

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

OCTOBER 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 28<sup>th</sup> October, 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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William Barak

Samuel de Pury's  
vineyard, c. 1898

### September Guild Night

The September Guild Night was all about ageing wines, what happens when wines age and how to prepare your wines to age gracefully. Karen Coulston delivered an excellent presentation and we tasted some of her aged wines, along with a selection of other members' wines.

### Nillumbik Open Cellars - Spring

The weather was perfect on Saturday, and we spent a very pleasant day eating, listening to music, tasting wine and chatting to our local winemakers. The *Nillumbik Open Cellars* weekends are always a worthwhile experience – so keep an eye out for announcements about the next event in Winter 2023.

### A Day Out in the Yarra Valley

The excursion to *Yeringberg* and *Soumah* wineries promises to be one of the highlights of the guild program for this year. There are still a few spots available for the *Soumah Premium Wine Experience*, so check out the details further down in this newsletter and ensure you get your booking in by Monday, 24<sup>th</sup> October.

### October Guild Night

This month we will be hearing about Kirrily Gordon's journey as a winemaker. Kirrily has judged at the Eltham Wine Show and is the owner/winemaker of *Bowerbird Wines*.

### Eltham Wine Show 2022

By the time you read this, entries for the 2022 *Eltham Wine Show* will have closed, and we will not be accepting any late entries.

For those that have entered this year's show, remember you still have a small window of opportunity to 'tweak' your wines before the bottles need to be delivered by 11<sup>th</sup> November.

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

The committee are currently reviewing the programs the guild offers and are looking for your input as part of this process. Pretty soon you will be invited to complete a survey about guild programs, so if you do or don't want any changes make sure you have your say ... remember *it's the squeaky wheel that gets oiled*.

Cheers,

**Wayne Harridge – President**

William Barak with Jules and Victor de Pury c. 1883

Yarra Ranges Regional Museum,  
P4724



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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**

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 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.
Friday November 11 <sup>th</sup>	<b><u>Eltham Wine Show:</u></b> Final date for delivery of entries
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> *	<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.

**Entries Close – 22<sup>nd</sup> October**

**Results – 20<sup>th</sup> November**



## 2022 Wine Show

ELTHAM AND DISTRICT

**WINEMAKERS GUILD**

ESTABLISHED 1969

**Australia's largest amateur  
showcase for traditional, new  
& experimental beverages**

### Categories

Red & white wines, meads, ciders, kombuchas,  
country wines & liqueurs

### Qualified independent judges

Get feedback on your wines

### Award Certificates

Bronze, Silver & Gold

### Public Open Day

20<sup>th</sup> November \* Veneto Club, 191 Bulleen Rd, Bulleen 10.30am – 2.30pm

For further information & Entry Forms go to

<https://amateurwine.org.au/wine-show>

## Key Dates

**Entries Open    Entries Close    Labels Posted    Delivery of Exhibits    Public Open Day**







### 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 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>**

### **Bill Bussau:** ... a snippet of Yeringberg history ...

Charles Gent, *Mixed Dozen: the story of Australian winemaking from 1788*, Duffy & Snellgrove, Sydney, 2003, p 44.

This is from a book that Graham Scott gave me, when he was cleaning out his library.

Despite numerous attempts to cultivate grapes, the credit for the 1<sup>st</sup> success was by a New South Welshman of Scottish origin, William Ryrie. In 1838 he planted a single acre of grapes on part of his vast new cattle run. Originally transplanting the humble varieties of Black Hamburg and Sweetwater from his Monaro property, he soon diversified his stocks with better pedigreed varieties from the Macarthur Camden Park vineyard, although their exact identities were not all known. Ryrie's vineyard, immediately northeast of Melbourne on the cool slopes of the Yarra Valley, was soon to acquire a pedigree of its own. Taking its name from Ryrie's property, Yering and its neighbouring vineyards were to be the source of the most celebrated wines in Victoria for more than half a century.

To help him in pruning his vines and in making his wine - Yering's first vintage was made in 1845 - Ryrie drew on the experience of an emigrant named James Dardel. Dardel was Swiss, and the influence of his countrymen was seminal in the early winegrowing history of Victoria.

William Ryrie, despite his credentials, evidently fell on hard times during the depression of the 1840s and progressively sold off most of his holdings to Paul and Hubert de Castella, before finally heading back to Ayrshire, Scotland, where he died.

While entertaining visitors at Yering, Paul de Castella ran short of his favourite tippie, a French Burgundy from Pommard, forcing him to serve a wine made from Ryrie's vines instead. His guests were delighted with its quality and declared the local wine "Better than Pommard". With this in mind, he began steady expansion of his Yering vineyards.

