aware of their sensitivity to mousy character and if not very sensitive, seek out others who can perceive the character to taste their wines.

## CAN MOUSY WINES BE TREATED?

There are no verified ways to remove the character, other than attempting to blend it away. If the character was produced by microorganisms then it is important to sterile filter the wine to make sure no additional mousy character will be produced. High additions of SO<sub>2</sub>, particularly in white wines, can mask the character, but the character is likely to be observed again over time as the SO<sub>2</sub> level drops.

## HOW DO I GET THE TEXTURE IN WINE WITHOUT THE MOUSE?

When targeting texture by extracting macromolecules from grapes, lees ageing, using high pH regimes or oxidative handling, wines are at greater risk of microbial contamination. Extra attention should be paid to microbial control through rigorous hygiene and targeted use of antimicrobial agents such as SO<sub>2</sub>. More regular tasting during wine ageing, by tasters known to be sensitive to mousy character, should also be employed.

For more information regarding mousy off-flavour, please contact the AWRI helpdesk on [winemakingservices@awri.com.au](mailto:winemakingservices@awri.com.au) or 08 8313 6600.

## References

Costello, P.J., Lee, T.H., Henschke, P.A. Ability of lactic acid bacteria to produce N heterocycles causing mousy off-flavour in wine. *Aust. J. Grape Wine Res.* 7: 160–167; 2001.

Künzler, L. Nikfardjam, M. P. Investigations into the formation of 2-acetylpyridine and the mousy off-flavor in wine. *Mitteilungen Klosterneuburg, Rebe und Wein, Obstbau und Fruchteverwertung* 63 (4): 187-198;

## Cabernet Chocolate Cake with Chocolate Ganache & Sea Salt

Costante Imports Newsletter, March 24, 2022.

<https://mailchi.mp/5341062580cf/passata-the-costante-way-15943996?e=ff6852de77>

Now you don't have to choose between dessert or wine, this recipe has both! Rich chocolate cake, spiked with Cabernet wine, and topped with a silky ganache. Enjoy!



### Ingredients for the Cake:

1/2 cup unsalted butter, melted, plus more for greasing the pan	
1 1/4 cups plain flour	1/3 cup unsweetened cocoa powder
1 teaspoon baking soda	1/2 teaspoon salt
1 cup sugar	1 large egg, at room temperature
1 cup Cabernet Sauvignon, at room temperature	1 teaspoon vanilla extract

### Ingredients for the Ganache:

85g semisweet chocolate, finely chopped	2 tablespoons unsalted butter, diced
1 tablespoon light corn syrup	1/4 cup icing sugar mixture, sifted
2 tablespoons Cabernet Sauvignon	Flaky sea salt, to taste (about 1 tablespoon)

### Method: make the Cake

1. Preheat oven to 180°C. Grease a 9-inch round cake pan with butter, and line with parchment paper. Set aside.
2. Whisk together flour, cocoa powder, baking soda and salt in a medium bowl.
3. Whisk together the sugar, egg, and melted butter in a large bowl until pale.
4. Whisk in 1 cup Cabernet and the vanilla.
5. Add flour mixture to the liquid mixture and whisk to combine; don't overmix.
6. Turn batter out into the prepared pan and bake until a toothpick is inserted in centre comes out clean, about 28 to 30 minutes. Let cake cool completely in pan.

### Method: make the Ganache

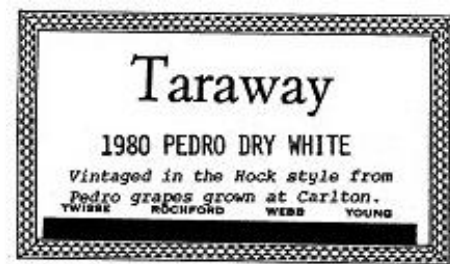
1. Place chopped chocolate, diced butter and corn syrup in a large microwave-safe bowl and heat on high power in 20-second intervals until melted, stirring in between intervals.
2. Stir in the icing sugar mix and 2 tablespoons Cabernet. Let stand at room temperature until slightly thickened, about 5 minutes.
3. Invert cake onto a plate, and invert again onto a platter.
4. Evenly spread the ganache on top, letting it drip down sides if desired.
5. Evenly sprinkle with flaky sea salt and let the cake stand until ganache sets a bit more, about 20 to 30 minutes before slicing into wedges and serving.

## Members Share

### Richard Webb: *Wine Labels*

I started making wine with a group of friends in the late nineteen seventies. We thought it a good idea to label it. As a name, we came up with "TARAWAY", this being a concoction of first initials of our names. Another combination of initials was WARTY Wines. We discarded that name though it was a good description of some of the preservative free Shirazes. You don't really want to know how we made these wines, though some of the Sultana based whites were tolerable. This was the '70s when Sultana was Australia's main white wine grape in terms of volume.

