

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

FEBRUARY 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 24th February, 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 for meeting details

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January Guild Night

We started out with about 10 members gathering for dinner at the Eltham Hotel, before retiring to the Eltham Living and Learning Centre for the Guild Night proper. It was a great opportunity to socialise prior to the meeting, so we'll do this more regularly – for those interested.

The theme for this meeting was *Eltham Wine Show past gold medal winning wines*. The tasting stock was sourced from EWS entrants who provided extra bottles for the public tasting day, but the wines were never opened on the day. It proved to be an interesting exercise with some wines being rated as gold, and others slipping back to lower ratings. Had the wines changed over the years or had our criteria for rating the wines changed?

February Guild Night

Friday 24th @ 8PM at Eltham Living and Learning Centre – this will be a great night with Graham Scott (a foundation member of EDWG) and Ken King (a long-term member) recounting tall tales and true from the Guild's past. As a tribute to the Guild pioneers, we will be tasting country wines this month.

Introduction to Winemaking Workshop

The Introduction to Winemaking workshop commences this coming Saturday, 25th February. Enrolments are now closed, and we have 7 participants ready to start their winemaking journey. This journey is never ending!

We look forward to seeing them at Guild Nights and on Slack.

Guild Bulk Fruit Purchase

The fruit purchase program is well underway, with orders placed with *Ricca Terra* this year. The latest news can be found on the Slack *#fruit-purchase* channel.

For those still looking for grapes, check out the fruit sources page on the EDWG website: <https://amateurwine.org.au/fruit-sources>. From time-to-time there are announcements of grapes available on the main guild forum channel, so keep an eye out.

Cheers,

Wayne Harridge – President



*This is new to the LLC!
Can we use it?*

Vince got a little excited at the last guild night when he thought he could show off his barista skills – but, alas, it wasn't plugged in – nor could any supplies be found – anywhere!!

You'll just have to stick to wine Vince!

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

March 8th, April 12th, May 10th, June 14th, July 12th, August 9th, September 13th,
October 11th, November 8th

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 February 24 th *	Monthly Guild Night: <i>Let's start at the very beginning (of EDWG)</i> Ken King & Graham Scott will take us back to the beginning of the EDWG. Tasting: <i>Country Wines</i> It all began with country wines – so bring along your country wines to share.
Saturday February 25 th	Introduction to Winemaking: Session 1 Getting started
Saturday March 11 th	Introduction to Winemaking: Session 2 Checking and Caring
Saturday March 25 th	Introduction to Winemaking: Session 3 Tasting and Finalising
Friday March 31 st *	Monthly Guild Night: <i>Local Winemaker Spotlight:</i> Harry from <i>Easthill Estate</i> will be joining us to share his winemaking journey and tell us about his wines. Tasting: <i>Easthill Estate</i> wines
May 2 nd – June 20 th *	Wine Appreciation Course ➡ Run by Karen Coulston ... more details to come.
Friday, May 26 th *	Monthly Guild Night: <i>Sagrantino</i> Adam Pearson from Andrew Peace Wines will discuss Sagrantino wines – the making and tasting. Tasting: Member, Australian and Italian and commercial Sagrantino wines.
Friday, June 30 th *	Monthly Guild Night: <i>Open That Bottle!</i> Venture into the depths of your cellar and bring along an old bottle for us to review – have you kept it for too long? Or is it a gem?
Friday, July 28 th *	Monthly Guild Night: <i>Pinot Noir – this year's Jo Ilian</i> Tasting and discussion. Tasting: Pinot Noir wines

Friday, August 25 th *	<p>Monthly Guild Night: ZOOM*</p> <p>AGM A time to review the year that was for the EDWG. Let the President or Secretary know if you're interested in joining the Committee.</p> <p>Tasting: Mulled wine As is traditional for the AGM, have your <i>Mulled Wine</i> on hand to enjoy as we go through the AGM formalities – in the comfort of your home again this year.</p>
Friday October 20 th	Eltham Wine Show: Entries Close
Friday October 27 th	Eltham Wine Show: Labels mailed to winemakers
Friday November 10 th	Eltham Wine Show: Final Delivery Date
Saturday November 18 th	Eltham Wine Show: Judging Day
Sunday November 19 th	Eltham Wine Show: Public Open Day