In 1862, his brother Hubert bought a tranche of Yering from Paul and planted grapes, naming his vineyard St Hubert's after his patron saint. His cousin, Guillaume de Pury, followed and named his vineyard Yeringberg, as it included the highest hills in the locality.



The 1880's began very promising for St Hubert's, with 100 hectares under vines, production approaching 300,000 litres of wine annually and a series of excellent vintages.

Yering too scaled new heights, with the famous Sauvignon winning a gold medal among its European peers at the Bordeaux Exhibition of 1899.

*Baron Frederic Guillaume de Pury*  
Yarra Ranges Regional Museum

## How the fall of the Soviet Union changed wine forever

Sara Pepiton, *Winemag.com*, August 9, 2022.

<https://www.winemag.com/2022/08/09/how-the-fall-of-the-soviet-union-changed-wine-forever/>

How home winemaking kept traditions alive during the Communist period in Eastern Europe.

With the fall of communism in the Soviet Union, agricultural land seized and operated by the state was returned to its original owners. It was among the most significant seismic shifts in the history of wine.

In 1992, some of the world's oldest wine regions were born. Again.



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## I hit a wall tasting wine. Then I tried drinking it under hypnosis

Craig Stoltz, *The Washington Post*, August 16, 2022.

<https://www.washingtonpost.com/food/2022/08/16/tasting-wine-under-hypnosis/>

Wine judges, get hypnotised to improve your palates!

Clinical hypnosis can get the rational mind out of the way, removing barriers to change. And it turns out that this rational mind gets in the way when you try to fully experience — sense, explore, savour — the complex aromas and flavours of a well-made wine.

In short: Hypnosis allows you to drink with the right side of your brain.



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## The most important wine appellation in Dante's time? No, it's not Tuscany

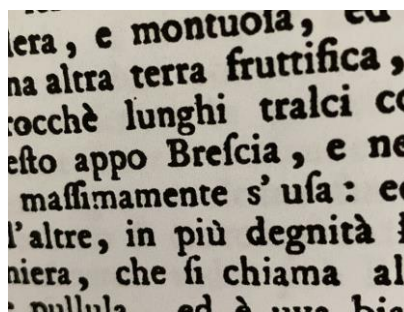
Do Bianchi, *Do Bianchi Blog*, August 16, 2022.

<https://dobianchi.com/2022/08/16/middle-ages-viticulture-italy/>

History buffs, what was Italy's top drop during the Renaissance?

Now read on ...

Early Italian ampelography was cutting-edge compared to today ... but neither Tuscany or Piedmont were the top centres for wine production when Dante began writing the *Comedia* ...



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## Australia responds to Kiwi Prosecco decision

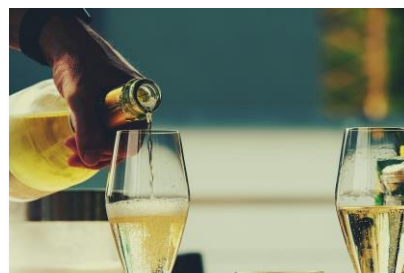
Harrison Davies, *Winetitles Media*, August 30, 2022.

<https://winetitles.com.au/australia-responds-to-kiwi-prosecco-decision/>

The Kiwis have caved in to the Italians over use of the name *Prosecco* - so what?

It means that if we want to sell ours to them, we need a new name.

Ozziefizz anyone?





## What are your top five rookie mistakes to avoid in winemaking?

Alison Crowe, *WineMaker Magazine: TroubleShooting*, October 22, 2022

<https://winemakermag.com/wine-wizard/983-what-are-your-top-five-rookie-mistakes-to-avoid-in-winemaking>

### Jennifer Scott – Brooklyn New York asks ...

- Q** I've been making wine for about a year now and I'm wondering if you'd be willing to help me out with a wrap-up of some of your winemaking wisdom. What are your top five rookie mistakes to avoid in winemaking?
- A** That's a great request. Sometimes I forget to really distill what I believe when it comes to fine winemaking. Just like anything in life, having a concentrated, bullet-pointed list of the essence of a thing is very important. It can guide us in times of challenge and inspire us to make even better wines. So here goes:

### Top five rookie mistakes:

#### 1. Picking too early or too late:

I can't say this enough — it all starts with the raw material. Pick too early and your Cabernet will never lose that nasty green bell pepper aroma. Pick too late and your delicate Malvasia Bianca will be a flabby, high pH flop with 15.0% alcohol. Making the pick call is the single most important decision a fresh grape winemaker will make in a wine's life — be sure you make it right. Do be informed by analysis (Brix, pH and TA) but even more important, use your taste buds. If you're a home winemaker getting someone's second crop, try to let it hang on the vine as long as you can to lose some of that acid and get to the flavour profile you're looking for. If you're making wine with a kit, buy the very best quality you can.

