

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

APRIL 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 28th April, 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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WINE TRIVIA

You might enjoy a glass or two, but how much do you *really* know about wine?

April Guild Night

Friday 28th April 8pm at the Eltham Living and Learning Centre ONLY – **NO ZOOM!**

We'll be looking at Cabernet Sauvignon and blends where Cabernet Sauvignon is dominant.

There will be a small selection of commercial wines (different regions, different vintage years) along with a selection of members' wines. The idea is to discuss the common characteristics of Cabernet Sauvignon, the effect of region, vintage and winemaking techniques on the resultant wine profile.

** Please bring along a Cabernet on the night and identify it with the winemaker, year & region.

The wines will be put in a plain paper bag, and the aim is for you to match the wine with the descriptive information provided.

Tribute to Harry Gilham

Last month we noted the passing of Harry Gilham, a great contributor to our guild over many years, and particularly remembered as an enthusiastic advocate of country wine making. This month we follow up with more information about the man and even include some of his recipes.

Wine Appreciation Course

Early in May we commence the *Wine Appreciation Course* led by Karen Coulston, Life Member of the guild, winemaker, wine scientist and teacher. Karen has developed this course over many years, and regularly delivers it to U3A members - there is always a waiting list to enrol for this course. We currently have enrolments from guild members and Eltham Wine Show entrants.

If you're still interested – there are only 2 places left!

Guild Bulk Fruit Purchase

The guild bulk grape purchase winds up this Friday with the final delivery of *Touriga* grapes. Many thanks are due to all members who assisted with this activity, but in particular: Trevor Roberts, Phil Blight and Peter Weaver.

Cheers,

Wayne Harridge – President

1. What is the name of the largest wine bottle, which holds a massive 30 litres of wine?
2. What is the most common grape used in winemaking across the world?
3. How old should a French oak tree be to be used as a barrel for aging wine?

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

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 April 28th *	<u>Monthly Guild Night:</u> <i>Cabernet Sauvignon</i> A night to challenge our palates as we try to determine Cab Sauv vintages and winemakers – and which are the commercial and member wines. <i>Tasting: Cabernet Sauvignon</i> Bring along a Cab Sauv to add to the tasting list – take it straight to Wayne or Angela so they can hide it in a paper bag!
May 2nd – June 20th *	<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.
Friday, May 26th *	<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.
Friday, June 30th *	<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?
Friday, July 28th *	<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!

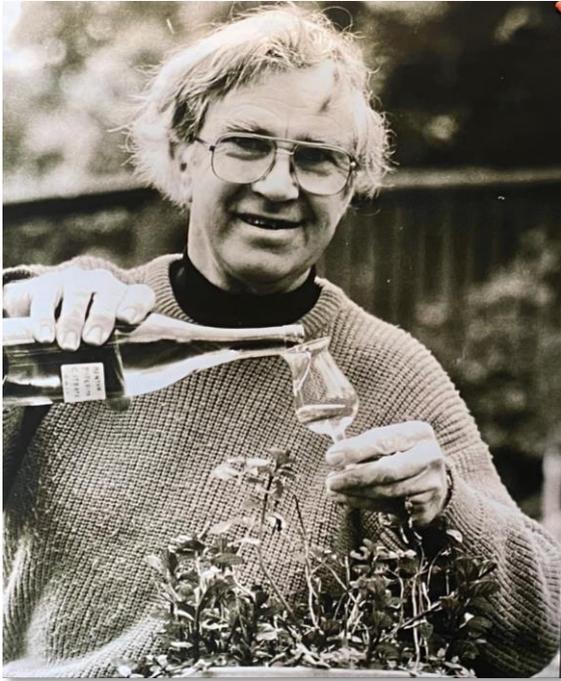
Friday, August 25 th *	<p>Monthly Guild Night: ZOOM*</p> <p>AGM A time to review the year that was for the EDWG. Let the President or Secretary know if you're interested in joining the Committee.</p> <p>Tasting: Mulled wine As is traditional for the AGM, have your <i>Mulled Wine</i> on hand to enjoy 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	<p>Nillumbik Open Cellars: Winter https://www.nillumbikwineyarravalley.com.au/</p>
Friday July 14 th	<p>Frankston & South Eastern Wine Show: Entries Close https://www.fawg.org.au/Entry_Info</p>
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

Graham Scott & Ken King: ... reflections

Excerpts from EDWG member talks prepared for the celebration of Harry's life held at St Margaret's Church Hall, Eltham ...



