

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

## SEPTEMBER 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 30<sup>th</sup> September, 2022**

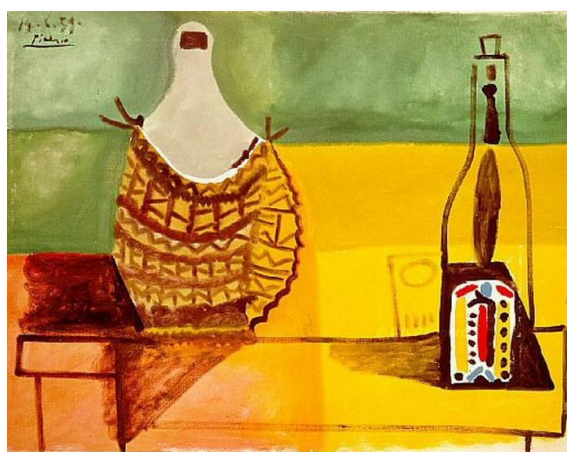
**Guests who are interested in finding out more about the Guild are welcome  
to attend any of our regular Guild meetings**



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

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Pablo Picasso  
*Still Life with Demijohn*  
1959

### EDWG Annual General Meeting (AGM)

The AGM saw two new entrants to the committee for the 2022/2023 guild year. Congratulations and welcome to Phil Blight and Vince Conserva.

This year three of our previous committee members did not nominate for the coming year. We thank Diego (Danny) Cappellani, Bill Bussau and Glen van Neuren for their service to the guild – in particular Danny and Bill, who had been committee members prior to my joining the guild in 2014 – enjoy your long service leave.

### Meadmaking Workshop

The final session of the *Introduction to Meadmaking* workshop was delivered on Saturday 24<sup>th</sup> September, where we discussed the final stages of meadmaking, concluding with bottling the mead and preparing it for entry in the Eltham Wine Show. We hope to see a few more entries in the JAO class for the 2022 show. I'd like to thank Mario Fantin and Angela Harridge for their help in running the workshop.

### September Guild Night

This month our guild night is all about ageing wines, what happens when wines age and how to prepare your wines to age gracefully. Karen Coulson will be delivering the presentation and showing us some aged wines.

For those who don't know Karen, she is a life member of the guild, wine scientist, winemaker and wine educator – this will be a guild night not to be missed.

Bring along a bottle of your aged wine for tasting.

### A Day Out in the Yarra Valley

The excursion to *Yeringberg* and *Soumah* wineries 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!

### Eltham Wine Show 2022

It's time to start thinking seriously about which of your wines you will enter in this year's Eltham Wine Show. What are the reasons to enter your wines? I can think of two good reasons:

- To get an expert opinion on the quality of each wine, and how it might be improved.
- To get recognition for your winemaking effort whether this be a trophy, gold, silver or bronze medal.

For current vintage wines which may not have yet made it to bottle, there is still time to 'tweak' the wine before it is delivered to the show.

Get your entry to [cheers@amateurwine.org.au](mailto:cheers@amateurwine.org.au) by 22<sup>nd</sup> October.

### What would you like from the Guild in 2023?

What are members interested in doing? Winemaking workshops? International night? Winery tours? Anything else?

Please email me at [president@amateurwine.org.au](mailto:president@amateurwine.org.au), or post your ideas to the Slack #guild-online-forum.

Cheers,

**Wayne Harridge – President**

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## President's Report to the AGM - 2022

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Since the 2021 AGM the guild operations are returning slowly to the pre-COVID 'normal' – but we're not there yet.

### Guild Nights

In April 2022 we recommenced 'in person' guild nights at the Eltham Living and Learning Centre, after a year of Zoom meetings. It was great to get back together to taste and discuss wines and winemaking. There appears to be some reluctance from members to return to face-to-face meetings, but we will persist!

### Social Program

The last year has seen a quiet social program with several visits to local wineries with the Nillumbik Open Cellars program, and a farewell get together for David and Margot Pope at their Coldstream property.

### Eltham Wine Show 2021

Although we were not able to present a public tasting day, we did have a full complement of judges together at the Veneto Club for judging. All the wines entered were judged to the usual high standard and winemakers given feedback on their entries. Entries were about two thirds the number for 2019, which was impressive under the circumstances. My thanks to all who contributed to the planning and running of the show, and particularly Mario Anders who was the master planner and logistics manager.

The committee is currently planning for the Eltham Wine Show 2022 in the 'old' format, with judging on the Saturday and public tasting on the Sunday. For the 2022 show we have a new Chief Judge – Lisa Cardelli.

### Fruit Purchase Group

Vintage 2022 saw more members ordering fruit through this scheme. Diego (Danny) Cappellani, ably assisted by his young apprentice Glen van Neuren, were able to source a selection of less common varieties from *Chalmers*, and some Muscat and Barbera from *Monichino*, enabling us to experiment and produce some interesting wines. Our thanks go to Danny, Glen, and the rest of the crew who made this happen for the Guild.

