

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MARCH 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 31st March, 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

In This Newsletter:

<i>President's Press</i>	2
<i>Committee & Committee Meeting Dates</i>	3
<i>Guild Contacts</i>	3
<i>Forward Program for Guild Events</i>	4
<i>Other Dates for Your Diary</i>	5
<i>Wine Show Director – Update</i>	6
<i>The Grape Group – Update</i>	7
<i>Darebin FUSE Festival: Meet the Makers</i>	9
<i>Courses</i>	11
<i>Did You Know ...?</i>	15
<i>Members Share</i>	16
<i>A Wine Recipe</i>	19
<i>Jo Ilian Awards – Forward Thinking</i>	20
<i>Partners</i>	21
<i>... from our Partners</i>	22
<i>The Trading Barrel</i>	23



February Guild Night

It was a great night of history and reminiscences from Graham Scott (Foundation Member) and Ken King (long term and Life Member) of the early years of the guild, with tales of past events and fantastic brews.

One Foundation Member, and past President of the guild for some years, was mentioned often by Graham and Ken – Harry Gilham – a great advocate for country winemaking. Unfortunately, earlier this month, we heard of the passing of Harry on 25th February. A tribute to Harry will appear in the April newsletter.

March Guild Night

Friday 31st 8PM at Eltham Living and Learning Centre ... a night for discussion of vintage issues.

If and when do I inoculate for malo? What is the ideal fermentation temperature, and how do I maintain it? When do I press? Is oxygen a friend or foe? These questions and others may be answered!

Bring along your questions – suggested solutions – any 'problem' wines – current vintage wines ... to share in the discussion and tasting.

Introduction to Winemaking Course

The course work is now finished, and the raspberry wines should be ready for bottling quite soon.

Hopefully, the course has whetted the appetite of the participants to continue their journey into other types of fruit, vegetable, herb – even grape – wines.

A note to participants ... grapes are available NOW.

Why not get 1 box and start a batch! There's plenty of advice available from the guild.

Guild Bulk Fruit Purchase

The fruit purchase program is well underway, with the delivery of *Tempranillo* on the 17th March and the next instalment scheduled for 31st March. The latest news can be found on the *Slack* #fruit-purchase channel.

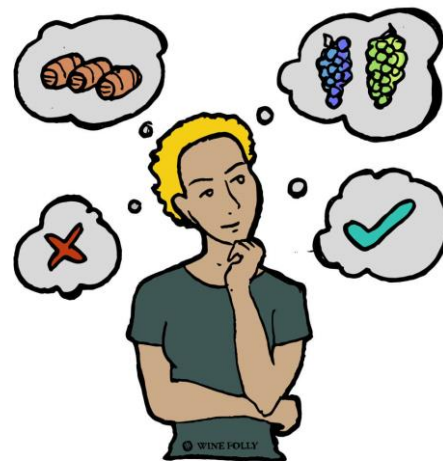
For those still looking for grapes, check out the fruit sources page on the EDWG website:

<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



WINEMAKERS = MASTER DECISION MAKERS

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

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 March 31 st	<p><u>Monthly Guild Night:</u> <i>Common vintage problems & solutions</i> An open discussion led by Trevor R and Richard, focussing on the common problems that can be encountered during vintage. <i>Tasting:</i> Anything you'd like comment on + wines that have had problems solved + wines that illustrate interesting winemaking techniques.</p>
Friday April 28 th *	<p><u>Monthly Guild Night:</u> <i>Cabernet Sauvignon</i> Richard will test our palates as we try to determine Cab Sauv vintages and winemakers – and which are the commercial and member wines. <i>Tasting: Cabernet</i> Bring along a Cab Sauv to add to the tasting list – take it straight to Richard so he can hide it in a paper bag!</p>
May 2 nd – June 20 th *	<p><u>Wine Appreciation Course</u> Karen Coulston will discuss different wine styles and how they are made. The course will look at what you taste and smell in wine, and what 'balance' means in quality wine. Participants will smell and taste basic wine components and educate their palate as they learn to appreciate the magic of wine composition. One session will be spent on wine faults. ** Course limited to 12 participants.</p>
Friday, May 26 th *	<p><u>Monthly Guild Night:</u> <i>Sagrantino</i> Adam Pearson from Andrew Peace Wines will discuss Sagrantino wines – the making and tasting. <i>Tasting: Sagrantino</i> Member, Australian and Italian commercial Sagrantino wines.</p>
Friday, June 30 th *	<p><u>Monthly Guild Night:</u> <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?</p>
Friday, July 28 th *	<p><u>Monthly Guild Night:</u> <i>Pinot Noir – this year's Jo Ilian</i> Presentation, tasting and discussion. <i>Tasting: Pinot</i> Bring along your Pinots!</p>

