

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

JULY 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 July, 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>8</i>
<i>Did You Know ...?</i>	<i>9</i>
<i>A Wine Recipe</i>	<i>12</i>
<i>Members Share</i>	<i>10</i>
<i>Jo Ilian Awards – Forward Thinking</i>	<i>13</i>
<i>Sponsors</i>	<i>14</i>
<i>... from our Sponsors</i>	<i>15</i>
<i>Ask the Wine Doctors</i>	<i>15</i>
<i>The Trading Barrel</i>	<i>17</i>



June Guild Night

After the poor attendance at the May Guild Night, I was slightly encouraged by a better attendance at the June Guild Night – where Zenon, David and Richard talked about wine judging and gave their considered opinions and advice for improving a good selection of member's wines.

July Guild Night

For our next guild night, on Friday the 29th of July, Lindsay Corby from *COSMO Wines* we will be talking about, and demonstrating, his process for wine blending.

Make sure you come along and bring a 100ml measuring cylinder (if you have one) to get some excellent advice and some 'hands on' experience of this often neglected aspect of winemaking.

Mead Workshop

The guild is running a Meadmaking Workshop commencing 6th of August.

The workshop is open to guild members and non-guild members – so think about joining-in to learn the basics of meadmaking – and try to recruit friends and family to enrol too. There is no charge for guild members, and you only need to supply some basic equipment and ingredients.

Get your enrolments in by 1st August. Forms are available on the EDWG website.

We also need a few members to help out at the sessions too, so don't be shy – let me know if you can assist.

EDWG Annual General Meeting (AGM)

Our August Guild Night is designated for our AGM, where all committee positions are declared vacant and we look for some 'new blood' to nominate so that they can inject new ideas into our organisation.

Please think seriously about nominating for the committee.

Contact Mario Anders (info@amateurwine.org.au) for a nomination form.

What next?

Now that COVID restrictions have been substantially eased the EDWG committee can plan for 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 for 2023.

Cheers,

Wayne Harridge – President

Committee & Committee Meeting Dates

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

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

Guild Committee Meetings

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

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

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

Meeting Dates

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 July 29 th *	<u>Monthly Guild Night:</u> <i>Blending wines</i> Lindsay Corby from <i>Cosmo Wines</i> will be talking and demonstrating blending of 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: Blended wines</i>
Saturday August 6 th *	<u>Introduction to Meadmaking Course: Session 1</u> Learning about Mead, and getting started.
Friday August 26 th *	<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.
Saturday September 9 th *	<u>Introduction to Meadmaking Course: Session 2</u> Monitoring the ferment, potential problems
Friday September 23 rd *	<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.
Saturday September 24 th *	<u>Introduction to Meadmaking Course: Session 3</u> Racking, tasting, finalising and bottling

Sunday October 16th *	<u>Nillumbik Open Cellars: Spring 2022</u> 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.
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.
Sunday October 30th *	<u>A Day Out in the Yarra Valley</u> 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.
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.

The Incredibly Ancient Bottle ... Part 5¹

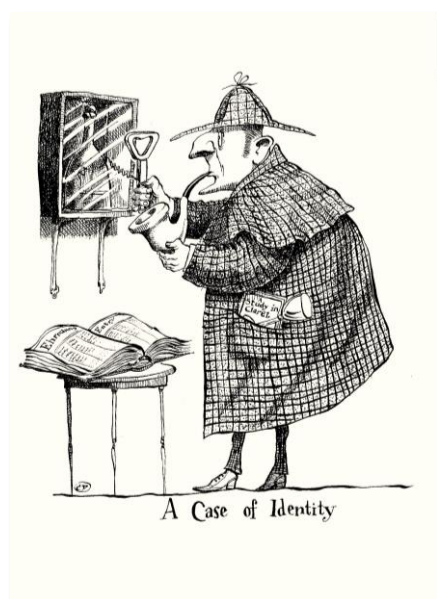
In the 19th century the Steinwein makes a move. Its long sleep is briefly disturbed when the bottles pass into the cellars of Ludwig II of Bavaria ('Mad King Ludwig'), where they acquire labels featuring the Bavarian crown. They're later sold at auction to Gebrüder Simon, Wine Merchants in Wiesbaden, where an ever-dwindling number lies for another 50 years.

¹ Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. P 51.

