

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

NOVEMBER 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 25th November, 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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2022 Wine Show Edition

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Eltham Wine Show 2022

After 2 years of COVID restrictions the 2022 show was back to the old format, with a Saturday judging day and a Sunday public open day. With 400+ wines it was not the biggest show in recent years, but it was one of the best in my memory. In particular, the Public Open Day attracted a large number of people to the Veneto Club, both prepaid tickets from entrants and tickets sold at the door. See the Wine Show Director's report from Mario Fantin later in this newsletter for more details.

October Guild Night

In October we heard from Kirrily Gordon about her winemaking journey, from working in a winery as a student to now making wines for several of her own labels. Of course, we had to taste some of her excellent wines!

November Guild Night

This month's guild night is the Wine Show Review where Lisa, the Chief Judge, gives her impressions of the show and the wines, and our Wine Show Director gives his perspective. In-person at the Eltham Living and Learning Centre and on Zoom – don't miss it!

A Day Out in the Yarra Valley

The excursion to Yeringberg and Soumah wineries, along with our FAWG colleagues, exceeded all expectations. The history of Yeringberg, the wines, even the 'pub' lunch at the Yarra Valley Grand Hotel was great. We threw out the challenge for FAWG to host a similar excursion to the Mornington Peninsula in 2023. A photographic report on this excursion appears later in this newsletter.

What do you want 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. Within the next week you will be invited to complete an online survey, and I strongly recommend that every member completes it so we can get a clear understanding of how members feel about the status quo, and what you want in the future. 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*.

Vintage 2023

Now the Wine Show is over for 2022, how did your wines fair? It's time to reflect on the vintage past and work out what you want to achieve in vintage 2023 ... make the same old wine in the same old way, or try something completely different? Whatever you decide, remember it's you who will be drinking the wine you make, so don't worry too much about what the judges said – as long as you enjoy what you do and enjoy drinking what you make.

If you want to try something different, we should be hearing soon about what grapes will be available to us from Chalmers – but there are plenty of challenges for all of us in getting the best out of a batch of shiraz.

Have a Merry Christmas and a Happy New Year, eat some good food, drink some good wines in the company of family and friends – make this a memorable Christmas

Cheers,

Wayne Harridge – President

Committee & Committee Meeting Dates

President	Wayne Harridge	General Committee	Graham Scott
Vice President	Richard Martignetti		Trevor Sleep
Secretary	Mario Anders		Angela Harridge
Treasurer	Mario Anders		Trevor Roberts
Assistant Treasurer			Phil Blight
Past President	Mario Fantin		Vince Conserva
Wine Show Chief Judge	Lisa Cardelli	Newsletter Editor	Angela Harridge
Wine Show Director	Mario Fantin	Fruit Purchase Co-ord	Trevor Roberts
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

December 7th, January 11th

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 November 25 th *	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 <i>Medal</i> to share.
Friday January 27 th *	Monthly Guild Night: Local Winemaker Spotlight: Harry from <i>Easthill Estate</i> will be joining us to share his winemaking journey. What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year. Tasting: ?
Saturday February 11 th 9am	Introduction to Winemaking: Session 1 Getting started ☞ More details to come – in the meantime share with anyone you know who would like to have a go at making wine. It would make a great Christmas present!
Friday February 24 th	Monthly Guild Night: Let's start at the very beginning (of EDWG) Ken King & Graham Scott will take us back to the beginning of the EDWG. What's going on in the winery ATM? General chat about the tasks, problems, tips, and ideas at this time of the year. Tasting: <i>Country Wines</i> It all began with country wines – so bring along your country wines to share.
Saturday February 25 th 9am	Introduction to Winemaking: Session 2 Checking and Caring
Saturday March 11 th 9am	Introduction to Winemaking: Session 3 Tasting and Finalising

Eltham – Venue TBA
Enrol by – February 6th



Introduction to Winemaking

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Would make a
great gift!

Learn to make wine

- ✦ Learn about wines, their origin and history
- ✦ Learn about the different varieties of wines
- ✦ Learn & Make – *Raspberry Wine*

Step-by-step we make a raspberry wine together
Members of the Guild will be available to answer any questions
Techniques taught can be applied to all types of winemaking

Saturdays 9am – 11am (approx.)

Session 1: Saturday 11th February - Getting Started ** 3hr session 9am – 12pm **

Session 2: Saturday 25th February - Checking and Caring

Session 3: Saturday 11th March - Tasting and Finalising

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 \$120. We will advise where everything can be purchased.
Note that utensils can be reused for future winemaking.