Other Dates for Your Diary

DATE	ACTIVITY
Sunday February 26 th	Red Hill Mead Show: Judging Day
Sunday March 11 th	Red Hill Mead Show: Public Tasting Day
Friday July 14 th	Frankston & South Eastern Wine Show: Entries Close https://www.fawg.org.au/Entry_Info
Friday July 21 st	Frankston & South Eastern Wine Show: Labels returned to entrants
Friday August 11 th	Frankston & South Eastern Wine Show: Final delivery Date
Saturday August 26 th	Frankston & South Eastern Wine Show: Judging Day
Sunday August 27 th	Frankston & South Eastern Wine Show: Public Tasting Day and Results available



First Guild Night back for 2023 – waiting to taste past Wine Show gold medal wines. Bring them on!

23 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>

THE RED HILL MEAD SHOW | RED HILL AGRICULTURAL & HORTICULTURAL SOCIETY | DROMANA BOWLS CLUB

Mario Fantin

With the 2023 vintage about to commence, this is a timely reminder that the prestigious *Joe Ilian* trophy at this year's Wine Show will be awarded to the **Best Pinot Noir**. Note that eligibility for this trophy is open to both current and previous vintage pinot noirs.

So, if you don't have any pinot noirs from previous years in your cellar, you need to consider making a pinot this vintage in order to be in the running for the Joe Ilian.

Did you know that people who are obsessed with making or drinking pinots are known as *Pinophiles*! An explanation for why people fall in love with pinots is provided in the following quotation from a book I was reading by Andrew Jefford:

Pinot Noir is the romantic poet among red grape varieties. The rest of them get on with their work in a serious and consistent manner, compete with each other more or less on the same terms, and speak a common language of success or failure. Pinot, by contrast, is outrageously inconsistent, fickle and temperamental, as well as being choosy about where it grows. When it succeeds, however (which it does in an original, unique and rule-breaking way), its charm is such that it reduces even its sternest critics to adulatory jelly. They forgive and forget – until the next disgraceful episode.

Andrew Jefford, *101 things you need to know about wine*, London, Simon & Schuster, 1998, p109.



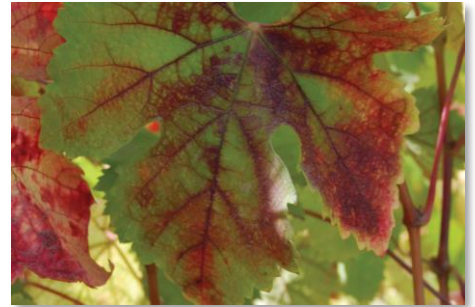
Richard Webb: Richard's Recapitulations ...

Red blotch virus detected for first time in Australia in wine grape collections

Megan Hughes, *ABC News*, September 24, 2022
<https://tinyurl.com/msbdk974>

Yet another grapevine disease has been found in Australia, and may have been here for some time.

The grape and wine industry says there is no evidence of its spread to vineyards or nurseries, and biosecurity authorities are undertaking further testing.



Unexpected Pleasures: Pink sparkling wines for the holidays

Mike Veseth, *The Wine Economist*, December 13, 2022.
<https://wineeconomist.com/2022/12/13/mangin/>

Pink sparkling for the holidays? What a good idea!
And not just for the holidays, any time at all suits me.

Food, fun, friends and family – just add wine and stir! What could be better?
It's possible to overthink wine selection – sometimes it's best to start down a promising path and let fortune be your guide ...



Berri Estates, largest winery in Southern Hemisphere, celebrates a century of history

Eliza Berlage & Anita Ward, *ABC Rural*, August 28, 2022
<https://www.abc.net.au/news/rural/2022-08-28/bottling-the-essence-of-100-years-at-berri-estates/101367622>

There are very few organisations that make the distance and it's important we stop and reflect on the wider community that makes Berri Estates

Feel-good story about our biggest winemaker – Berri Estates.



Grenache: a study

Treve Ring, *Wine Anorak*, September 8, 2022
<https://wineanorak.com/2022/09/08/grenache-a-study/>

Why not make a Grenache?

Old vine Grenache is readily available on roadsides in Melbourne.
And it's Cheap and Cheerful!



... from Zenon Kolacz

Daniel Pambianchi webinars

Daniel Pambianchi, *Techniques in Home Winemaking*, February 23, 2023.
<https://techniquesinhomevinemaking.com/webinars/>

Hi Folks. As many of you know I enjoy a friendly relationship with Daniel Pambianchi as a mentor and friend.