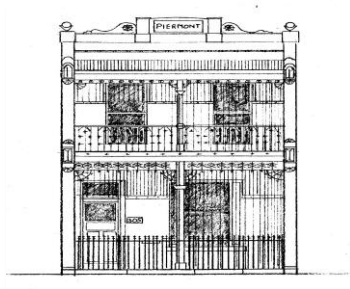
These labels magically appeared from a photocopier in the head office of a major Australian Telco. They were applied with horrible office glue that really didn't stick to glass for very long. But the bottles were drunk straight away so it usually didn't matter. I still have one or two of these wines. When we open and taste them, we have an interesting exercise in fault detection. The labels have long since fallen off, so we have no idea of which vintage year we are drinking/spitting. The wine that bore this particular label came from grapes grown in a backyard in Carlton and was OK, but suffered from a lack of ripeness if I recall correctly. Note "the Hock style".



The other members of the group lost interest, and by the mid-1980s I was the only winemaker left. Thanks to my discovery of pH adjustment and sulphur dioxide use, amongst other things, the better wines were quite something, and even the average wines were worth a new label. What to call the wine?

Most Australian wines are labelled with the name of a Place: *Jacob's Creek*, *Kalimna* etc. Or else the winery's business name. I racked my brains trying to find a suitable name for my now usually OK wine made from grapes from somewhere on the Murray or Goulburn rivers.

Another rich source of wine names is the name of the winery premises, particularly when adorned with "Domaine" or "Bodega". One day as I looked at the front of our terrace house in Carlton, it hit me. The house is named *Piermont*. I could use *Chateau Piermont*. Worked for me.



So now to compose a label. The place name labels can often have a picture of the place, particularly if it is photogenic. Back in the day though, putting a photo on my label was going to require using a print shop and Money. I had little of the latter: it was going to need to be done by me, by hand. I am not an artist. But having looked at a book of sketches of terrace houses, it seemed that some were mainly a collection of parallel lines. I could do this.

After several drafts I produced the master copy of the label. This is still in the days before all singing and dancing word processors. I ran off A4 photocopies of a 6-label template with which to load the office photocopier. Then on one sheet of white paper I typed the wine type and details six times in the appropriate places and Bingo! Labels! The glue changed to an Aquadhere/water blend that usually didn't make the paper wrinkle.



Having thus solved the label problem, I recreated it almost immediately by moving house. The new house was photogenic but much harder for me to draw. Also, there were two big trees in the front yard. And it didn't have a name. However closer inspection of the front of the house revealed plugs in the brick wall where presumably a house name once lived. My parents offered to provide a new name plate as a



housewarming present, what name did my wife and I fancy? I chose “*Wahroonga*”. That is the name of the Sydney suburb where I grew up, and it also means “*our home*” in the language of the Aboriginal people who once lived on that Country.

Meanwhile, computer technology developed apace. A monochrome laser “*Winprinter*”, bought for our son's school work, was soon producing labels. Additional variety was achieved with colour paper – this is the infamous sparkling grenache and sultana blend. (The best ones also had the heavy pressings of Pinot and Chardonnay.)



Then, dang! Windows stopped supporting the printer. My youngest insisted we replace it with a proper laser printer. I upped the ante to a colour laser and all sorts of things then became possible. Currently we are on our second colour laser printer.



Self-adhesive labels looked promising, but turned out to be rather costly. Also, the paper was very thin and tended to look cheap. On the other hand, word processors became more powerful and versatile, and relatively easy to use. Finally, I located gloss A4 label paper that was not quite so thin, and not quite so expensive. This is where we are up to now. These labels cost 64c for a sheet of 8 and the colour printing about 16c a sheet, so the individual printed labels cost about 10c each.

Some wines need back labels. I make some styles again and again, so I need to show the vintage years to differentiate between them. And the medals they have won if any. I will also stick on a Guild Gold Medal sticker when I have been fortunate enough to win one. This is the back label of my last Sparkling from Kyneton, named after my son Stewart. Alas! I can no longer get the fruit.

**WAHROONGA WINES**  
Stewart James 2017 is a Methode Champenoise sparkling wine, made from Macedon Ranges Pinot Noir and Chardonnay in our Hawthorn cellars. This wine won a Silver Medal at the 2017 Eltham Wine Show: previous vintages have won four Trophies, 6 Gold, 9 Silver and 26 Bronze medals since 1993. Contents under pressure. Preservative added.  
**H&R WEBB HAWTHORN VICTORIA**

A problem with labels is that they need to be applied! Otherwise, one may forget what a particular bottle contains. So far, I have got away with only labelling the bin rather than the bottles in it, apart from when I want a nice looking bottle to put on the table or swap with another Member. I have not been caught out yet with an unidentified bottle, but it may happen one day. Perhaps by then I won't be able to taste the difference anyway.