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
Friday, November 25 th *	<p>Monthly Guild Night:</p> <p>Wine Show Review – the Final meeting of the year & Chief Judge's review of the 2022 Wine Show.</p> <p>Tasting: EDWG Wine Show Medal Wines Bring along your wines that won a <i>Medal</i> to share.</p>

Other Dates for Your Diary

DATE	ACTIVITY
Saturday June 18 th Sunday June 19 th	Nilumbik Open Cellars: Winter https://www.nilumbikwineyarravalley.com.au/
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

Mario Fantin

In the last newsletter I reminded everybody that the prestigious *Jo 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 Jo Ilian.

Pinot can be a tricky wine to make. In this newsletter I have looked at the comments made by the judges who judged the pinots entered in last year's wine show. As a learning exercise for us all, I have specifically reprinted below the faults noted and suggestions the judges made regarding improved wine making techniques. The judges made the following interesting comments:

Current Vintage

- slightly oxidised watch barrel or fruit handling
- evidence of brett
- dry tannin finish lacks mid palate
- volatile acidity ... watch fruit handling
- overwhelmingly bretty
- brown tinges caramel nose old oak a bit dank
- sour red fruit not balanced

Previous Vintage

- a bit medicinal, drying tannins
- browning wine VA wet cardboard
- really dominate oak. confectious red fruit overwhelmingly compote-like and sweet. lacking balance
- spritzzy green finish VA/Brett need to watch fruit and wine making process sour fruit finish drying tannin
- lingering siltiness
- VA hints of browning oxidised canned corn – need to be careful with fruit and wine handling
- stems tomato spearmint masking fruit
- residual sugar levels during ferment, leafy mushroom gill and silt
- browning oxidised bruised apple
- confirm dryness after ferment
- watch fruit stem balance
- VA vinegar light
- pencil shaving (chips) oak over fruit
- wet dog wet cardboard ... has brett
- green herbs VA oxidised
- green/shaded fruit
- green nose VA browning
- light colour browning oxidised elements

Looking at the comments, the presence of brett, VA, overuse of oak and oxidation are reoccurring themes. I'm not sure whether Pinot is particularly susceptible to these faults. However, all these faults can be avoided by appropriate fruit, ferment and bulk wine handling.

The Grape Group – Update

Round #1: Tempranillo

The Fruit Purchase Group received their first shipment of grapes for vintage 2023 on Friday March 17th – around 900kg of *Tempranillo* from the *Ricca Terra* vineyard.



The group met at Peter's place in Eltham to collect the grapes.

Some took their grapes uncrushed – and a few stayed on to crush and destem.



Boxes were unloaded ... stacked ...



... and each order weighed.



Cars were loaded to take home to crush and destem ...



... and a few stayed to do it all on the spot.



Readings taken:

pH: ≈ 3.90
Baume: ≈ 13



Darebin FUSE Festival: Meet the Makers

On Sunday, March 19th, Wayne, Angela and Richard M represented EDWG at the return of the FUSE Darebin *Meet the Makers* showcase. Our task was to help Darebin Mayor, Cr Julie Williams, judge the *Mayor's Award* for winemaking.

The Preston Town Hall was lined with stalls from a variety of different makers, but our focus was on the winemakers.

As with many get-togethers, the post-COVID return saw a fall in entries – but not in enthusiasm – and this year's wines reflected the extra time the winemakers had been able to spend with their wines.



... Julie and Andy (EDWG – and Darebin locals) are regular participants.



And the winners were ...

Mayor's Award: Matteo Villani
2021 Unoaked Cabernet Sauvignon

Judge's award: Ronnie Colussi

People's Choice award: Matteo Villani



Matteo was the most senior of the winemakers present.

He started making wine in 1962 and, while he had entered his wines in the Meet the Makers showcase before, this was his first award.

At 91 – that’s quite an achievement!