For vintage 2023 there are some uncertainties for this scheme. *Chalmers* are now prioritising sales of their grapes to contracted buyers, leaving small organisations like ours at the bottom of the list, while *Monichino* are ripping out their vines in preparation for selling their vineyard.

### Workshops/Courses

The *Introduction to Meadmaking* workshop is running currently and will be delivered over 3 x 2hour sessions at the Eltham Living and Learning Centre. This workshop was last run in 2015, so hopefully it will lead to a few more meadmakers continuing their membership of the Guild.

### Samepage to Slack Transition

In late 2021 we adopted *Slack* as a replacement for *Samepage* as our communication and team collaboration application. The transition was relatively painless, with only some different terminology to get used to.

### Committee

My sincere thanks to all committee members for their dedication to running the guild over the last year. This year we have several retirements – Diego (Danny) Capellani, Bill Bussau and Glen Van Neuren – enjoy your break from committee.

Since March 2020 committee meetings have taken place using Zoom and this will continue for the foreseeable future.

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>	Graham Scott
<b>Vice President</b>	Richard Martignetti		Trevor Sleep
<b>Secretary</b>	Mario Anders		Angela Harridge
<b>Treasurer</b>	Mario Anders		Trevor Roberts
<b>Assistant Treasurer</b>			Phil Blight
<b>Past President</b>	Mario Fantin		Vince Conserva
<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>	Trevor Roberts
<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**

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 September 30 <sup>th</sup> *	<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.
Sunday October 16 <sup>th</sup> *	<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.
Friday October 28 <sup>th</sup> *	<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.
Sunday October 30 <sup>th</sup> *	<b><u>A Day Out in the Yarra Valley</u></b> 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 19 <sup>th</sup>	<b><u>Eltham Wine Show:</u></b> Judging Day
Sunday November 20 <sup>th</sup>	<b><u>Eltham Wine Show:</u></b> Public Open Day



Friday November 25<sup>th</sup>



**Monthly Guild Night:**

**Wine Show Review** – the Final meeting of the year & Chief Judge's review of the 2022 Wine Show.

**What's going on in the winery ATM?**

General chat about the tasks, problems, tips, and ideas at this time of the year.

**Tasting:** EDWG Wine Show Medal Wines

Bring along your wines that won a *Medal* to share.



Pablo Picasso  
*The Bottle of Wine*  
1925



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

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



**Bookings Close**  
**Monday October 24<sup>th</sup>!**



**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 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](#)*



**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](mailto: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



**Bookings Close**  
**Monday October 24<sup>th</sup>!**



## Introduction to Meadmaking Course

Well – we've finished the 2022 *Introduction to Meadmaking* course.

Wayne, Angela and Mario F have started a new batch of makers along their journey of discovering the world of mead. We're hoping to see them at Guild meetings ... and maybe even get them into other forms of winemaking (a few are excited to do the *Introduction to Winemaking* course in 2023).

### Session 2



The Session 2 focus was on what you *don't* want to see in your ferments (ie things that could go wrong), what you want to see (including a discussion about our own ferments), measuring Specific Gravity and racking. Naturally, we tasted a couple of different meads, as well as samples that members had brought along.



Of note in this session: how colours, flavours and the rate of fermentation can vary because of the different honeys used – as well as the temperature of the mead ...



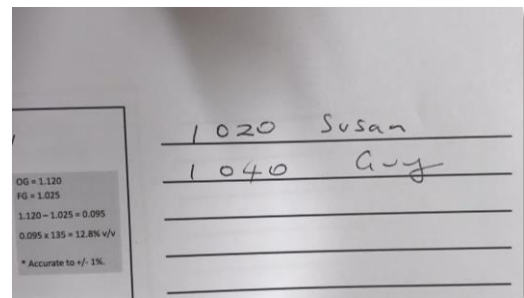


...and the differences in 2 meads made in the same house (gotta love some family competition).  
1 household - 2 meads - one kept toasty warm & one cooler ...

... siphoning out samples to compare the SG ...



... such a challenge to read those tiny numbers ...



... the results ... looking forward to tasting the final meads.



Session 3 focussed on adjusting the mead ... additions (sweetness, acidity, tannins), fining, how to conduct bench trials, stabilizing the wine and bottling.



Everyone was encouraged to enter their mead in the JAO class in the Wine Show ... we certainly hope to see some there!

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

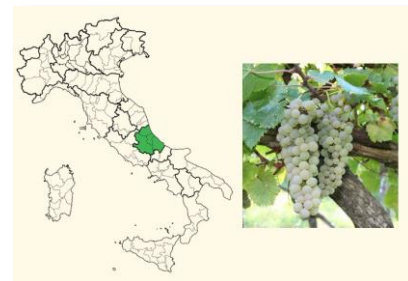
#### **The Pecorino Grape – a rising white wine star in the Abruzzo Region of Italy**

Liz Thach, *Wine Business*, June 28, 2022.

<https://www.winebusiness.com/news/article/260087>

I always thought that Pecorino was a cheese but seems it is also a wine grape.

... and it was named after sheep!