We made a Guild wine once, down under Harry's house (which was a real man cellar) and, as we were expecting a big supply of fruit, I dropped off my big fermenters. I came back to find that Harry had checked them over and carefully labelled them with the correct litres each would hold – and what each weighed.

I knew Harry as a Techie – a Technical School Teacher like me. That was before he came into our lives as a winemaker. Specialising in metalwork, he brought to winemaking that same precision and care for design.

And when he came, we needed that.

We had started as a fruit wine making group and had then galloped off into the vineyards seeking grapes. Country wines were old hat stuff. But along came the two Harrys to bring balance back into our winemaking lives – Harry Gilham and Harry Hauptman.

Harry Gilham brought us back to the two fundamentals.

... If you live here, use the local fruit.

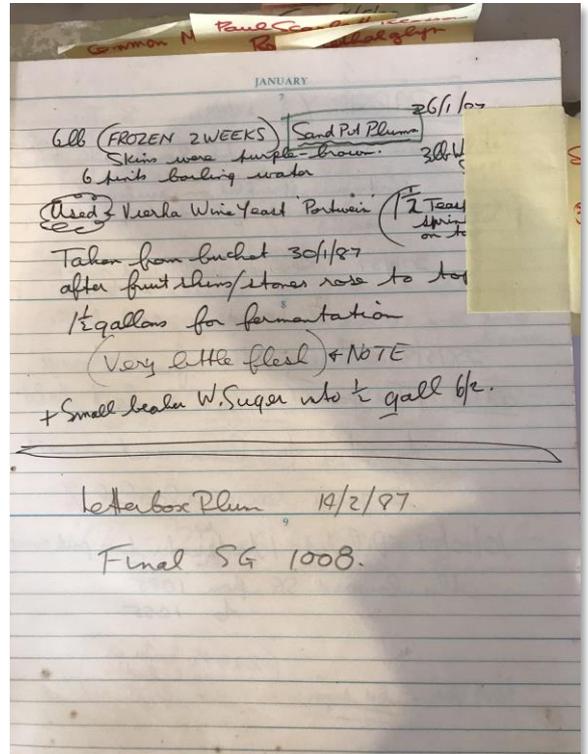
... Terroir for the wine? Harry knew just what that meant. His *Letterbox Plum* wine was legendary, and you can't get any closer to terroir than that. Harry was the full bottle on Country Wine making.

Harry was renowned for his attention to detail. All the little things that go on in wine he understood. How to get the best out of your fruit for instance. He taught me to freeze berry fruits, as that broke the cellular structure of the berries and gave you much more of the flavour. He had a prodigious memory of both tastes of different Country wines and could guide us all on what styles the fruits were best used for.

Of course, he had copious notes to fall back on. Some of his notebooks were on display at the Memorial Service. They are a testament to his meticulous technique and complete transparency. If it was a bit off, he noted it.

Harry was always a teacher at heart, always wanting to guide others with advice and help. Sharing was his habit and his drive. Not only was Harry a top wine maker, he taught us all how to respect the fruit, and he was an astute judge across the state.

I last crossed paths at our 50th Anniversary dinner, and he was still wanting to talk about flavours and the best flavours in seasonal fruit.



Respect for the fruit, sharing the joy he had in making good wine from the fruit, and looking for new ideas to trial and pass on to others ... that was our Harry.

Don't just miss him. Respect what he has done for us all – and pass it on as he did.

Ken King ...

Speaking of how he was drawn into winemaking by Harry and Jo Ilian ...

... at a progressive dinner, moving between the homes of neighbours in Eltham South ...

I noticed I was being watched closely by an elderly gentleman seated in a comfy chair. He had an empty wine glass in hand. I then realised that they were pleading eyes – he had spied my bottle of Penfolds Kalimna Bin 28. When I asked if he would like a glass of wine he said 'Yes please' ... He introduced himself as Jo Ilian, committee member of The Eltham Amateur Winemakers Guild. That bottle of wine was polished off in great haste.

At about the same time, I was invited into Harry's under-house workshop as he was sharpening an axe for one of our outdoor tasks. I couldn't believe my eyes ... all those jars with little airlocks going plop, plop. I was gobsmacked. Harry said, 'This one is the *Letter Box Plum*, this is the *Clothes Line Apricot* and this is a mead that will take two years to ferment'. What a life changing event for me! Jars and jars of wine to drink.