When the Mayor tasted his wine, she described it as ‘an absolute delight’ ... and it was a jolly good drop!

It was an absolute pleasure to meet and chat with the winemakers, and we’re looking forward to the guild’s continuing involvement with the festival.



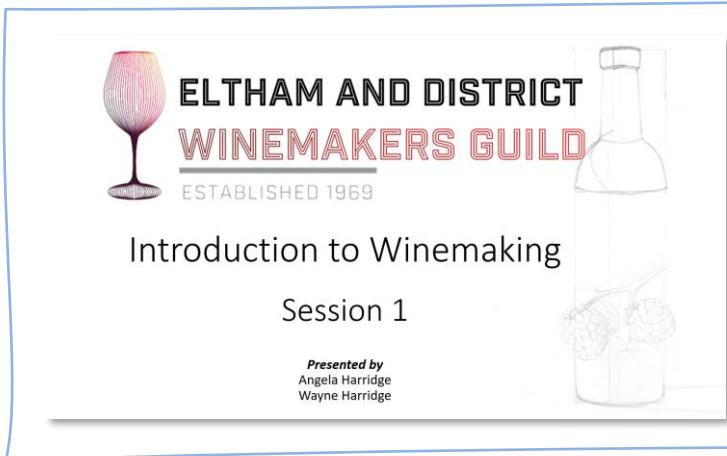
Courses

The Harridges: *Introduction to Winemaking*

Last weekend was the final session of our 2023 *Introduction to Winemaking* course. It was fabulous to see the return of some of our *Introduction to Meadmaking* participants to learn more about winemaking. With 5 beekeepers in the group, I think we learnt as much about bees and honey as they did about winemaking!

We held this course at the Old Eltham Courthouse – where we were also running the course for Nillumbik U3A.

Session 1:



This session was a chance to meet each other, go over what the course would cover, the equipment and ingredients gathered, and tasting a range of country wines ... before getting down to the business of making a Raspberry wine.



All set-up and ready to go ...

We cleaned, sanitized, and prepared the *must* ...

... discussed fermentation basics, Specific Gravity, pitching the yeast ...





... and monitoring and managing the fermentation over the next couple of weeks.

By the end of the session, everyone had a new 'baby' to care for!

Session 2:

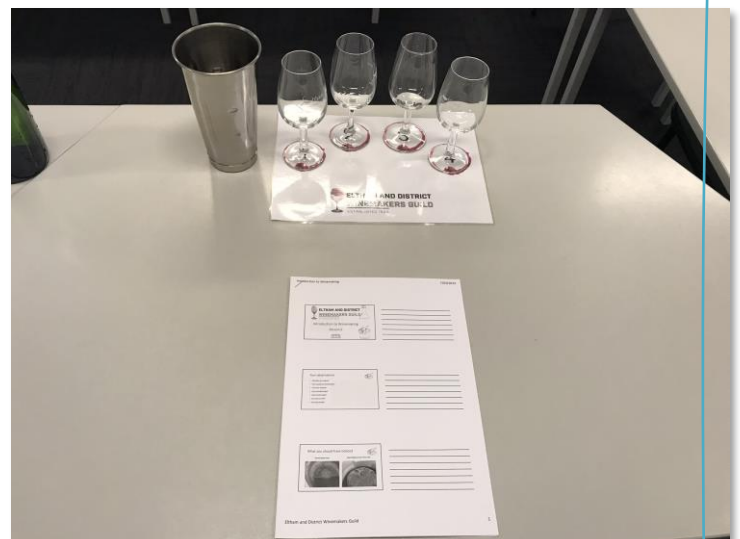


By now most of us had wine that was ready to move on to the next stage.

The Session 2 focus was on what you *don't* want to see in your ferments (ie things that could go wrong), what you want to see (including a discussion about our own ferments), measuring Specific Gravity, and racking.

Naturally, we tasted a few more country wines.

Of note in this session: how colours, flavours and the rate of fermentation can vary because of the ambient temperature where the 'baby' was stored.



Session 3:



The final session covered preparing wine for bottling ... adjusting the wine ... additions (sweetness, acidity, tannins), fining, stabilizing the wine and bottling.

.. as well as a general chat about how our wines were going, any problems we'd encountered and questions ...

We looked at how to do a sweetness trial ...

... and did one ... discussing the similarities and differences in our individual opinions!



