

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

AUGUST 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 26th August, 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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July Guild Night

At our July Guild Night Lindsay Corby from COSMO Wines talked about and demonstrated his process for wine blending and gave us all an opportunity to experiment with wines he provided.

August Guild Night

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 and return it Mario prior to the start of the meeting.

The AGM will be held via **Zoom** to encourage greater member participation.

Have a quiet night at home, and after the official AGM is finished have a mug (or more) of mulled wine, a long time EDWG AGM tradition.

Mead Workshop

Due to several COVID infections the first session of the meadmaking workshop was delayed and took place on 13th August. Our participants include several guild members, some beekeepers and others interested in exploring the craft of meadmaking.

Ferments are now well underway and from all reports are proceeding as expected. Session 2 of the workshop is on Saturday 3rd September, where we will be assessing fermentation progress and explaining the next steps in the process.

A Day Out in the Yarra Valley

The excursion to *Yeringberg* and *Soumah* wineries – with FAWG – promises to be a highlight of the guild program for this year. Check out the details further down in this newsletter, and ensure you get your booking in early!

What next?

The EDWG committee are in the process of planning events for 2023. What are members interested in doing?

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

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 August 26 th *	Monthly Guild Night: ZOOM* Sponsor Chat: Bendigo Bank Crissie Boukouris will chat about how the community banking model works, and the benefits it has contributed across the neighbouring suburbs. AGM A time to review the year that was for the EDWG. Let the President or Secretary know if you're interested in joining the Committee. Tasting: Mulled wine As is traditional for the AGM, have your <i>Mulled Wine</i> on hand to enjoy as we go through the AGM formalities – in the comfort of your home this year.
Saturday September 9 th *	Introduction to Meadmaking Course: Session 2 Monitoring the ferment, potential problems
Friday September 23 rd *	Monthly Guild Night: What happens when wines age? Karen Coulston will take us through what happens to wines as they age and how to prepare them to age gracefully. What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year. Tasting: Aged Wines Bring along examples of your older wines.
Saturday September 24 th *	Introduction to Meadmaking Course: Session 3 Racking, tasting, finalising and bottling
Sunday October 16 th *	Nillumbik Open Cellars: Spring 2022 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> Along with members of the Frankston Guild, we'll spend the morning visiting the historic <i>Yeringberg</i> winery, vineyard and farm, before heading to the <i>Yarra Valley Grand</i> hotel for lunch, and then on to <i>Soumah</i> winery for 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.

Other Dates for Your Diary

DATE	ACTIVITY
Sunday August 28th	<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



Sunday 30th October: **A Day Out in the Yarra Valley – with FAWG**

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



10:00am Meet at the historic [Yeringberg](#) farm, winery and vineyard.
810 Maroondah Hwy, Coldstream VIC 3770

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](#)



12:30pm Lunch at the [Yarra Valley Grand Hotel](#).
19 Bell St Service Rd, Yarra Glen VIC 3775

3:00pm [Soumah](#) winery where you have the option of doing their *Premium Wine Experience*.
18 Hexham Road, Gruyere VIC 3770

The [Premium Wine Experience](#), is a selection of 6 samples from *Soumah's* reserve quality, limited production and museum release wines – for a cost of \$20 per person.

Soumah grows 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.



- **To book a place:** Contact Mario Anders cheers@amateurwine.org.au
- **Cost:** \$20 per person – to be paid at time of booking (*Premium Wine Experience*)
EFT Payments: Eltham & District Winemakers Guild Inc.
Bendigo Bank BSB 633-000 Account No 150164119

Introduction to Meadmaking Course

After several years hiatus, it was wonderful to be able to gather together to taste, learn about and make mead in the first session of our *Introduction to Meadmaking* course.

Once again Wayne, Angela and Mario F put their heads together to nut out how to make it happen – and we now have a group of new meadmakers, who have the beginnings of their Joe's Ancient Orange happily bubbling away.

Session 1



This session was a chance to meet each other, go over what the course would cover, the equipment and ingredients gathered, and tasting a range of meads before getting down to the business of making mead – in this case *Joe's Ancient Orange*.



We cleaned and sanitized and prepared the must ...

We have several beekeepers doing the course, and they provided their own honey. It will be really interesting to see the different flavour profiles we get from the different honeys.

Some have been asked to report back to their beekeeper's club!



... the biggest challenges were getting the honey into the demijohns (we mixed it with warm water) and getting the oranges down the neck!

Guild members shared their wisdom



We then discussed pitching the yeast and monitoring and managing the fermentation over the next weeks.

... it's happily bubbling away ...



Melbourne Beekeepers Club



Recently the Guild reached out to the Melbourne Beekeepers Club and invited its members to our *Meadmaking Workshop*.

While chatting with its secretary, Barry Cooper, we wondered if some of our members might be interested in investigating the possibility of becoming beekeepers and producing their own honey for mead production – and maybe even for other Guild members.

As a first step towards investigating the possibility of becoming a beekeeper, Barry suggested it would be a good idea to join a beekeepers' club such as the Melbourne Beekeepers Club (MBC). Here is some information about this club, provided by Barry.