Being a young dad, I was out of bed early on weekends attending the errands at the Eltham Shops. One Saturday morning I noticed Harry and Jo, looking like vagrants, hanging around the dump master out the back of Coles. Intrigued, I asked if they needed help ... 'Oh no,' they said in unison ... 'We're waiting for them to throw out the old fruit – we want over-ripe bananas and navel oranges for our next batch of wines'.

Not long after, I was inducted into the Eltham and District Amateur Wine Guild, never having made a wine. I think they were short of young folk to look after a member's vineyard called Maros. I was shown how to prune vines, leaf pluck, spray copper and sulphur solutions, and generally just lug things around for Harry and Jo. And then there was the winemaking, pitching the yeast – what a magical natural process. I was hooked!

I tried growing a few grape vines in Eltham, but they died. And then I learnt about the black soils of Kangaroo Ground where the Guild was tending a vineyard on Donaldsons Road, aptly named Rockwood. President Graham Scott referred to the soil as chocolate cake. What a decisive moment, I wanted some of the chocolate cake. Not long after, Lot 2 Graham Road was mine. In 1992, I planted the block to Pinot Noir and Chardonnay. Kings of Kangaroo Ground was born.

In 2001 the winery was built, and commercial vintages commenced. I was no longer submitting wines to the EDWG shows, but I was a judge under the guidance of Harry and Bill Christophersen. Their knowledge leapt into my head.

... so there we have it. Harry, you have a lot to answer for! If I hadn't bought the house ... I would not have met you and Sue, (and) there would be no Kings of Kangaroo Ground Winery ...

Harry you unwittingly changed the direction of my life, and countless others.

Thank you, Harry.

Mario Fantin: *Wine Improvement Opportunity*

We have come a long way since the days when the only winemaking additives available in stores were PMS, oak chips and tartaric acid. I called into the Home Make It (HMI) store in Clayton recently, and was 'blown away' by the range of products they have available which can improve your wine.

These products have not been readily accessible to amateur winemakers in the past because they are used by professionals, and generally only available in larger more expensive commercial quantities. HMI have purchased many of these products and broken them down into smaller packages and made them available in their store at a reasonable cost. As a result, amateur wine makers now have access to the same wine making tools as professionals.

As an indication of what is now available from HMI, I have listed in the table below the tannin related products and their application in wine making. You now have no excuse for not making your wine to a professional standard!

PRODUCT	WINEMAKING APPLICATION
Tanenol UVA	Helps protect wine against oxidation during the fermentation process on skin and for masking certain wine faults.
Tannin Tanenol Elegance	Enhances aroma and fruit characters while increasing structure and balance of white and red wines. Improves aromatic freshness and colour protection during fermentation.
Tannin Tanenol Coeur De Chene	Extends barrel life and boosts Oak, vanilla, caramel and spice flavours. Improves mouth feel. Works well with white, rose or red wines.
Tannin Tanenol Clar	Powder for Clarification and Colour Stabilization
Tannin Tanenol Fruitan	Strengthen the wines body and improving the finning process and balancing flavour.
Tannin Enartis Fresh Fruit	Excellent antioxidant capacity. Freshens wine aromas, reduces over ripe fruit notes, floral and citrus aromas. Increases wine softness and length. Recommended for white and rose wines.
Tannin Tanenol Elevage	This oak extracted tannin enhances the structure and aroma while balancing the flavour of white and red wines. Off flavours are removed and colour protection is achieved.
Enartis Tannin Colour for Red Wines	Increases antioxidant protection of must and improves the natural colour stabilisation. Apply to red and rose wine production where high antioxidant protection of colour and aromas is required.
Tannin Tanenol Blanc	Protects aromatic wine compounds from oxidation, prevents the appearance of reductive aromas as well as the prevention of 'light struck' faults. Suitable for white wines to improve the anti-bacterial and antioxidant action of sulphur dioxide.
Tannin Enartis UNICO #1	This Tannin is from toasted oak providing vanilla, caramel and chocolate aromas. Can be used in red and white wines to enhance sweet and toasted characteristics.