Of course, we tasted more country wines ...

... elderflower

... minty sage

... strawberry/mulberry

and

... lychee – with a discussion about fining – and how occasionally you have a wine that you just can't clear!



We're looking forward to hearing how everyone's wine went ... and hopefully having a taste at a guild night.

Last weekend also saw the final session of the Nillumbik U3A course – so there are quite a few excited new winemakers and demijohns of raspberry wine happily fermenting away across the region.

We know we'll be seeing participants from both groups at guild meetings – so make sure to say hello and ask how their 'babies' are going!

Eltham Living & Learning Centre
8 Sessions: May 2nd – June 20th



Wine Appreciation

ELTHAM AND DISTRICT
WINEMAKERS GUILD

ESTABLISHED 1969

Want to know more about wine, and
educate your palate?

Learn about ...

- * Different wine styles & how they are made.
- * What you taste and smell in wine, and what *balance* means.
- * The smell and taste of basic wine components.
- * Appreciating the magic of wine composition.
- * Identifying wine faults.

This course will be a happy/tasty/educational blend of art & science

8 sessions – Weekly – Tuesday evenings: 7.30 – 9.30

Course Fee: EDWG Members – \$80
Non-members – \$100

Enrolments open April 1st * EDWG members only
Enrolments open April 8th

- * Each week, the group will share 4 bottles.
- * Participants will be rostered, under Karen's direction, to bring the wines.

Karen Coulston: Karen has a background in (and love of) chemistry. She got into winemaking when she, and her husband Laurie, purchased a property with a (poorly producing) vineyard – and proceeded to improve the quality and production of their grapes. It prompted her to undertake a degree in Wine Science. She built up the Hills of Plenty label, and started to assist other small winemakers with their processes – becoming a vintner and consultant to winemakers. During this time, she was invited to run a short course in wine analysis at (the then) NMIT – allowing her chemistry and winemaking to come together.

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

Richard Webb: Richard's Recapitulations ...

Australian Wine Review

Andrew Graham, *Australian Wine Review*, March 27, 2023
www.ozwinereview.com



According to Andrew Graham, he wears many 'beverage hats' – running drinks industry projects – corporate events – international wine judging – and as a features writer for several publications. His Australian Wine and Drinks Review site (ozwinereview) is dedicated to talking about wine, beer and other good things. It mainly focuses on Australian things.

It's a great place to read about what's worth drinking (and sometimes not worth drinking).

On the Wine Trail in Italy ... blog

Alfonso Cevola, *On the Wine Trail in Italy*, March 26, 2023
www.acevola.blogspot.com

And a rather old-fashioned view of Italian wine.
When was the last time you drank a Spumante?
Seriously, you should try one with a fresh fruit salad.
Heaven on a stick!



Global heating helps turn icy Sweden into unique wine-making territory

Miranda Bryant, *The Guardian*, December 18, 2022
<https://www.theguardian.com/world/2022/dec/18/global-heating-helps-turns-icy-sweden-into-unique-wine-making-territory>

Now something seriously different: Swedish wine.

As the climate warms, and with up to 23 hours of summer sun to ripen innovative varieties, commercial wineries are booming.



Looking back, looking forward with Ukraine

Miquel Hudin, *Hudin*, February 27, 2023
<https://www.hudin.com/looking-back-looking-forward-with-ukraine/>

Spare a minute to think about our winemaking brethren in Ukraine.

There are many humanitarian organizations funding efforts in Ukraine now, such as one in Mykolaiv. One of the people who started it is winemaker Georgiy Molchanov. Molchanov had the misfortune of finding a Russian Grad missile lodged in his vineyard one morning. In what has become typical Ukrainian spirit (and dark humour), he posted it on social media, and then went and created a *Grad Cru* wine to make as much light about the situation as one can.



Vince Conserva : *Swan Valley & Perth Hills wineries tour*

I was lucky enough to be in WA on business in the first week of March and had some spare time to explore these lesser-known regions – even though they are both within 30mins of Perth CBD. You can even reach the Swan Valley by boat along the Swan River. I did some research and wanted to taste some alternative grape varieties.

The Swan Valley was celebrating the wine harvest. Blessed with a lovely, but warm, 30°C day., it seemed a very dry and desolate landscape. I noticed the vines were trellised very high compared to back home. These were table grapes, and this is done to ensure good air flow.