Other Dates for Your Diary

DATE	ACTIVITY
August 12 th	<u>Frankston & South Eastern Winemaking Competition</u> Final delivery date for labelled bottles
Saturday August 20 th	<u>Frankston & South Eastern Winemaking Competition</u> Judging day
Sunday August 28 th	<u>Frankston & South Eastern Winemaking Competition</u> Public tasting day & results available 10.30am – 2.30pm Balnarring Community Hall, 3035 Frankston-Flinders Rd, Balnarring http://www.fawg.org.au/FAWG_Wineshow

The Incredibly Ancient Bottle ... Part 6 ²



Last heard of ... in the cellars of Gebrüder Simon, or Simon Brothers, in Wiesbaden. Now hear this, a tale of intrepidity and derring-do: in 1936, Nazi forces re-occupy the Rhineland, and Oscar Simon sleeps easier, having moved his family to England. He longs to do likewise for the remaining Steinwein. By great good fortune, he is friendly with Lady Betty Campbell, mother of water-speed ace Sir Donald Campbell, and a woman of remarkable pluck. She drives across Europe in an open-topped Bentley, her mission being the liberation of Jews from Hitler's Germany. She returns to England with a carload of Jewish teenagers, and the legendary wine stowed behind the seat. She deposits it for safe keeping in the City of London. Not so safe, as it turns out, for the premises are soon bombed during the blitz. The Steinwein is presumed destroyed.

Some 20 years later, Oscar Simon is dead. His son Henry is in Ehrmann's, the Wine Merchants ... There he sees a small, glass-fronted wine box, containing ancient bottles just like those thought lost in the blitz. Ehrmann's say they were bought at auction, but have no documentation to prove it. Henry Simon believes they are his, by inheritance. He adds that if he is correct, there will be, on the back of the box, the name and address of his grandfather's firm in Wiesbaden. This he writes down in a sealed envelope. They turn the box around. Nothing can be seen. But on closer examination by infra-red torch ... there, written with an ink pencil in ancient German script, is the address: *Gebrüder Simon, Nicolasstrasse 9, Wiesbaden*. Ehrmann's agree that they must indeed be Henry Simon's long lost bottles. How they got there, no-one knows.

Time perhaps to open the Steinwein? ... It'll have to wait just a tad longer.

² Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. P 56.

Eltham Living & Learning Centre

Enrol by – August 1st



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

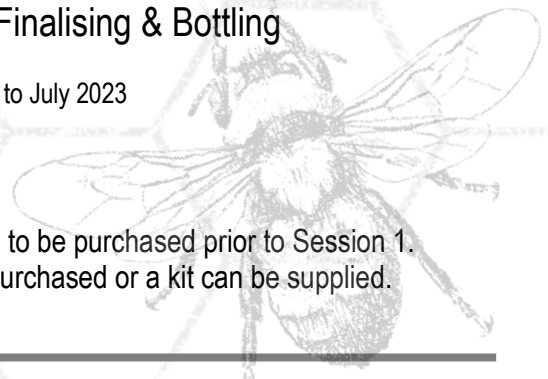
Session 1: Saturday 6th August – Learning about Mead & Getting Started

Session 2: Saturday 3rd September – Monitoring the Ferment, Potential Problems

Session 3: Saturday 24th 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



Sunday 30th 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 4th 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.

Richard Webb: Richard's Recapitulations ...

Delaying grapes from ripening results in more flavoursome wine

Lee Gaskin, Phys.org, June 6, 2022.

<https://phys.org/news/2022-07-grapes-ripening-results-flavorsome-wine.html>

Researchers at the University of Adelaide have studied the best methods to delay grape ripening leading to better quality wine. Ripening in the hot months can be so rapid that it is easy to miss the point of ideal ripeness.



The shrinking footprint of glass wine bottles

Betsy Andrews, *SevenFifty Daily*, July 18, 2022.

<https://daily.sevenfifty.com/the-shrinking-carbon-footprint-of-glass-wine-bottles/>

Glass bottles are the clear favourite packaging for fine wine, but they have a large carbon footprint.

This article looks at world trends to reduce this carbon penalty.

We amateur winemakers, of course, are ideally positioned to re-use our bottles ...



Barossa meets Bordeaux with this Penfolds x Dourthe collaboration wine, Penfolds II

Lisse Garnett, *Wine Anorak*, July 21, 2022.

<https://wineanorak.com/2022/07/21/barossa-meets-bordeaux-with-this-new-penfolds-x-dourthe-collaboration-wine-penfolds-ii/>

Penfolds II : a different Cabernet Shiraz. Bordeaux Cab Merlot + Oz Shiraz.

The article tells you everything except where to buy the wine.

Perhaps one of our readers can find out and spread the word.



... and from Zenon Kolacz ... Say goodbye to chardonnay: Global warming changing the wines Australia can make

Laura Chung & Jessica Yun, *Tasting Table*, May 7, 2022.