For further information & to enrol: amateurwine.org.au/courses

Mario Fantin



2022 Wine Show

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We can now all sit back and proudly say that the Guild has delivered another really successful wine show. After two years of lockdowns and wine shows without open days we did not know what to expect this year. The number of entries, at 420, was very good. In fact, this is a number which can be readily managed by members and the venue. A larger number of entries, although financially beneficial, represents a quantum leap in management challenges. We had to increase some charges this year in order to make ends meet, however this did not appear to affect either the number of entries or number of people who attended on open day. On Sunday our treasurer Mario Anders had a big smile on his face, so I believe we have easily covered our costs and made a small profit.

The big change we introduced this year was serving wines on open day rather than letting people serve themselves. The change made sense from both a COVID and responsible serving of alcohol perspective. I noticed that, as a result of the change, there was a lot of discussion and interaction going on between the servers and members of the public. This interaction was a great opportunity to either directly or indirectly promote guild membership. A very good change with quite a few positive outcomes.

Our wine show has two aims: Firstly, to provide winemaker entrants with accurate and constructive assessments of their wines and secondly, to show members of the public what excellent wine can be made at home with readily available utensils and ingredients (with some help from the Guild of course). I believe our first aim was well met by our new Chief Judge Lisa Cardelli and her panel of judges. Lisa and her judges have extensive experience judging wines and looking at them from both a wine making and wine appreciation perspective. The panel has not only scored our wines, which is the usual practice at professional wine shows, but they have gone out of their way to provide constructive feedback. I was really impressed how the judges took their time with the judging, discussing each wine in detail. We really appreciate the extra effort they go to in order to help and support us – which is all done on an honorary basis.

My sincere gratitude goes to the very dedicated EDWG Committee who contribute so much of their time and effort throughout the year to the successful staging of this show. Of course, the committee is competently supported by many guild members who volunteer their time in the lead up to the show and during the show weekend. Although many members have contributed their time, we need to acknowledge the effort Mario Anders puts in throughout the year organising the show. As a result of what he does, everything runs like clockwork.

We gratefully appreciate the generous support of our many partners. Please give your support to them whenever you have the opportunity.

And finally, thank you to all wine show entrants for your continuing support. Hopefully we have met your expectations, if not let us know how we can improve. You can let us know your impressions of the show and suggestions for improvement either by contacting a committee member directly or by completing the wine show survey.

Mario Fantin – Wine show Director

2022 Wine Show Award Winners

Congratulations to the 2022 Award Winners ...

Bill Christophersen Trophy for Best Previous Shiraz Wine
Graham Scott Trophy for Eltham Guild Winemaker of the Year
Andy Miezes Trophy for Best Female Winemaker
Keith Traeger Trophy for Best Grape Winemaker
Harry Gillham Trophy for Best Country Winemaker
Jo Ilian Trophy
The Mead Cup
Hillside/Bayside Trophy

Lee Picasso
David Hart
Libby Hatzimichalis
Rino Ballerini
David Hart
Steven Ney
Joe Rotella
David Hart

Best Cabernet Sauvignon Cabernet Franc current vintage
Best Cabernet Sauvignon Cabernet Franc previous vintage
Best Less Common Red Variety current vintage
Best Less Common Red Variety previous vintage
Best Merlot current vintage
Best Merlot previous vintage
Best Other Red Blend current vintage
Best Other Red Blend previous vintage
Best Pinot Noir current vintage
Best Pinot Noir previous vintage
Best Rose any type any vintage
Best Shiraz current vintage

San Anton
Russell Washusen
Con Ballis
Steven Ney
David Bertazzon
Russell Washusen
Frank Di Stefano
Rino Ballerini
Russell & Petrea Savige
David Hart
Alex Carter
Little Dog Wines

Best Chardonnay current vintage
Best Chardonnay previous vintage
Best Less Common White Varieties any vintage
Best Riesling, Traminer, Pinot Gris any vintage

Terence Norwood
Graham Scott
Jodi Vermaas

Best Fortified Red or White Grape Wine any vintage
Best Sparkling Red or White Grape Wine any vintage

Tim Donegan

Best Melomel
Best Other Mead

Best Berry Wine
Best Herb Grain Flower or Vegetable
Best Liqueur
Best Other Country Fruit Wines
Best Stone Fruit Wine

Libby Hatzimichalis
Libby Hatzimichalis
James Oliver
David Hart
David Hart

EDWG Encouragement Award

Jodi Vermaas

2022 Wine Show ... in pictures

After years of having to be creative during COVID restrictions we were back to the usual Wine Show organisation this year – with both a Judging Day and a Public Open Day. And it was good to be back!

