

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**JANUARY 2023**

*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 27<sup>th</sup> January, 2023*

**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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### Welcome to EDWG 2023

Happy New Year!

We are planning as far as possible to present our normal program of guild nights, workshops, winery visits and social events. The committee is interested in any creative suggestions for our program, don't hesitate to talk to any committee member about your ideas.

Welcome back for the start of our activities for this year!

### January Guild Night

Our first guild night for the year, on Friday the 27<sup>th</sup>, will be at 8pm at the Eltham Living and Learning Centre. We will be tasting and discussing Gold medal wines from previous Eltham Wine Shows. Have they improved or deteriorated, are they still Gold medal wines? We have a selection of wines already but feel free to bring along your own gold medal wines too.

For those that are interested, we will be meeting for dinner before the normal guild night proceedings at the Eltham Hotel, 746 Main Rd, Eltham at 6:30pm (menu attached). Let me know if you intend joining us for dinner so that a guild table can be organised.

### Introduction to Winemaking Workshop

The Guild will be running the *Introduction to Winemaking* workshop commencing on 25<sup>th</sup> February. This workshop uses raspberry wine as an example to introduce the basic principles of winemaking for most types of wine.

The workshop is free for current guild members (you will just need to provide your own equipment and ingredients), for non-members there is a fee of \$50 which gives the participant membership of the guild until July 2023.

All details of the workshop are available later in the newsletter and on the website. This workshop is an excellent first step in getting anyone started on their winemaking journey (the never-ending journey!).

### Eltham Wine Show 2023

All the dates have been decided and they're in the guild calendar – even the entry forms are on the website. Now is the time to start thinking hard about the wines you would like to make and show this year.

FYI the *Joe Ilian* trophy this year will be awarded for the best Pinot Noir (any vintage, from Classes 7 & 8).

### Guild Bulk Fruit Purchase

We are continuing the bulk fruit purchase program this year. Diego (Danny) Capellani has retired after many years of running this program, and now Trevor Roberts and Phil Blight have taken the reins.

If you're interested in trying something different this year join the #fruit-purchase channel on Slack to find out what's available and place your order.

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 Editor</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**

February 8<sup>th</sup>, March 8<sup>th</sup>, April 12<sup>th</sup>, May 10<sup>th</sup>, June 14<sup>th</sup>, July 12<sup>th</sup>, August 9<sup>th</sup>, September 13<sup>th</sup>, October 11<sup>th</sup>, November 8<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 January 27 <sup>th</sup> 6.30 pm	<b><u>Dinner at the Eltham Hotel:</u></b> Informal catch-up dinner at the Eltham Hotel.
Friday January 27 <sup>th</sup> * NOTE: This will not be ZOOMed as it is only a practical tasting	<b><u>Monthly Guild Night:</u></b> <b><i>Older Gold Medal wines</i></b> Tasting and current assessment of some older Eltham Wine Show Gold Medal wines from the <i>Fantin Collection</i> . Have they improved or deteriorated? Are they still Gold Medal wines? <b><i>Tasting:</i></b> A selection of Wine Show Gold Medal wines – from the collection + any members have in their collection.
Friday February 24 <sup>th</sup> *	<b><u>Monthly Guild Night:</u></b> <b><i>Let's start at the very beginning (of EDWG)</i></b> Ken King & Graham Scott will take us back to the beginning of the EDWG. <b><i>Tasting: Country Wines</i></b> It all began with country wines – so bring along your country wines to share.
Saturday February 25 <sup>th</sup> 9am	<b><u>Introduction to Winemaking: Session 1</u></b> Getting started ➡ See poster with details below
March *	<b><u>Wine Appreciation Course</u></b> ➡ Run by Karen Coulston ... more details to come.
Saturday March 11 <sup>th</sup> 9am	<b><u>Introduction to Winemaking: Session 2</u></b> Checking and Caring
Saturday March 25 <sup>th</sup> 9am	<b><u>Introduction to Winemaking: Session 3</u></b> Tasting and Finalising
Friday March 31 <sup>st</sup> *	<b><u>Monthly Guild Night:</u></b> <b><i>Local Winemaker Spotlight:</i></b> Harry from <i>Easthill Estate</i> will be joining us to share his winemaking journey. <b><i>Tasting:</i></b> <i>Easthill Estate</i> wines