The Melbourne Beekeepers Club is an incorporated organisation that manages the University of Melbourne hives at both its Southbank and Parkville campuses

The Club aims to

- Provide fellowship and beekeeping support to beekeepers in urban and rural areas.
- Deliver beekeeping education, particularly practical training at hives
- Encourage best beekeeping practice and emphasise biosecurity.

Specific services that the Club offers to members in a covid safe manner include

- Monthly (or twice monthly in Spring) Saturday morning interactive Zoom Forums. These include interactions with beekeepers in Maryland (US)
- An evening meeting once a month, either by Zoom or in-person
- Road trips to places of beekeeper interest (for an additional cost)
- Access to an extensive YouTube library of beekeeping presentations
- Courses for prospective and beginner beekeepers (for an additional cost)
- Beekeeping mentoring on-site, and by phone, email and Zoom
- Involvement in the management of the hives at the Parkville and Southbank campuses of the University of Melbourne.

Membership is only available to adults. Membership categories include Single Adult (\$60 pa), Joint Family (\$75pa) and Full-time Student (\$25pa). Membership can be paid yearly or half-yearly.

Club membership gives you access to all events and training, as well as access to YouTube recordings from our previous Zoom meetings and Forums.

For further information about the MBC and to apply to join, go to melbournebeekeepersclub.org.au



... from Graham Scott ... The most expensive ports in the world

Don Kavanagh, *Wine Searcher*, August 14, 2022.

<https://www.wine-searcher.com/m/2022/08/the-most-expensive-ports-in-the-world>

LET'S MAKE PORT!!

I can't afford any of these – but I salivate just thinking about them.

Economic theory says that as supply constricts, prices go up, but no one seems to have explained that to Port producers. Compared to other major fortified wines, Port is flying.

This is a list of the most expensive Ports on *Wine-Searcher*.



... from Wayne Harridge ... Cooking with wine

Dawson Raspuzzi, *WineMaker*, August/September 2021.

<https://winemakermag.com/technique/cooking-with-wine>

One of the best things about wine is how there is a variety out there that pairs perfectly with any dish. However, that pairing doesn't have to be in a glass served next to your meal — it can also be used as an ingredient in your meal! For help with this, *WineMaker* magazine asked a few chefs to share their secrets when it comes to cooking with wine.

Matt and Emily Clifton: authors of *Nerds with Knives*, *Cork and Knife*, and *The Ultimate Dutch Oven Cookbook*

- There is no such thing as cooking wine. If wine is too oxidized/vinegary to drink, you shouldn't cook with it – it won't impart any good flavours in your dish.
- Use full-bodied reds without too much sweetness for long braises.
- Red wines with high tanins work well with fatty ingredients.
- Use a fruity red in a dessert recipe.
- Don't use fine vintages for cooking!
- Dry whites add acidity to brighten a dish – like a squeeze of lemon juice – and can counteract sweetness.
- Oaked wines tend to overpower a recipe's other flavours.
- Use wine to deglaze a pan – cook and reduce the wine enough to create a sauce.
- Sherry pairs well with a dish with onions or mushrooms – or an earthy flavour.
- Cook a recipe with the same kind of wine you would pair with it to drink ... white wine for a shrimp dish, a robust red for a beef dish.
- Be careful using wines with funky flavour profiles – they may cook down in unexpected ways.



Mulled wines: That warm fuzzy feeling

Tim Vandergrift, *WineMaker*, February/March 2007.

<https://winemakermag.com/article/510-mulled-wines-that-warm-fuzzy-feeling>

In winter, a hearty red wine with deep fruit and nice tannins can be a great pleasure. Heat things up with a nice steaming hot cup of wine.

Hot drinks are not a recent innovation in Western society. They were more the norm up until the mid-19thC. Immigrants from Europe and Great Britain brought their recipes with them. Glögg (pronounced 'gloog') is the Scandinavian word for mulled wine, and is derived from the German word Glühwein (Glow Wine). It is a warming and restorative wine, made from sugar, cinnamon, water, orange and cloves, simmered together in wine.



Julglögg

1.5 L bottle of dry red wine	1.5 L bottle of port	25 cm of stick cinnamon
1 tbsp. cardamom seeds	2 dozen whole cloves	peel of one orange
1/2 cup raisins	1 cup blanched almonds	2 cups sugar
500 mL bottle of aquavit (Swedish distilled spirit flavored with caraway)		
orange peel (for garnish)		

Method:

1. Pour the red wine and port into a covered stainless steel or porcelain kettle.
2. Add the cinnamon, cardamom, cloves, orange peel, raisins and almonds.
3. Warm gently, but do not boil.
4. Put the sugar in a pan and soak it with half the bottle of brandy.
5. Warm the sugar and brandy slurry over a low flame.
6. The sugar will melt and bubble until it becomes a clear golden syrup of caramelized sugar. Caramelization is essential to the finished flavour.
7. Add the caramelized sugar to the spiced wine mix.
8. Cover and let it mull for an hour.
9. Just before serving, strain to remove the spices, add brandy to taste and serve it in a mug with a twist of orange peel.