Photo credits: Aziz Yacoub (Melbourne Camera Club), Mario Fantin & The Harridges

Judging Day

The team gathered early in the morning at the Veneto Club ... and began the mammoth task of unloading, sorting, organizing and setting up the judging tables.

(The Komucha judging took place the Wednesday before the Wine Show)





As the tables were organised the judges gathered – to get to know each other, be briefed, and to log on to the scoring system ... you have to love the getting organised with technology bit!



When all were set out, and the glasses filled ...



... the judges began their task ...



... reds, whites, blends, sparklings, meads, ciders, country wines ...



... judging teams discussed the wines as they went along ...

... and called in the opinion of the Chief Judge when a final decision needed to be made ...

Great work team!

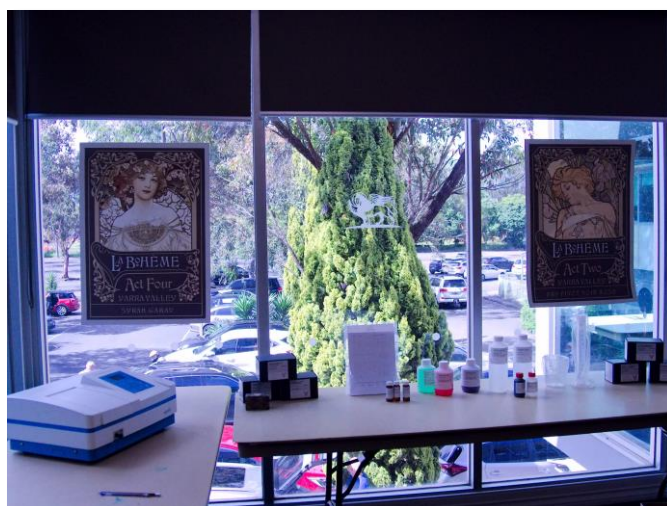


Public Open Day

The following day we were set up, ready to greet the public ...



The sign was at the door ... the trophies ready ... and our partners were in place ...



And the public came ... in a steady stream across the day ...

Entrants picked up their results (and medals!) as they entered ... and were then instructed about how the tasting worked this year.



With the new layout came opportunities for the public to chat with guild members – and each other – about the wines, wine making, the guild ... and just how good they tasted!



There were also opportunities for catching up with old friends to discuss all things wine and wine making ...



Vince's sourdough workshop was a hit ... with several people going home with starters – equipped to embark on a new hobby ...



Gold medal winners could be spied proudly sporting their bling ...





The awards ceremony was a highlight ...

... and this year saw one of our trophies named in honour of the many years of dedicated contributions to EDWG by Graham Scott (a founding member).





This year's Jo Ilian went to EDWG member Steve Ney for his *Mataro* ... well worth his trip down from Wollongong ... (but we're not sure how he'll get it home on the plane!)



All up – a very successful Wine Show – and we hope all who came enjoyed it as much as we did.

Until next year ...



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

What a day it was!

A large group of us gathered in the morning at Yeringberg Winery – and were utterly blown away by the place. The history – the buildings – the stories – the wines ... were beyond our expectations. We cannot thank Sandra de Pury enough for her hospitality and generosity, taking the time to show us around, plie us with her wines, and making us feel welcome.

Yeringberg ... est 1863



We gathered outside the stables to hear the history of the farm, winery and the de Pury family.

... then headed into the section of the original winery that is now used for making their wine ...



... and down into the 2 levels of cellars.



As we moved through Sandra shared stories about the building's design, the builder (Dame Nellie Melba's father) and the history of its use. Check out those beams ... all milled on the property.



Upstairs, in the original winery, we were guided through a tasting of a range of Yeringberg's wines (along with a couple of extras gathered from the cellar as we chatted). Sandra shared the making and history of each wine.



We tasted ... discussed the wines ... listened and learnt ...and enjoyed every mouthful!
We can't thank Sandra enough - it was a fascinating and truly memorable experience.



The winery is scattered with artifacts dating back to Sandra's Great Grandparents.
... the story behind this candlestick is that her grandfather used it to burn messages into the overhead beams ...





The buggy was used by Sandra's Grandmother to get into Melbourne.

The original winery was gravity fed ...