<b>Friday October 20<sup>th</sup></b>	<b><u>Eltham Wine Show</u></b> : Entries Close
<b>Friday October 27<sup>th</sup></b>	<b><u>Eltham Wine Show</u></b> : Labels mailed to winemakers
<b>Friday November 10<sup>th</sup></b>	<b><u>Eltham Wine Show</u></b> : Final Delivery Date
<b>Saturday November 18<sup>th</sup></b>	<b><u>Eltham Wine Show</u></b> : Judging Day
<b>Sunday November 19<sup>th</sup></b>	<b><u>Eltham Wine Show</u></b> : Public Open Day

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### *Other Dates for Your Diary*

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<b>DATE</b>	<b>ACTIVITY</b>
<b>Monday February 20<sup>th</sup></b>	<b><u>Red Hill Mead Show</u></b> : Entries Close <a href="https://meadcomp.com/">https://meadcomp.com/</a>
<b>Monday February 20<sup>th</sup></b>	<b><u>Red Hill Mead Show</u></b> : Final Delivery Date
<b>Sunday February 26<sup>th</sup></b>	<b><u>Red Hill Mead Show</u></b> : Judging Day
<b>Sunday March 11<sup>th</sup></b>	<b><u>Red Hill Mead Show</u></b> : Public Tasting Day
<b>Friday July 14<sup>th</sup></b>	<b><u>Frankston &amp; South Eastern Wine Show</u></b> : Entries Close <a href="https://www.fawg.org.au/Entry_Info">https://www.fawg.org.au/Entry_Info</a>
<b>Friday July 21<sup>st</sup></b>	<b><u>Frankston &amp; South Eastern Wine Show</u></b> : Labels returned to entrants
<b>Friday August 11<sup>th</sup></b>	<b><u>Frankston &amp; South Eastern Wine Show</u></b> : Final delivery Date
<b>Saturday August 26<sup>th</sup></b>	<b><u>Frankston &amp; South Eastern Wine Show</u></b> : Judging Day
<b>Sunday August 27<sup>th</sup></b>	<b><u>Frankston &amp; South Eastern Wine Show</u></b> : Public Tasting Day and Results available



Old Eltham Courthouse  
Enrol by – February 20<sup>th</sup>



## Introduction to Winemaking

ELTHAM AND DISTRICT  
WINEMAKERS GUILD

ESTABLISHED 1969

# 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

## Saturday mornings ...

**Session 1:** Saturday 25<sup>th</sup> February - Getting Started \*\* 3hr session 9am – 12pm \*\*

**Session 2:** Saturday 11<sup>th</sup> March - Checking and Caring 2hr session 9am – 11am (approx.)

**Session 3:** Saturday 25<sup>th</sup> March - Tasting and Finalising 2hr session 9am – 11am (approx.)

**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 items can be purchased or a kit can be supplied.  
Note that equipment can be reused for future winemaking.

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For further information & to enrol: [amateurwine.org.au/courses](http://amateurwine.org.au/courses)



# THE RED HILL MEAD SHOW

**THE RED HILL AGRICULTURAL SOCIETY IS  
ANNOUNCING ITS 5TH MEAD SHOW:**

- JUDGING 26TH FEBRUARY
- PUBLIC TASTING 11 TH MARCH
- BJCP AND EXPERIENCED JUDGES
- FULL REPORTING



**\$15 Home  
\$20 Commercial**

**NEW for 2023**

*Commercial and Home  
Judged separately*

Register at <https://meadcomp.com>



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## Social Activities

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### Friday January 27th: **Dinner @ The Eltham Hotel**

For those who fancy a quick catch-up before the January Guild Night – we're meeting at the Eltham Hotel (over the road from the Eltham Living & Learning Centre) for a quick dinner and chat.

- ➔ The Eltham Hotel 746 Main, Road Eltham
- ➔ 6.30pm
- ➔ Menu: <https://www.elthamhotel.com.au/menus>
- ➔ Let Wayne know if you're going so he can organise a table (**DM** him on *Slack* or 0408 031 581)



c.1900

Christopher Watson's Eltham Hotel, cnr Maria Street (Main Road) and Pitt Street, Eltham.