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#### **Securing the future viability of Australian Pinot Noir**

Winetitles Media, July 4, 2022.

<https://winetitles.com.au/securing-the-future-viability-of-australian-pinot-noir/>

Pinot growers will be interested in the results of a rootstock trial with the popular MV6 clone.



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#### **Delaying grapes from ripening results in a more flavorsome wine**

Lee Gaskin, *Phys.org*, July 6, 2022.

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

Growers in warmer regions may be interested in this article looking at techniques for delayed ripening.

Perhaps not this year if we have another cold La Niña.



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#### **The shrinking footprint of glass wine bottles**

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

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

Sustainability is a hot topic in the wine industry, and the elephant in the room is the glass bottle.

Read here what the US industry is doing about this iconic, but heavy and energy intensive, wine package.





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

Lisse Garnett, *Wine Anorak*, July 27, 2022.

<https://wineanorak.com/2022/07/27/barossa-meets-bordeaux-with-this-new-penfolds-x-dourthe-collaboration-wine-penfolds-ii/>

Members with deep pockets may be interested to try this hybrid Aussie French offering.

Remember how Max Schubert studied Bordeaux wines and “copied” the idea to create Grange? Yes, Penfolds is at it again.



## Grapegrowers urged to quit

Alexandra Laskie, *Wineitles Media*, July 27, 2022.

<https://winetitles.com.au/grapegrowers-urged-to-quit/>

*Monichino* are pulling their vines out we hear.

Well, this article suggests they won't be the only ones.



Pablo Picasso  
*Table in a Café. Bottle of Pernod*  
1912



Winter brought cravings for mulled wine.  
But ... the arrival of spring demands wine cocktails of a different type.

Here are five different recipes to transform wines into a delicious spring-worthy drink.



## 5 Irresistible Wine Cocktails for Spring

Prosperitas Wines, *Blog*, September 6, 2019.

<https://www.prosperitaswines.com.au/blogs/news/5-irresistible-wine-cocktails-for-spring>

### 1. Ginscato

The combo of Gin and Moscato has taken the internet by storm. To make your own *Ginscato* cocktail ...  
Add 20ml of your favourite gin to 150ml of Moscato.  
Throw in a wedge of lime, two mint leaves and 1/2 a cup of ice to serve.

### 2. Watermelon Wine Refresher

To make this cooling cocktail:  
Mix equal parts of Sauvignon Blanc, Vodka, and watermelon juice together.  
Add a squeeze of lemon juice to taste.  
Pour the mixture in a cocktail shaker with ice, shake until cold and pour into a glass half filled with ice.  
Top with your preference of lemonade or soda water.

### 3. Peach and Basil White Wine Sangria

A spring-inspired sangria ...  
Slice 4 ripe peaches into small cubes and blend them with 500ml of white wine until no lumps remain.  
Pour in 500ml of lemonade, add 2 basil leaves and stir well.  
Serve the mixture over ice, decorated with any remaining peach slices.

### 4. Honeydew Melon and Mint

Cut up half of a honeydew melon into small cubes and blend with a 1/4 cup of elderflower cordial until smooth.  
Add 3/4 cup of your preferred white wine and a touch of ice. Blend the mixture again until smooth.  
Add ice to the mixture and blend until you achieve the consistency you desire, for a smoother cocktail add less ice and for more of a slushy-type cocktail blend in more.  
Pour your cocktail mixture into a glass with fresh mint leaves and top with your preference of lemonade or soda water.

### 5. Frozen Tequila Rosé

Frozen rosé cocktails have become increasingly popular.  
To make this quick and easy frozen tequila rosé ...  
Mix your favourite rosé, frozen strawberries and a touch of sugar in a blender until smooth to your desired taste and texture.  
If your mixture is too thick add a touch more rosé.  
If it's not thick enough add some more frozen strawberries.  
Pour the mixture into a glass with a splash of white tequila and lime juice to taste.  
Garnish with a lime wheel and salt the glass rim to serve.

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## Jo Ilian Awards – Forward Thinking

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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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# Bottling your Wine

Preston Store: 03 9487 1105

Clayton Store: 03 9574 8222

96 Chifley Drive, Preston

4 / 158 Wellington Road, Clayton

Email: [info@homemakeit.com.au](mailto:info@homemakeit.com.au)

[www.homemakeit.com.au](http://www.homemakeit.com.au)



## Wine Bottles

Wine Bottle - Hock - BVS

1.5Lt Magnum Wine Bottle - Cork

750ml Wine Bottle - Claret Antique Cork x12

750ml Wine Bottle - Claret Clear x12 - BVS

750ml Wine Bottle Burgundy Heavy Punted BVS x12

Scan the code  
to shop all  
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Corks / Screw tops

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Corkers / Syphons



## Spring is finally here!

And for us here at Home Make It that means outdoor entertaining, fresh home made food and cold beer!

We have a great range of sausage making equipment, brewing supplies and preserving supplies to store the spring abundance of your garden.

Head to the website or pop in store to stock up on all you need for Spring!



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

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## The Trading Barrel

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**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

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