Vintage 2023

Richard Webb: *Secrets of Sparkling Winemaking ... how we make OZsecco*

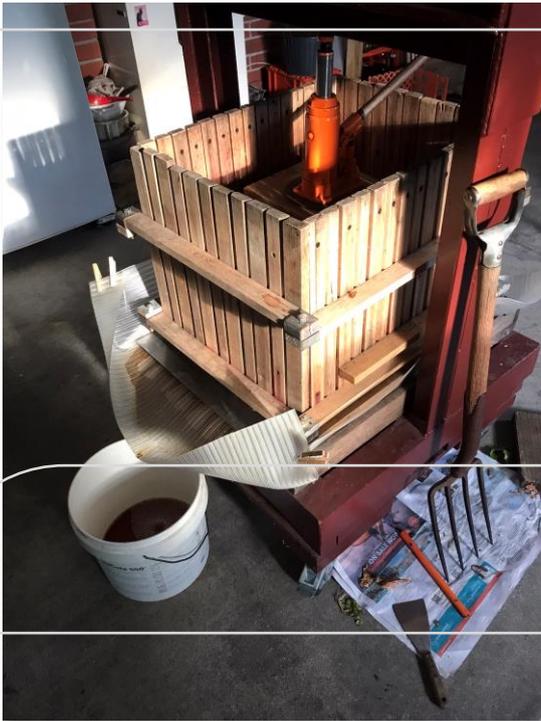
Methodo Champenoise (sort of) sparkling wine production at home. A blow-by-blow description.

Traditional *Methodo Champenoise* uses Pinot and Chardonnay. I find that these grapes are too hard to get, and too expensive. So now I make a *Prosecco* style from grapes that are more readily available.

Traditionally, the French used to ferment their Champagne base wines at ambient temperature. I have made many such wines, but recently have wanted to ferment cold. Early attempts to do so were thwarted by either the shape of my wine fridge – barrel wouldn't fit – or the quality of the fridge (that's what you get from hand-me-downs from brother-in-law fridges I guess). Finally, I bought a large older-style fridge in good nick, and re-organised the garage so it would fit in.

So, in the pursuit of a better sparkling wine, this year I embarked on a cold ferment of the base wines.

The following narrative represents a composite of base wine fermentations from the 2023 Vintage. A few of us are involved in this process.



My press holds about 100 kg of whole bunches. This yields about 65 litres of juice, if you follow the *Methodo Champenoise* pressing procedure. However, I have found that you can push on to 75 litres with suitable varieties like *Trebbiano* without apparent loss of quality in the final Prosecco style sparkling.

With an 18 gallon beer keg set up in the fridge, we pressed away, cooling the juice as we went. We adjusted the juice to 10 Bé and 6 g/l acid, and cooled to 15°C with SO₂ addition.

The pH is usually 3.2-3.3, so 30ppm SO₂ is enough for overnight settling. When we need to delay yeasting, for instance when we have to transport juice to another site for fermentation, 60ppm SO₂ is better.



To add enzyme, or not?

I don't add enzyme to the whole bunches and have not found any significant increase in yield by adding enzyme to the juice. Whole bunch pressing gives much less juice lees than crush and press anyway. I resettle the juice lees, and only end up with about one litre of sludge to discard from an initial 65-75 litres of juice. On occasions, I have filtered this sludge – I have giant filter papers – and thereby recovered a bit more clean juice.

I make one of the base wines from red grapes, normally Grenache. Some years this juice is almost colourless, but this year it was quite pink, so I used 1 g/l carbon to de-colourise it. This was quite effective, though, when cleaning up, I got quite a fright from the black lees!

I use Lalvin DV10 yeast. Previously I have used Lalvin EC1118, also Esseco Ezferm and other yeast types recommended for sparkling wines. It is important to use a yeast that will ferment dry. Base wines need to be dry so that you know exactly how much sugar to add at the Tirage stage to get the right final pressure without any exploding bottles. This is a critical safety issue. DV10 comes in a 500g brick: I will use that much over a few years before it goes out of the use-by date. I like it as it starts quickly, has some SO₂ tolerance, can ferment cold (see below!!) and has low nutrient requirements. I find that 10g/hl is usually enough.

At the same time, I added 20g/hl Fermaid O¹. The juice had warmed up to 20°C during the double racking in and out of the fridge. On Day 3, at 9.5 Bé, I pumped over and started chilling the ferment. My reference² suggested to chill to 10°C to get a fermentation rate of 0.3 Bé per 24 hours. I found that DV10 needed to run at 7-8 °C to achieve that rate! I was satisfied with 10 °C and 0.6 Bé per day.