The hotel was constructed in the 1850s immediately following the discovery of gold in Victoria. The original founder, a Mr Warren, engaged a builder named Wallace, to erect the hotel, and being unable to finance it, the story goes, handed it over to Mr Wallace, who finished the job, and received the first licence. The building was constructed of hard basaltic blue stone, quarried in the Eltham district, and partly of bricks made at Eltham.

The hotel was in the early days a well-known resting place for the gold diggers during the gold rush at Woods' Point. A new hotel was erected on the same site by Mr H. Watson in 1925.

c. 1948

Olive Elsie May Reed was licensee of the Eltham Hotel from April 1948 to January 1950.

Extensions made to the hotel c.1954.





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

**America's most unique vineyard celebrates 10<sup>th</sup> harvest of indigenous grape varieties**

Wine Business, October 4, 2022.

<https://www.winebusiness.com/news/article/263254>

There are a lot more native and hybrid American grape varieties than Chambourcin and Norton. A lot of them are growing in this vineyard in Missouri.



**Prosecco's identity**

Robert Camuto, *Wine Spectator*, September 29, 2022

<https://www.winespectator.com/articles/prosecco-s-identity>

The battle over the right to use the name Prosecco. Australia loses more than just an ally in this unfortunate bit of argy-bargy.



**Climate change forces French Vineyards to alter the way they make wine**

Nick Kostov, *The Wall Street Journal*, September 25, 2022

<https://www.wsj.com/articles/climate-change-forces-french-vineyards-to-alter-the-way-they-make-wine-11664116266>

Growers change grape varieties and reshape the landscape to protect some of the world's most valuable vineyards from warmer temperatures.

Shock horror or grim reality? The French make changes to permitted varieties, and more, as they suffer the effects of Climate Change.



... and from Graham Scott ...

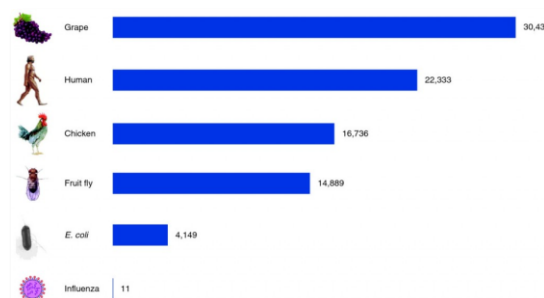
**Between a chicken and a grape**

Darby Higgs, *Darby's Wine Newsletter*, January 4, 2023.

<https://darbyhiggs.substack.com/p/between-a-chicken-and-grape>

The number 30,000 had stuck in Darby Higg's for decades. It had to do with the number of genes in the human genome. But was it correct? And was it significant?

Click on the link to discover your role in the Cosmos.



# The Seven S's of Wine Tasting

This was in the FAWG's newsletter last year, and David Hart thought it would be a good one to share.

... + ... it's a good taster for the Wine Appreciation course Karen will be running ... (Ed)

I've merged the information from two references to it I found ...

Matt Robbins, *Johnson Estate Winery*, October 3, 2019, <https://www.johnsonwinery.com/blog/The-Seven-S>

Secco Wine Club, *Secco Wine Club*, August 22, 2022, <https://www.seccowineclub.com/the-7-ss-of-wine-tasting/>



Don't be intimidated by all the fancy wine descriptors – or the swishing and swooshing sounds that the pros make when they taste. A wine tasting is one of the best ways to explore the world of wine, and put your palate to the test.

Wine is one of the most complex subjects to study, so wine tasting can seem like a daunting ordeal with a multitude of terminology and options available. If you want to expand your understanding, following the 7 S's of wine tasting will help you identify characteristics and appreciate a wine's depth.

## See | Examine the wine with your eyes

LOOK at the wine. You can learn a lot about a wine just from its appearance. Hold your glass to the light and look through the wine. The colour of the wine will give away some basic secrets to the wine and will help guide you for the rest of the steps. In general, the more saturated the colour, the more intense the flavour. Darker wines tend to be more bold and heavy than lighter wines, which are more crisp and refreshing.



## Swirl | Aerate the wine and notice legs

Gently swirl the wine around in your wine glass.

Air is beneficial for a wine. Proper aeration of wine helps to improve flavour by increasing the amount of scent produced. Swirling the glass (Not too hard! Don't spill!) will infuse air into the wine and allow scent molecules to leave the liquid and enter the air in the glass. That can give insight into ingredients, flavour etc.