First stop was **Riverbank Estate**.

<https://www.riverbankestate.com.au/>

Established on the fertile banks of the Swan River in 1982, Riverbank estate vineyard has established itself as one of the foundation wineries in the Swan Valley Region. Purchased in 2017 by the Lembo Family, who are well known as successful owner/operators of the iconic Caversham House, Riverbank Estate has grown to win a number of awards, including being included as a 5-star winery by the prestigious Halliday Wine Companion.

<https://www.riverbankestate.com.au/our-story>

We were greeted at the cellar door by Colby, the winemaker, who had just spent the morning picking the *Zinfandel*. We got to taste a bunch of grapes and they were sweet, elegant and fragrant. He told us they *grew* over 15 varieties on the site. It turns out Colby is from Melbourne and has worked at Chalmers in Mildura, where he learnt about alternative varieties – then went to Domaine Chandon, and also helped to establish some vines at *Levantine Hill*.

We tasted the [*Rebellious Rose*](#) ...

A standout favourite at the 2022 Swan Valley Wine Show, this tasty little number took out a gold medal and trophy for Best Rose. A blend of malbec, shiraz, tempranillo & grenache lifted aromatics of pomegranate and rose petal notes enhance a palate of wild cherry and rhubarb. A hint of residual sugar adds generosity to the mouthfeel, while keeping it a light and smooth rose.

... *Chenin Blanc, Fiano, Petit Verdot* and finally the *Cabernet Franc* and [*Zinfandel blend*](#)...

A densely coloured, fragrant wine with blackcurrant, bay leaf and cedary mid-palate. Structural Cabernet Franc is supported by aromatic and fleshy Zinfandel.

We could have stayed for hours and enjoyed the scenery, and it was obviously a very popular place for lunch.

Next stop was **Olive Farm Wines**, with their innovative tasting station.

<https://www.olivefarmwines.com.au/>

Over 40 wines were stored under argon gas, and a 20ml sample was dispensed into your glass. You were accompanied by one of the cellar door staff (we had the charming Tess) who explained the features of each wine.

It was a very social way to run a wine tasting.



We started with the whites – *Chenin Blanc*, *Arinto* and then the [Fume Chenin](#) ...

Our winemaking team decided to showcase a Swan Valley favourite for our 2021 Fumé - Chenin Blanc! This Fumé does not disappoint, if anything it leaves you wanting more!

Hyper oxygenation, malolactic fermentation, delicate oak ageing for 9 months and lees stirring has created a wine that is full of rich texture and complexity. The harmony between these creamy oak characters, ripe tropical fruit and cleansing acidity is just delightful.

Colour: Golden Hue

Nose: Dried Apricot, Raw Almond and hints of savoury characters

Palate: Initial sweetness followed by delicate acidity and lingering subtle tannins. Hints of vanilla and spice, apricot and stone fruits.

... this was just incredible!

Then the reds. First up the cleverly named *GST Taxman*, *Grenache*, *Shiraz* and *Tempranillo*, then some alternatives like *Touriga Nacional*, *Alicante Bouschet* and *Mencia*.

However, our favourite was their first -ever release of [Negroamaro](#) ...

A fuller-bodied red wine found commonly at the “heel” of Italy’s boot, made another home in Australia in more recent years.

Our first -ever release of Negroamaro is a lighter bodied style packed full of flavours, suiting caramelized foods as they bring out the sweetness in the wine, pulled pork dishes, barbecued chicken or teriyaki makes for the best accompaniments.

Sadly, we did not get to taste their fortified wines as we still had to drive 2½ hours up the Coral Coast to Jurien Bay to join friends at their beach house. At \$149 per bottle, [Stari](#) ...

... is our flagship wine in our expansive range of fortifieds. My family’s ownership of Olive Farm dates back to 1933, when Ivan Yurisich – My Stari Dide` (Old Grandfather in Croatian, pronounced Dida) purchased the property after immigrating from Korcula, Croatia. Stari Dide’s humble beginnings started by making fortified wines, with the knowledge and wines being passed down through the 4 Generations of Yurisich Winemakers. This wine is a culmination of 4 Generations of fortified winemaking experience, decades of barrel ageing, patience and careful blending. It is an honour to blend such a wonderful part of my family’s history of which I hope you will enjoy.