Next thing I knew, the Baumé was down to 0.2, so I turned the fridge off to let the wine warm up to finish, which it did in another 6 days. Ferment started 17th March and finished 11th April – testing at zero residual fructose.

... Next episode will review the racking, sulphiting and cold stabilisation.

Note:

My fridge has a normal thermostat, so temperature control is achieved by keeping careful records and switching on and off: a tricky business in a Melbourne autumn with occasional hot days and cold nights. I was fortunate to keep the fermentation under good control this year, but I would prefer to get the thermostat modified for future years.

The reference suggested using Lallemmand R2 yeast, so we made one wine this year with it. R2 is now rather old-fashioned, and also not a simple yeast to use. We found using it was problematic without a modified fridge thermostat to keep the ferment temperature in close control. R2 is also notorious for stinking, but fortunately we seemed to avoid that problem.

When all the base wines are cold stabilised we will blend them together. After that, the next step will be the Tirage (bottling) process for the bottle fermentation. Hopefully this will occur in early June so we can start drinking the new seasons sparkling in August. (The 2022 sparkling will have run out by then!)

Further reports will follow...

1 Lallemmand “organic” yeast nutrient, does not contain DAP.

2 Fletcher, BD “Base wine preparation”, Production of Sparkling Wine. Proceedings of an ASVO Seminar, Canberra, ACT, 14 November 1985. A fabulous reference detailing how Seppelts made Great Western Imperial Reserve “Champagne” from almost any grape but Pinot or Chardonnay.

David Hart: *Processing late picked Pinot from Main Ridge*



... the grapes were a gift from a grateful vineyard owner for services rendered at pruning time ...

... a family member from the UK (out here on holiday) lent a hand ...



4. How many litres of wine does a Nebuchadnezzar contain?
5. At what temperature should Champagne be served?
6. Approximately how many grapes go into a bottle of wine?
7. In which country was the corkscrew invented?
8. Globally, more red wine is consumed than white wine. True or false?

Wine Appreciation Course



The course starts on May 2nd ... only 2 places left! So you'll have to be **QUICK!**

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 ...

Moderate drinkers live as long as abstainers, though wine's health benefits remain under debate

Kenny Martin, *Wine Spectator*, April, 2023

<https://www.winespectator.com/articles/moderate-drinkers-live-as-long-as-abstainers>

A wine used to be good for you. Then it was bad for you. Now for the latest: it is neither good nor bad. Phew!

For decades, researchers have tried to answer two seemingly simple questions: Is moderate alcohol consumption harmful? And does it provide any health benefits?

A new study claims the answer to both questions is no.



Investigating world-first technology to manage botrytis disease in vineyards

University of Tasmania, *Research* April 12, 2023

<https://www.utas.edu.au/about/news-and-stories/articles/2023/investigating-world-first-technology-to-manage-botrytis-disease-in-vineyards>

Tasmanians have a new preventative for Botrytis – BioClay.

It could be a game-changer for the wine industry, offering growers an innovative alternative to chemical fungicides.



Vino Lingo Video #113 - Delastage

Ray Fister, *Life Between the Vines*, April 6, 2023

<https://lifebetweenthevines.com/vino-lingo-video-113-delastage-rob-campbell-founder-winemaker-meyye-wines-eldorado-hills/#commentform>

Video: Rob Campbell, founder and winemaker of *Meyye Winery*, Eldorado Hills, defines the term *delastage*.

I thought that this was a good explanation – the posh way to say *pump over*. Note that to do this you need a pump ...



Australia's Riverland rethinks its bulk wine model

Christina Pickard, *Wine Enthusiast*, December 22, 2022

<https://www.winemag.com/2022/12/07/riverland-bulk-wine/>

Things are afoot in the Riverland.

The Riverland is Australia's largest wine growing region, yet is one of the least known, with the majority of grapes sold in bulk to large wine companies, for low prices. But – times are changing ... with producers rethinking their business model and sustainable farming practices.



... sent to Pizzini Wine Club Members: *We need your help to save Prosecco*

pizzini



We appreciate your help to save Aussie Prosecco

You have likely heard that the Australian Government is currently negotiating a Free Trade Deal with the EU. A stumbling block to the Australian Government getting to the final stages of this agreement is that the EU are asking for some grape variety names to be protected as a GI – Geographical Indicator. Prosecco is one of these names

Prosecco has always been the name of the grape variety and we are appealing for it not to be protected as a Geographical Indicator.