When wine coats and drips down the inside of the glass it is known as *legs*, which provide insight into the sugar and alcohol content. Higher alcohol levels cause more legs than lower alcohol, and a sweeter wine has thicker and slower dripping legs (like syrup).

## Smell | Pay attention to various wine aromas

While it may be tempting to stick your nose right into the glass, a slower approach is best.

Start by putting just one nostril in and taking a slight sniff. Try to see what smells it reminds you of. But remember: There. Is. No. Wrong. Answer! Everyone will smell something different or have different words to explain the same smell. One person may describe a wine as *oaky*, while someone else may say it makes them think of a *campfire* for a smoky smell. A lot of your terms will be based on memories or experiences.



For White Wines, look for White Fruits: lemon, lime, orange, grapefruit, pineapple, peach, pear, and apple. For Red Wines, look for Red Fruits: cherry, blueberry, plum, blackberry, raspberry. Most of the time, look for those and you will find some. Wines can also have Floral notes (like rose, hibiscus, violet), Herbs and Veggies (like cut grass, oregano, bell peppers), Spice (like black pepper, liquorice), Woody (oaky, coffee, nutty, smoky), and so many more!

### **Sip | Take that first sip of wine!**

Now you get to actually drink the wine!

Before you take a big gulp – it's important to take a small sip. This sip is to coat your mouth and prepare for the wine. Don't take too much wine, as you need three sips to really experience what it has to offer. Swish it around in your mouth, and then swallow it. Some say to just ignore this first sip as it tells you nothing about a wine, but it can give you a first impression – so take note of any initial flavours, textures etc.



### **Slurp/Swish | Let the second sip coat your mouth**

When pros taste wine you may notice some rather odd sounds, but there are reasons for it. The swishing, swooshing and gulping ensures that the wine hits all parts of the tongue and mouth.

Take your second sip and really focus on moving the wine around in your mouth. This time purse your lips and suck some air into the wine, or slurp. Don't be over the top with this so that everyone can hear. You just want enough to get some air into the wine and really open it up. Move it around in your mouth, chew it, play with it. Sucking in air allows for further aeration on the palate, and it helps volatile components be sensed by the olfactory system to tap in to all the characteristics of the wine.

Start looking for different flavours. As with smell, with red wines look for red fruits, white wines seek out white fruits. There are no right or wrong answers, this is a personal experience. Eventually you will start learning certain grapes tend to have certain flavours, like Riesling has apple, Chardonnay has citrus. Thus, the taster can gauge sweetness, acidity, bitterness, tannins and identify the overall mouthfeel.

### **Savour | Make final observations and enjoy**

Here's where the finish comes into play. Take your third sip and just enjoy it. After a wine has left your mouth, a residual taste will be left behind. This is called the *finish*. This includes any lingering aromas and flavours and can last for up to a minute afterwards.

Look for length, but balance of fruit, acidity, tannin and texture. When a wine leaves you with an overwhelming desire for another sip, you know you've found a winner. It's the time to think of what meal to have it with, what special occasion to serve it at, who would want it as a gift, and if this is a wine you want to purchase.



### **Swallow or Spit? | It's up to you!**

It's entirely up to you (and perhaps to the host of your gathering).

It's okay to spit the wine after you taste. The point of tasting isn't to get drunk, it's to try new wines, learn, and know if you want to purchase it. Spitting can be appropriate if you're not a fan of the wine or, most often, if you're sampling a lot of wine and don't want to overindulge.

If you particularly enjoy the wine or if you're not sampling a large amount, then swallowing is perfectly fine. Besides, swallowing the wine can enhance your experience.

## 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>
2026 (Grape)	Best Rosé	TBA
2025 (Grape)	Best Less Common Variety White	TBA
2024 (Country)	Best Liqueur	TBA
2023 (Grape)	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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# How healthy is your home loan?

Book a home loan health check today.

T&Cs apply.



With interest rates on the rise, there's never been a better time to review your home loan. Book an appointment for your home loan health check today.

A home loan health check looks at your rate, term, repayments, and equity, giving your loan a full check-up to make sure it's still right for you and your current needs. New or existing customers welcome.

Call Community Bank Eltham on 9439 0188 to find out more.

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