Last stop was **Jon Kosovich Wines.**

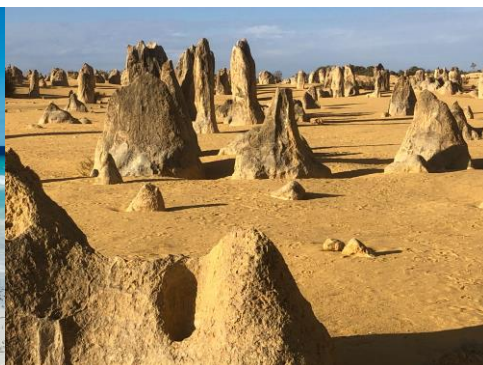
<https://johnkosovichwines.com.au/>

Here, we tasted and loved his 100-year anniversary *Chenin Blanc*. Interesting to note that the vine growing at the front door was *Almeria*, which they claim was planted in 1922 – more than 100 years ago.

The Almeria grape is a mild-white grape, grown in both the United States and Spain. It is unusual among cultivated grapevines in that it is pistillate, and requires a second grape cultivar to provide pollen, but has remained in cultivation for centuries despite this due to its quality as a table grape. The Almeria grape is a mild-white grape, grown in the United States and Spain.

[https://en.wikipedia.org/wiki/Almeria_\(grape\)](https://en.wikipedia.org/wiki/Almeria_(grape))

Then we went to *Jurien Bay* – check out the beaches and *The Pinnacles*! We also caught fresh crayfish and had them for lunch.



A few days later... we visited the Perth Hills region.

Just east of Perth, you drive up the hills and reach another dry and parched area. We did not see any grapes growing until we were over the other side of the hills.

We stopped at **La Fattoria** (The Factory).

<https://www.lafattoria.com.au/>

Lucy (one of the owners) met us at the cellar door. They had just picked about 3 tonnes of *Vermentino* that morning, and she was clearing the tables. They had asked their wine club members and guests to help them pick grapes – with the reward of lunch and a couple of bottles of wine to take home. No labour shortage problems here!

We started with some *Sparkling Vermentino* and [Sparkling Pignoletto](#).

Pignoletto DOC is an Italian appellation for white wines made in Emilia-Romagna from Grechetto di Todi. It was created in 2014.

DNA profiling has shown that the Emilia Romagna grape variety traditionally known as Pignoletto is in fact Grechetto di Todi, aka Grechetto Gentile. This raised the threat of producers in other regions and countries labelling their wines made from Grechetto di Todi as Pignoletto.

Therefore, to maintain control of the "brand", producers in the region decided that Pignoletto would now be applied to a geographic zone.

Therefore, it would not be easily usable elsewhere. Similar with Prosecco (Glera). <https://www.wine-searcher.com/regions-pignoletto>



We just loved this! They claim they were the first to plant this variety, and now there are four in WA.

Then we tried the [Brachetto](#). It was ...

... light-bodied and highly aromatic wine with distinctive notes of strawberries. Guaranteed to please. This is a red Italian wine grape variety grown predominantly in the Piedmont region of northwest Italy. At one time the grape was thought to be related to the French wine grape Braquet, but recent thought among ampelographers is that the two are distinct varieties. <https://en.wikipedia.org/wiki/Brachetto>

Then we tried the *Barbera*, *Nebbiolo* and *Nero D'Avola* – all very nice. However, they were aged in Hungarian oak barrels, and this gave them a slightly smoky taste.

We ended with the [Sagrantino](#) ...

The grape has one of the highest tannic levels of any variety in the world and creates wines that are inky purple with an almost-black centre. The bouquet is one of dark, brooding red fruits with hints of plum, cinnamon and earth.

This was elegant, silky and might make an appearance at our May 26 night!

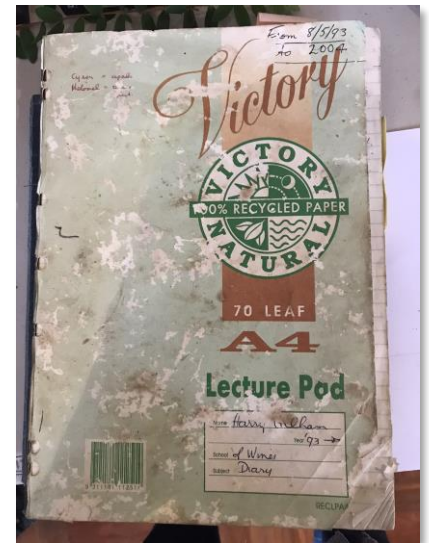
She told us next year they will produce their first *Montepulciano*. She said we should try *Fairbrossen* winery who had a smashing *Saperavi* and *Durif* we must try – but we had no time. I was running late for a business meeting while eating some of her Nonna's meatballs and arancini. Next time I will spend a day there!