#### 2. Inappropriate must adjustment:

Acid, water, enzymes, nutrients, tannins, bentonite, sulphur dioxide. The list of things we can add to our freshly crushed grapes is too long to enumerate. Many beginning winemakers believe that the more "tweaks" and additions they make, the better their wine will be. I try to keep my winemaking minimalist and think about using additives only when the grapes really call for it. The idea is to get such good grapes that you don't have to add anything at all if you don't want to.

#### 3. Not understanding the destructive power of oxygen and spoilage microbes:

After the carbon dioxide from the primary and secondary fermentation blows off, your wine is vulnerable to attack by oxygen and spoilage yeast and bacteria. Leaving wine uncovered, untopped or unprotected by insufficient sulphur dioxide is asking for trouble. When a wine is actively fermenting it can be roughed up, left uncovered and moved around without much worry. Once a wine goes still it's critical to protect it.

#### 4. Not understanding the constructive power of oxygen and good microbes:

Believe it or not, oxygen is critical for a wine's early development. A healthy fermentation actually needs oxygen to perform its best and young wines, especially, can benefit from an aerative racking in the first months of life. Good microbes like yeast and certain strains of lactic acid bacteria are your partners in the fine winemaking process. Learn about how to use these tools to your advantage and to actively manage their interactions with your wine.

#### 5. Keeping inadequate records:

So much in winemaking seems to happen by chance — the weather influences the grapes, a cold cellar can slow down a fermentation and a random spoilage yeast can invade a perfectly good wine. To maximize the level of control you have over your wines, keep good records during the winemaking process. Only by logging in dates, treatments, wine analysis and tasting notes do we learn what works, what doesn't and how to improve.

## Members Share

### Richard Martignetti: Burgundy 2022

I participated in the 2022 harvest in Burgundy again this August/September. A very intense season with a large amount of fruit to process, along with enjoying the very social festival atmosphere.

Calm before the storm...sharing a quiet beer with my friend Nicolas Protin.



I did another year at domaine of *Comtè Armand* in the small town Pommard. It was great to see old friends after the last few years, and to meet new ones.



To maintain the high quality, all grapes are manually sorted via a conveyor sorting table, of which Pinot from the esteemed *Clos des Épeneaux* is shown here.





It was a great season for this region, with little to no disease and full ripeness due to the perfect sunny weather leading up to harvest.

The second part of my trip was working to help set up the season with my friend Nicolas Protin.



This old barn, situated in the small town of Orches, will be converted into a winery, to be ready for harvest 2023.

In the meantime, we hired a winery shared space for this year, to process six different wines.





The following images are of the fruit, process and people involved with this inaugural year for Nicolas.



Inspecting Pinot from *Gevrey-Chambertin AOC*.



i



Picking day.

The scenery of the Hautes Côte de Beaune can be quite distracting in the early morning sun.





A typical harvest night of tasting!

It's such a great time for so many people to get together.

Lunch time wasn't bad either!



The small team we garnered together.

The emphasis was on fun and laughter, and there was no shortage of it with this lot, nicknamed The Premier Crew.





All vinification was done by hand to make the wine in a traditional way, with a low carbon footprint.

This included sorting, bucket overs, crushing (footage) and pressing.

No powered equipment was used, besides the lights.







Racking of post ferment pressings without the use of a pump



The many shades of Pinot.

The effect of terroir is quite evident in this image.

All grapes were pruned by the same man (Nicola), in the same manner, and all vinified in the same whole bunch style – but the colour and flavour are all very unique.

From top left going clockwise:

- Pommard Villages
- Pommard 1er
- Hautes Côte de Beaune
- Gevrey-Chambertin.

Not a recipe this month ... but some useful information from *Halliday Wine Companion* on food and wine pairing ...

There's nothing better than matching your wine to a beautiful meal and good company. The enjoyment of food and wine is enhanced as much by the experience and those you choose to share it with as it is by choosing a pitch-perfect combination.

With wine and food pairing, it's important to think of it as more of an art than an exact science. The 'rules' aren't hard and fast, but there are some general guidelines that will provide you with a good foundation to riff off and find with your own, idiosyncratic approach. It might seem simple to say, but the best wine pairings are the ones that you enjoy! So, if for you that means washing down a block of chocolate with a bottle of red, then that's perfectly okay.

All of that said, if you want to get technical about food and wine pairing, you can. Sommeliers have the skills to guide you in restaurants and with this list of *Quick Tips* you can bring that expert know-how home.

Importantly, have fun! Pairing food with wine doesn't have to be a head spin. Do you love the combination you've come up with? Does the food taste good and the wine have you reaching for more? If you answered yes to either of those questions, then you're on the right track.

## Quick tips: simplifying food and wine Pairing

Halliday Wine Companion, *FoodAndWine*, March 20, 2018.