- the grapes were hauled up to the top level.
- where they were put into trolleys (on tracks).
- after crushing, the must was dopped into the fermentation vats below.
- the wine was then fed through hoses (that went through the floor) to the barrels in the cellar below. (you can see the pull-out plugs in the floor)



After detouring around floodwaters blocking the main highway, we met at the Yarra Valley Grand Hotel for lunch ... and ongoing discussions about Yeringberg's history and wines) ...

... then headed to Soumah vineyard for their Premium Wine Experience - where we were guided through a sampling of their reserve quality, limited production, and museum release wines.



What a day!

The first of (what we hope will be) many combined guild outings.

Richard Webb: Richard's Recapitulations ...

What the heck is vino lingo?

Ray Fister, *Life between the vines*, November 3, 2022.

<https://lifebetweenthevines.com/what-the-heck-is-vino-lingo/>

Pump over, racking, MOG: what do these arcane terms actually mean?

Watch this video to find out



Letters from Kyiv

Wine Bureau Team, *JancisRobinson.com*, May 23, 2022.

<https://www.jancisrobinson.com/articles/letters-kyiv>

The ongoing difficulties of making wine in wartime are updated here.



TWE buys majority stake in winery Chateau Lanessan

Kaycee Enerva, *Inside FMCG*, October 25, 2022

<https://tinyurl.com/39n9bpcc>

Treasury Wine Estates - the mob that own Penfolds - are buying another French winery.



Babette's Feast: the best ever gastronomy film?

Jamie Goode, *Wine Anorak*, October 16, 2022

<https://wineanorak.com/2022/10/16/babettes-feast-the-best-ever-gastronomy-film/>

Babette's Feast.

If you are into wine and food and haven't watched this movie yet, you have missed out on something truly special.



Graham Scott: *We should have an evening drinking as Charles did!*

When it came to buying fine wine, Charles Dickens was no Scrooge

Andrew Ellson, *The Times*, October 24, 2022

<https://www.thetimes.co.uk/article/when-it-came-to-buying-fine-wine-charles-dickens-was-no-scrooge-mtj3fhlq7>



Charles Dickens may have created the ghosts of Christmas past, present and future but anyone familiar with his work knows that any mention of spirits is not restricted to the spectral kind.

While alcohol flowed freely through the pages, the author's relationship with drink is perhaps less well documented. A letter to his wine merchant in 1845 has now come up for sale that puts this relationship under renewed scrutiny.

In the note to James Livermore, a City of London importer, Dickens bemoans a misfortune that led to the loss of 13 gallons of wine from Tuscany.

"I have had a cask of Italian wine sent me, from Carrara," he wrote. "And I want you to be good enough to send up a man tomorrow morning, to bottle it off. It seems there was an old hole in the cask; and thirteen gallons have leaked away on the passage!

“So I want to take care of the rest, without delay. Six or seven dozen bottles will be quite as many as I shall require, I fear, after this waste.”

Dickens put his writing career on hold in June 1844 to travel across Italy for a year, staying in towns and cities, including Carrara in Tuscany. On returning to Britain he published a travelogue, *Pictures from Italy*, in which he described the country as a “chaotic magic-lantern show”.

Leon Litvack, editor of The Charles Dickens Letters Project, an online resource, says the author became very well acquainted with Italian wine during this visit. He said: “The letter to Livermore ... shows he loves Carrara wine and didn’t want any more from this particular cask to go to waste.

“In another letter, he talks about having got drunk on Carrara wine while he was there with a woman called Madame de la Rue. He describes their evening as full of ‘intoxicating and rapturous excitement’. “Dickens was obviously out for a good time and this Carrara wine was one that he happened to enjoy a little too much.”

About two weeks after his letter to Livermore, Dickens paid the wine merchant £20 – the equivalent of about \$3600 today. This is likely to have covered the bottling service as well as the purchase of further wines or spirits.

Dickens wasn't quite the Johnny Depp of his day – the Hollywood actor was notoriously reported to be spending \$430,000 a year on wine. But he still drank a hole in his budget. Analysis of his bank account with Coutts reveals that between 1838 and 1844, he was spending the equivalent of \$27,000 year on wine.

During this period he spent more on wine than on books, toys, music, domestic staff and income tax combined. Yet his consumption does not appear to have curtailed his output. In this period Dickens wrote eight novels including *Oliver Twist*, *Nicholas Nickleby*, *A Christmas Carol* and *Martin Chuzzlewit*.