<https://www.brisbanetimes.com.au/environment/climate-change/say-goodbye-to-chardonnay-global-warming-changing-the-wines-australia-can-make-20220429-p5ah8h.html>

A decade from now, wines available on the shelves of your local bottle shop will look a little different.

Many wine producers have already changed their practices, but the question is what the industry will look like as climate change worsens.



Graham Scott: *A magnificent chardonnay*

Opened my last bottle of 1998 Chardonnay from Richard Hamilton – and it is a glorious dowager of a wine.

Sparkling clear.

Toasty bouquet and a long-lasting finish.

This is a magnificent wine that has lasting qualities beyond my expectations.

Congrats to the maker.

Anyone got any more?

* The winemaker in 1998 was Pip Treadwell. It looks like she is a wine making consultant now.
I'd say she knows what she is doing!

Hamilton
Est. 1837

Signature
McLaren Vale
Chardonnay
1998

The 1998 vintage provided one of the driest seasons on record. A hot summer cooled off considerably at harvest time, creating optimum ripening conditions. This delivered excellent fruit quality; tight, ripe bunches packed with chardonnay flavour and excellent retention of natural acidity.

The mature age of our chardonnay vines (A variety pioneered in this district by Richard Hamilton and first planted in 1975 by his father Burton) give the fruit exceptional complexity of flavour. It is this quality that we look to accentuate and complement in the wine, striving for balance between structure and flavour.

The vines are dry grown and hand tended, meticulous hand pruning restricts yields and the old unirrigated root systems have brought the vine into balance with its terroir.

The 1998 Chardonnay has been barrel fermented in predominantly new French oak casks. A broad selection of forests and coopers are employed to deliver complexity and layers to the wine. A full malo-lactic conversion and rigorous selection of only the best barrels takes place before the final assemblage. The emphasis is on powerful, fruit-driven, intensity; balanced by subtle integrated oak and immaculate structure.

Pip Treadwell



The Harridges: *Journey of the newbie vignerons: Pruning 2022*

Last season saw our young Shiraz vines take a beating ... after we had what promised to be our best vintage yet! The vines had taken off like Triffids and were laden with luscious bunches. They're planted on the side of rather a steep hill at the end of a valley (in Humevale). It's a bit shady, but we always get great airflow – with a steady breeze come up through the valley below.

Until 2021 ... when cool days, a lack of sun, and rain, rain, and more rain took its toll – they were struck down with mould for the first time – and we were completely unprepared. We'd never had to spray before – so we hadn't! As soon as we noticed it, we did ... but it was already too late. The result – the entire crop was affected. What *should* have been a bumper harvest ended up being a few buckets of shrivelled, watery fruit. Utterly heartbreaking.

We decided to find out what a badly Botrytis-affected shiraz would taste like. Let's just say ... it's not gold medal material!

This year we will be vigilant. Now we have mould in the soil we assume it will always be there ... so our *new normal* vineyard routine begins ... with a good prune.



But ... we found Scale! We didn't know grapevines got scale. A quick Google search told us that grapevine scale has become increasingly problematic in southern Australian vineyards over the past few seasons – and are related to sooty mould. It made sense.

BUT ... it doesn't appear there's much we can do to stem it. The current control method is using an oil spray during vine dormancy – but it is of limited help because the scale head under the bark of the vines over winter – and its use can be detrimental because of its impact on beneficial insects.

There are several studies on scale and sooty mould being carried out – and we will follow them carefully - and try out the AWRI recommendations this year.

[Wine Australia: Grapevine scale and sooty mould.](#)

[AWRI Factsheet: Scale – insect pests of vineyards.](#)

[AWRI Factsheet: Scale – factors influencing their prevalence and control.](#)

Ahhh ... you can't beat a good cassoulet on a cold winter's day. France has MANY cassoulet recipes – and there's no single, 'best' one. This version is simple and can be on the table in under an hour. Adjust it to suit what you like and have on hand.

Lazy Chicken & Sausage Cassoulet

Molly Stevens, *Food & Wine*, July 27, 2022.

<https://www.foodandwine.com/recipes/lazy-chicken-and-sausage-cassoulet>



Ingredients : serves 4-6

1kg boneless, skinless chicken thighs, patted dry	1¾ teaspoons salt, divided
1 teaspoon black pepper, divided	½ cup olive oil, divided
1 medium-size yellow onion, chopped	3 garlic cloves, minced
1/8 teaspoon ground allspice	¼ cup dry white wine
2 tablespoons tomato paste	1 cup chicken stock
2 (425g) cans white beans, such as cannellini, drained and rinsed	
1½ cups fresh breadcrumbs	
170g smoked sausage - halved lengthwise and cut crosswise into 1½ cm chunks	
1 tablespoon chopped fresh thyme, plus more for garnish	