Previously he only made his seminars available to those on either of his Facebook sites. He is now opening his online seminars up to all wine enthusiasts in the world.



Previous seminars can be accessed at <https://techniquesinhomevinemaking.com/webinars/>

... from Vince Conserva

Ozone in the wine industry

Ozone Solutions, *Ozone Solutions: Blog*, November 3, 2021.
<https://ozonesolutions.com/blog/ozone-in-the-wine-industry/>

Did anyone know ozone is used to sterilize barrels?
Ozone's strong sterilizing ability makes it very useful in many aspects of wine processing. Often, it can offer a safer, less costly and more effective solution than traditional chemicals.



Open that Bottle night

Darby Higgs, *Darby's Wine Newsletter*, February 3, 2023.
https://darbyhiggs.substack.com/p/open-that-bottle-night?utm_source=substack&utm_medium=email

The last Saturday of February (this year 25th of February) is celebrated as Open that Bottle Night.

The idea is that at least once a year you should review your cellar to check up on that bottle that you have been keeping for too long.



But don't drink it – just yet!
Save it for our *Open That Bottle Guild Night*



... we thought this was a brilliant idea ... so let's do it!

Keep an eye out for more details ...

Richard Webb: *Some thoughts on making sparkling wine*

Recently, I have been trying some sparklings other than Champagne. Crémant de Bourgogne, Crémant de Jura, Crémant de Limoux, Cava, Prosecco. Although I still like a really good Champagne (or Aussie Pinot Chardonnay), I find the average sub-\$15 bottle tends to be hard work. The Champagne style is very gassy and acidic, hard work on both the palate and (also) the gut.

From the home winemaker's point of view, good Pinot and Chardonnay grapes are costly. They are also hard to come by, particularly when they have been grown specifically for making sparkling wine. However, some of the non-champagne wines mentioned above show that alternative grape varieties can make quite an acceptable sparkling wine. In Melbourne there are yet other varieties available, off the back of a truck, chiefly Sultana.

This is not a new thing. *Seppelts* made a 'Champagne' in the 1960s and 70s based on Sultana and other varieties that were in glut at the time, including reds. Yes, there was once a glut of Shiraz in Australia and it went into *Seppelts Imperial Reserve Champagne*, along with Cab Sav, Grenache, Riesling, Doradillo, Trebbiano ... pretty much anything. These were the days before the French stopped us using their traditional names.

I was lucky to have a friend who sold me his Chardonnay from Kyneton in the 1990s, and this propelled my making of some seriously good sparkling in those days. Unfortunately, three years out of 10 there was no fruit due to frost or mildew.

In 1993 there was no Kyneton Chardonnay – frost. Having read of the *Seppelts'* recipe at that time, I was able to continue making sparkling, but from Sultana and Grenache. It was tolerable. There was just enough for my son's Christening party, and we named the wine after him.

Then, in 1994, there was a good crop of Kyneton Chardonnay. The sparkling wine from it was astonishingly successful, with gold medals and trophies in Wine Shows. This success led me to lash out on specific sparkling wine equipment – particularly developing my wine press for whole bunch pressing. I was also encouraged to perfect the arcane processes of riddling, disgorgement and dosage – so the Sultana took a back seat for the next few years. Gone but not forgotten!

At the end of the 1990s my source of Kyneton Chardonnay finally disappeared altogether, when the grower grafted it over to Pinot Noir. Meanwhile, I had discovered that a pink sparkling from Sultana and Grenache was extremely popular amongst friends and family. I was tickled pink with one vintage – hence the name *Tickled Pink*.

I was still inspired by the Methode Champenoise: the best vintages of *Tickled Pink* had a little Pinot and/or Chardonnay amongst the base wines. When I made *Tickled Pink* without those varieties, the wines had a different mouth feel. Then, in 2013, I regained access to Macedon Ranges Pinot and Chardonnay, and the 2015 sparkling was excellent. Sadly this fizzled out with the unripe 2017 Vintage, after which I no longer had access to this fruit.

Fortunately, I found Prosecco – and rediscovered Sultana.

To be continued ...



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
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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If you're like most people, you barely find time for the essentials on your to-do list, but your financial goals are too important to put off. If time is an issue for you, Michael will meet you in-person, over the phone, or via video call when it suits you.

Get in touch with Michael on 0498 002 137 and together, you can talk about your goals and work out how to make them happen.

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