Alcohol flows freely through his pages, with characters often enjoying a tipple or two. In his first novel, *The Pickwick Papers*, Dickens describes Samuel Pickwick as having a “confused recollection” after a night of overindulgence. His works, such as *Hard Times*, also show the disastrous effects of alcoholism.

He promoted drinking in moderation although Claire Tomalin, the author of *Charles Dickens: a Life*, described him as a “heavy drinker”. She wrote that on his final tour of America, two years before his death of a stroke aged 58, Dickens was heavily fortified by alcohol.

She writes that on his reading days he would have fresh cream and two tablespoons of rum at seven in the morning, a sherry cobbler – sherry, sugar and slices of orange – with a biscuit at midday, a pint of champagne at three and an egg beaten into a glass of sherry before his evening performance.

Dickens's well-stocked wine cellar at his death suggests he liked to indulge. An inventory he wrote days before he died in 1870 notes that his collection at Gads Hill Place in Higham, Kent, included more than 200 bottles of port, 60 bottles of champagne, 60 bottles of chablis, 60 bottles of sweet wine, more than 100 bottles of claret and 20 bottles of spirits including brandy and whisky.

All the Italian wine appeared to have been drunk.

Dickens's letter to Livermore is being auctioned on Wednesday in New York by Lion Heart Autographs. It is expected to fetch more than \$3500.

The Times

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	Steven Ney
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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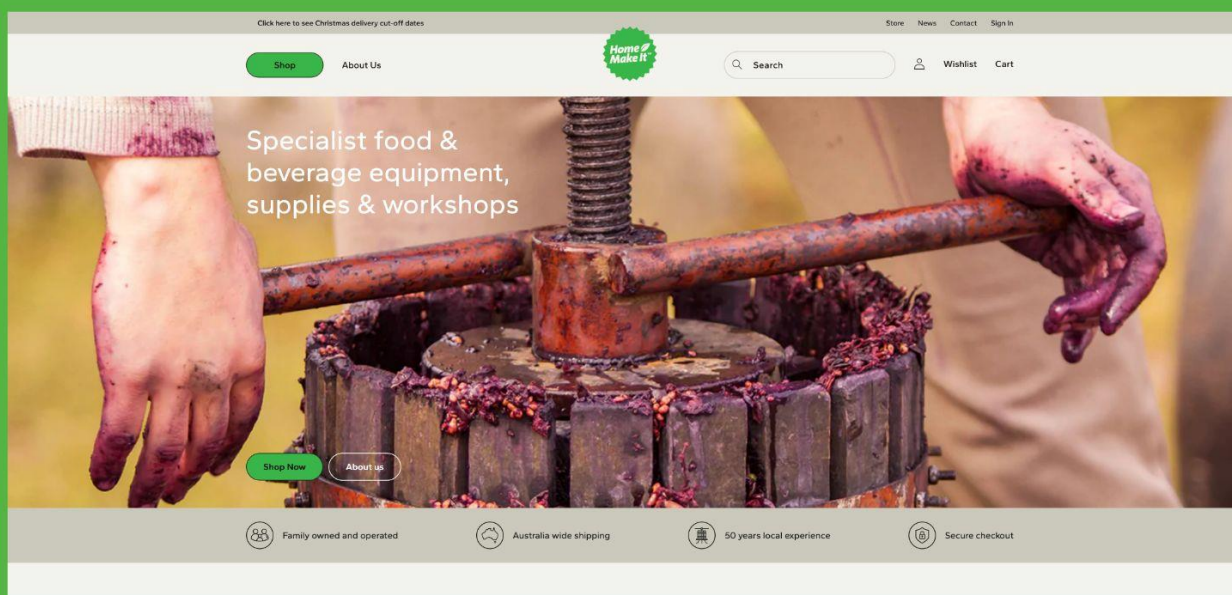
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New features include:

Customer accounts - Keep track of your past orders & add items to your wishlist.

New improved menu and search system - Find the products you want quicker and easier.

Product reviews - Now you can leave reviews for the products you have purchased.

Eltham Wine Guild Members only discount:

Create an account and use the discount code: **ELTHAMWG**
at checkout to get 10% off all products!



Scan the code to start shopping!





Looking for a friendly face to help you with your banking needs?

Call into Community Bank Eltham, part of Bendigo Bank, and say hello to Lesley, Kellie, Nim, Deidre and Crissy. Together you can talk about your goals and work out how to make them happen.

Call Community Bank Eltham on 9439 0188 or visit us at 958 Main Rd, Eltham.

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		