Method:

1. Preheat oven to 180°C.
2. Season chicken thighs with 1 teaspoon salt and ½ teaspoon pepper.
3. Heat 2 tablespoons oil in a large pan over medium-high heat.
Add chicken thighs, smooth side down.
4. Cook, undisturbed, adjusting heat as necessary so thighs cook evenly without scorching, until edges turn opaque, and bottoms are nicely browned – about 6 minutes.
5. Flip and cook until internal temperature reaches 75°C – 4 to 5 minutes.
Set aside on a plate.
6. Return pan and any drippings to medium heat.
Add 1 tablespoon oil, onion, and sausage.
Cook, stirring often, until onion is tender and light golden – about 6 minutes.
7. Add garlic, thyme, allspice, remaining ¾ teaspoon salt and ½ teaspoon pepper.
Cook, stirring often, until heated through and fragrant – about 2 minutes.
8. Add wine and tomato paste and stir to combine.
Bring to a simmer; cook, stirring often, 1 to 2 minutes.
9. Add beans, stock, and 2 tablespoons oil; bring to a simmer.
10. Shred chicken into bite-size pieces; add to onion mixture along with any drippings that have accumulated on the plate.
11. Transfer to a shallow baking dish and spread into an even layer.
12. Toss breadcrumbs with remaining 3 tablespoons oil in a large bowl.
Scatter breadcrumbs over bean mixture.
13. Bake in preheated oven until heated through, top is browned, and sides are bubbly – about 20 minutes.
(If baking from refrigerated, bake an additional 5 to 10 additional minutes.)

Make Ahead

The dish may be prepared to Step 9, covered, and stored in refrigerator up to 1 day ahead.

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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Ask the Wine Doctors



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

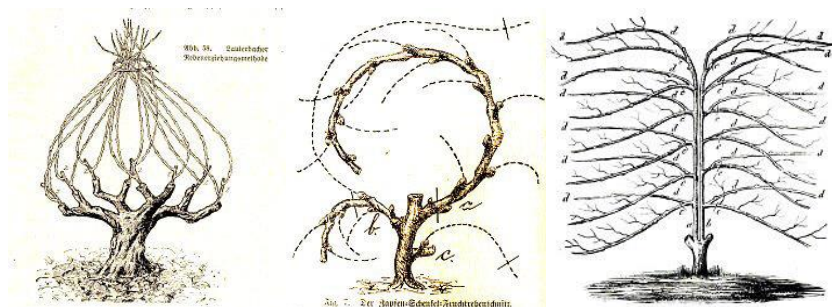
Some wine barrel questions ...

1. ***I currently top up about 1 litre every month to my 110litre oak barrel. Is this normal?***
2. ***Is it possible to minimise the amount of top-up wine needed in an oak barrel?***
3. ***How critical is it to keep topping up?***
4. ***How often should top up take place?***
5. ***Should you add some PMS each time you remove the bung in the barrel and top up with wine?***
6. ***How is this process of continually topping up managed in a commercial winery?***

The humidity and temperature will dictate how much evaporates in a barrel. Some wineries ensure their barrel stores are humidity controlled at around 60-70% to minimise loss. Before filling barrels, it is often important to fill the barrel with SO₂ water to expand the oak and ensure there are no holes in the barrel.

Larger wineries often do not have the capacity to top up monthly but seek to do so every 6 to 12 weeks. For extremely premium wine often the barrels are turned to 2 o'clock to minimise any ullage.

SO₂ does not necessarily need to be added each time. It is important to ensure a minimum level of molecular SO₂, which will depend on both the free SO₂ and wine pH. The more the wine is exposed to oxygen the more aldehyde may be formed, which will bind to any free SO₂. This makes it even harder to maintain molecular SO₂ levels which is important both to prevent oxidation but also to control microorganisms such as *Brettanomyces bruxellensis*. Barriers may be used to prevent oxygen being taken up like inactivated yeast high in glutathione which can be used both with and without SO₂. Ultimately limiting oxygen by minimising ullage and maintaining molecular SO₂ is key.



Historic *alternate pruning* techniques



Wine & Salami making

Preston Store: 03 9487 1105

Clayton Store: 03 9574 8222

96 Chifley Drive, Preston

4 / 158 Wellington Road, Clayton

Email: info@homemakeit.com.au

www.homemakeit.com.au



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Salami Making

Salami season is till in full swing!

We have plenty of supplies for
the beginner all the way to the
experienced charcutier.

So pop in store or hop online
and get all you need to make your
very own salami to match your wine!



Scan the QR code to start
shopping



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

The Trading Barrel

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

The Trading Barrel is the place to list ...

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

Winemaking Supplies

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		