<https://www.winecompanion.com.au/resources/food-and-wine/quick-tips-food-and-wine-simplified>

*Straight from the sommelier's toolkit, this handy overview will help you to demystify the sometimes-complicated task of matching food to wine.*



### The words you need to know

- **Taste:** the basics – salty, sweet, acidity, bitter and savoury/umami.
- **Texture:** the tactile parts of food and wine such as *chewy* (tannin) and *crisp* (acidity).
- **Body:** the sum 'weight' of a wine or dish's key parts. Graded in light-bodied, medium-bodied or full-bodied.
- **Savoury:** food without sweetness or wine with higher levels of astringency.

### Prime pairs

- **Acid and salt:** Think Riesling with oysters – a classic.
- **Fat and acid:** Try hot chips with Champagne. Seriously.
- **Protein and tannin:** Match your meat to the right pitch of tannin – where weight meets weight.
- **Fat and tannin:** Not just power – delicate oils (fat) of pink fish suit soft tannins of light red wines.
- **Sweet and heat:** Just a touch of residual sugar in wine can muffle the burn of chilli.
- **Savoury and umami:** Look to fried chicken – high in fat and salt – paired with skin-contact whites.



# The art of food and wine Pairing

Halliday Wine Companion, *FoodAndWine*, June 11, 2018.

<https://www.winecompanion.com.au/resources/food-and-wine/the-art-of-food-and-wine-pairing>

## Seasonal food and wine matching

By James Halliday

(Spring and Summer ...)

Spring	
<b>Sparkling</b> Oysters, cold crustacea, tapas, any cold hors d'oeuvres	<b>Rosé</b> Caesar salad, trout mousse
<b>Young Riesling</b> Cold salads, sashimi	<b>Young Pinot Noir</b> Seared kangaroo fillet, grilled quail
<b>Gewurztraminer</b> Asian	<b>Merlot</b> Pastrami, warm smoked chicken
<b>Young Semillon</b> Antipasto, vegetable terrine	<b>Young Medium-bodied Cabernet Sauvignon</b> Rack of baby lamb
<b>Pinot Gris, Colombard</b> Crab cakes, whitebait	<b>Light- To Medium-bodied Cool Climate Shiraz</b> Rare eye fillet of beef
<b>Verdelho, Chenin Blanc</b> Cold smoked chicken, gravlax	<b>Young Botrytised Wines</b> Fresh fruits, cake
<b>Mature Chardonnay</b> Grilled chicken, chicken pasta, turkey, pheasant	

Summer	
<b>Chilled Fino</b> Cold consommé	<b>Young Light-bodied Pinot Noir</b> Grilled salmon
<b>2-3-year-old Semillon</b> Gazpacho	<b>Aged Pinot Noir (5+ Years)</b> Coq au vin, wild duck
<b>2-3-year-old Riesling</b> Seared tuna	<b>Young Grenache/Sangiovese</b> Osso Bucco
<b>Young Barrel-fermented Semillon Sauvignon Blanc</b> Seafood or vegetable tempura	<b>Mature Chardonnay (5+ Years)</b> Braised rabbit
<b>Young Off-dry Riesling</b> Prosciutto & melon/pear	<b>Hunter Valley Shiraz (5-10 years)</b> Beef spare ribs
<b>Cool-climate Chardonnay</b> Abalone, lobster, Chinese-style prawns	<b>Merlot</b> Saltimbocca, roast pheasant
<b>10-year-old Semillon or Riesling</b> Braised pork neck	<b>Medium-bodied Cabernet Sauvignon (5 Years)</b> Barbecued butterfly leg of lamb
<b>Mature Chardonnay</b> Smoked eel, smoked roe	<b>All Wines</b> Parmigiana
<b>Off-dry Rosé</b> Chilled fresh fruit	

## 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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# Preston Store Closure

Our Preston store is now closed.

Due to the ever-changing retail landscape post-covid, we've decided to transform our business more to an online shopping experience. This will enable us to improve our range and continue to offer even greater value to our customers across Australia. We've invested significantly into an all-new online store platform which will be launching in the coming weeks, offering an even bigger and better range, with an enhanced and quicker shopping experience.

Whilst we understand that this news may not be welcome by some, we are pleased to announce that our Clayton store will remain open for those that prefer an in-store retail experience... now expanding as a mega sales and distribution centre.



Scan the QR code to start shopping online



Wine Guild Members will still receive a 10% discount when you shop online. Yay! You will be able to create an account on our new website, which will have a unique discount for our Eltham Wine Guild shoppers. In the meantime please contact our staff at Clayton to place your orders and receive your discount.

4 / 158 Wellington Road, Clayton

03 9574 8222

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

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



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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		