### **The Beast Dry Red 2004**

This brute of a wine is blended from Shiraz grown on a south facing slope overlooking the Swan Hill tannery, and Cabernet from a wet year in the Yarra Valley. Maturation in used Australian oak Abattoir Hogsheads has given the wine a lifted bouquet reminiscent of old and ill-cared for animals, and a palate that would kill a brown dog. An early release was awarded a bronze at the Sydney Gay & Lesbian Mardi Gras where it was known as the “Saviour” wine: 8 out of 10 people on first tasting it remarked “Jesus Christ”. The Eltham Guild have threatened the winemaker with a Dawn Execution after he exhibited the wine at their annual Show.

Alc vol 14.8% 750ml

**DRINK THIS IN MODERATION  
OTHERWISE YOU WILL GO BLIND**



**Ed:** What's the story behind *YOUR* labels. Send it to Angela via Slack or [newsletter@amateurwine.org.au](mailto:newsletter@amateurwine.org.au).

## Jo Ilian Awards – Forward Thinking

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

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
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](mailto:newsletter@amateurwine.org.au)

***Some end of MLF questions ...***

**1. How can one be certain that MLF has started?**

MLF is considered to have started when L-malic acid degradation is detectable through analysis. To evaluate whether MLF has started, all that is required is to measure the L-malic acid concentration in wine. The best method is enzymatic measurement, which offers extremely precise measurements. As soon as a drop of over 0.2 g/L is observed, it can be considered that MLF has definitely started. For the decrease in L-malic acid to be effective, a minimal population of  $10^6$  active *Oenococcus oeni* cells/mL is considered to be necessary.

**2. How can one confirm that MLF has completed?**

The initial L-malic acid content of a must or wine at the end of AF can be between 1 and 6 g/L. The aim of MLF is to convert it entirely into L-lactic acid. Currently, the use of enzymatic kits has improved measurement accuracy. Today, regulations set final and maximum L-malic contents. For red wines bacteria and yeast are able to be isolated from the wine or beer and grown on media to give a detailed insight into the health of the LAB present. Certain oenologists consider that MLF completion has been attained when the L-malic acid content is less than 0.1 g/L. It is important to take into consideration that L-malic acid is a carbon substrate that can also be used by other microbial species (it enters into the Krebs cycle used by yeast). For the purpose of microbial stabilisation objectives, it is always beneficial to reduce its content as much as possible, hence sluggish MLF finishes should be avoided. The use of malolactic bacteria cultures ensure complete depletion of the L-malic acid reserve and microbial stabilisation from LAB.



**EDWG Members:** 10% OFF orders with coupon code: **ELTHAM2022** Expires 30/6/22  
(Excludes Salumi Cabinets & Gift Vouchers)



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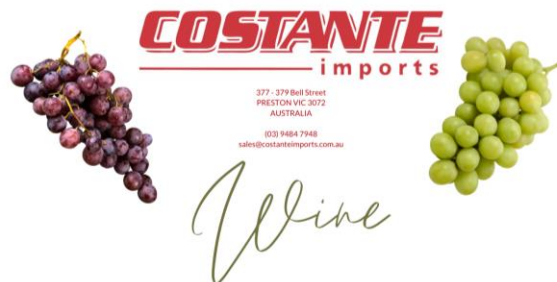
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Slack is instant, whereas the newsletter is only published monthly!

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

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## Winemaking Supplies

Pick up Doreen or delivered to the next guild night.

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

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

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



### The Incredibly Ancient Bottle ... Part 4 <sup>2</sup>

Early 1700s. Having survived in barrel for a couple of centuries, the Steinwein of 1540 is finally bottled. Why the long delay? Waiting for corks and bottles.

The ancient Romans had invented a technique for blowing glass bottles. But they were light and fragile. It was the English in the 17<sup>th</sup> Century who first made them robust. There was a timber shortage at the time, so we used coal-fired furnaces, which reached higher temperatures and made stronger bottles. Onion-shaped at first, with long necks, they later became cylindrical as we know them. For the first time glass bottles could be used for storing, even for long-distance transportation of wine.

Corks ... grow on trees. They're made from the bark of cork oaks which grow wild in the mountains of Spain and Portugal. They soon became the favoured bottle-stopper, being cheap and efficient. So, with the arrival of corks and bottles, the Steinwein can leave its barrel in the early 1700s. It then begins a further 200 years of gradual maturation.

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<sup>2</sup> Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. P 35.