The Incredibly Ancient Bottle ... In Conclusion¹

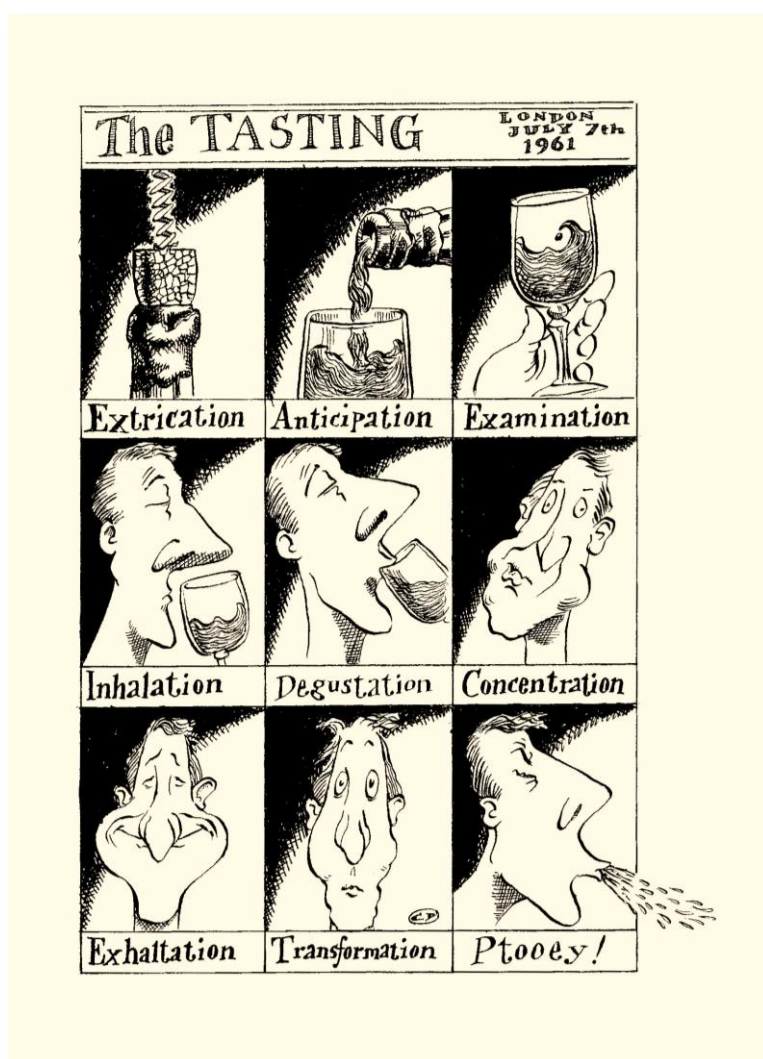
Time to return to the saga of the Sleeping Beauty. The truly venerable bottle. Having been smuggled out of Nazi Germany and miraculously survived bombing in the blitz, the Steinwein reappears mysteriously in Ehrmann's in Grafton Street. A bottle of the legendary vintage which should have been way over the hill by the time Beethoven was born, was reckoned to be at long last approaching its prime, and was finally opened in London on July 7th, 1961. Hugh Johnson was among the select few who were present.

He tells how two other fine 19th century German wines were opened first. A bottle of Schloss Johannisberger vintage 1820, and an 1857 Rüdeshmeimer. Both had turned out to be far, far too old. Not a trace of the taste of wine was left. They actually smelt of corruption.

All hopes now rested on the Steinwein. Imagine the hush of expectation. Imagine the infinite care with which the ancient cork is extracted, the intake of breath as it emerges, mouths dry in anticipation. Imagine the deft, rapid pouring, in the knowledge that whatever life it retains must be brief once it makes contact with the air.

The Steinwein was still wine. Dark brown, madeira-like, Germanic. Feeble, but quite definitely alive for two or three minutes ... before disintegrating and turning to bitter vinegar in their glasses. After 421 years. The briefest glimpses back across the centuries to that baking hot, far distant summer of 1540.

When Tut'ankhamun's tomb was opened, they found wreaths of fresh flowers, which likewise crumbled to dust upon contact with the air. After 3000 years.



¹ Curry, J, 2001, *HIC! Or The Entire History of Wine (Abridged)*, Vinum Bonum, London. P 64.

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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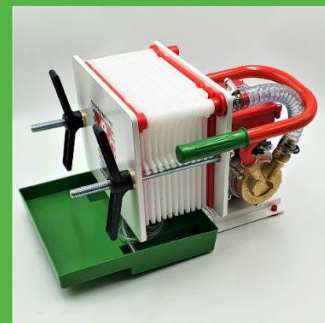


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The Filter Rover Colombos' are made up of a special electric pump and a liquid filtering system with pressed sheets. This particular type of filtering allows you to obtain excellent levels of purification of your drinks without altering the fundamental characteristics of the decanted liquid.



Clayton Store

We are currently doing some renovations to our Clayton Store. We are still open for all products that are in our store front, however some items are not available until next week. Please feel free to call ahead to check if your items are available...or order online. Apologies for any inconvenience this may cause.



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>			