Grass Wine

Harry Gilham, *Harry Gilham School of Wines Diary*, May 10, 1997.

Harry's recipe for Grass Wine has been spoken about amongst EDWG members for years (since 1997!) ... but it's always been *the stuff of legend*, and questionable in its actual existence. It was after Harry's Farewell that I was looking through a couple of his notebooks and came across his entry for *Grass Wine* ... and I couldn't resist recording it ... it was REAL!

The challenge is to decide which *gallon* measure Harry used – US or Imperial. I've gone for Imperial – 1 gallon = 4.5L



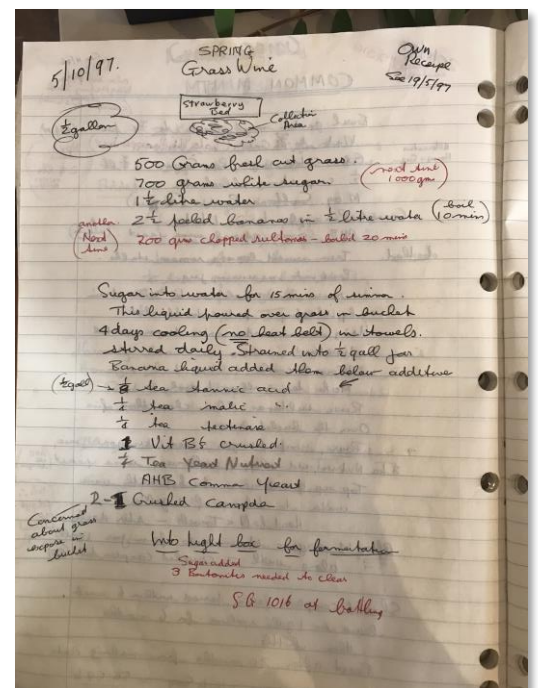
Makes: 1/2 gallon (2.25L)

Ingredients

- | | |
|---|-------------------------------|
| 500g fresh cut grass | 1kg white sugar |
| 1 1/2L water | |
| 200g chopped sultanas – boil 20 minutes | } in 1/2L water |
| 2 1/2 peeled bananas – boil 10 minutes | |
| 1/8 teaspoon tannic acid | 1/4 teaspoon malic acid |
| 1/4 teaspoon pectinase | 1 Vitamin B6 tablet – crushed |
| 1/4 Teaspoon yeast nutrient | AHB common yeast |
| 2 crushed Campden tablets | |

Method

1. Simmer sugar in water for 15mins.
2. Pour over grass in bucket.
3. Keep in a cool place for 4 days. Stir daily.
4. Strain into 1/2 gallon (2.25L) jar (DJ).
5. Add the banana liquid, tannic acid, malic acid, pectinase, Vit B6 tablet, yeast nutrient, yeast and Campden tablets.



... if anyone EVER has a go at making this – PLEASE bring it along to a guild night so we can taste it!

I'll share more of Harry's less controversial wine recipes in future newsletters.

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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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

Wine equipment for sale

Quarry Hill, Bendigo

Contact: Frank Jiricek 0427671945 fjiricek@gmail.com

<p>250-300L original Flextank + skin for storing or racking \$100</p> 	<p>100L Flextank low permeability, used 1 season only \$250</p> 	<p>Bottle washer \$15</p> 
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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		

Upcoming wine equipment sale – April 22-23 (to be confirmed)

Yarrambat

Karen Coulston

Karen is moving house ... so there will be an open time for Guild members to pick up any bits and pieces of winemaking equipment and old wines from Karen's home.

➔ **Details will be available on *Slack* closer to the day**

The sorts of things that will be available ...

FREE – things such as ... silicon hosing ... odd chemicals ... clean bottles ... old wine

SALE – labeller ... capsule shrinker (with purple capsules) ... corker ... Enolmatic filler