If you can please take the time to [sign this petition](#) to help protect Australian and King Valley Prosecco, it would be greatly appreciated.

Warm regards
The Pizzini family

VIEW AND SIGN THE ONLINE PETITION HERE

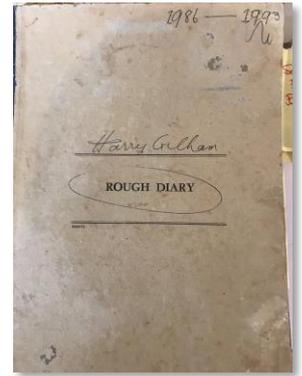
A Wine Recipe ...

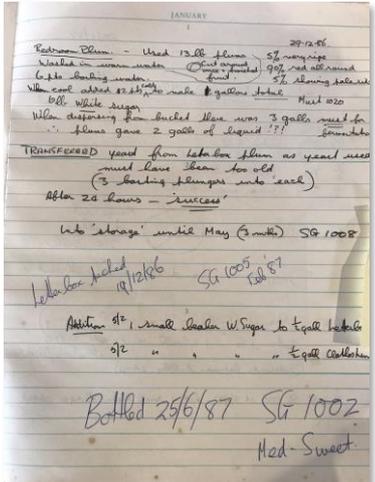
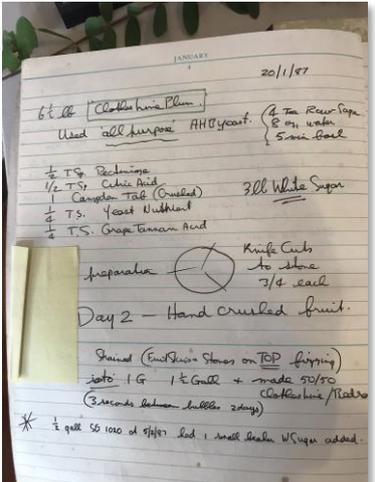
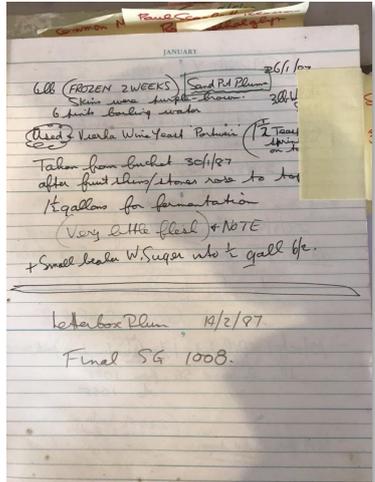
Plum Wine

Harry Gilham, *Harry Gilham Rough Diary*, 1986-1993.

Unfortunately, I don't have Harry's *Letterbox Plum* wine recipe – but I found 3 other terriors mentioned – *Bedroom*, *Clothesline* and *Sandpit* – all different recipes. So have a look, and have a go as you see fit ... there will be some *guesstimation* required.

Again, I've used the Imperial gallon measure – 1 gallon = 4.5L



Bedroom Plum	Clothesline Plum	SandPit Plum
<p>Ingredients</p> <p>6kg plums 2.8L boiling water + 1L cold to make 3.8L in total 2.7kg white sugar Yeast</p>	<p>Ingredients</p> <p>3kg plums 1.5kg white sugar ½ teaspoon citric acid 1 campden tablet – crushed ¼ teaspoon yeast nutrient ¼ teaspoon grape tannin acid 'All purpose' AHB yeast mixed with (4 teaspoons raw sugar & 240mL water – boiled for for 5 mins)</p>	<p>Ingredients</p> <p>3kg plums – frozen for 2 weeks 2.8L boiling water 1.5kg white sugar 1.5 teaspoons Vierha wine yeast (Portwein)</p>
<p>Method</p> <ol style="list-style-type: none"> 1. Wash plums in warm water. 2. Cut around once and twist the fruit. 3. Add the sugar and boiling water. 4. When cool add the other 2.8L (to make 3.8L). 5. This should give around 11L of must for fermentation. 6. When fermentation is finished, do a sugar trial, bottle and store for 3 months. 	<p>Method</p> <ol style="list-style-type: none"> 1. Wash plums and cut 3-4 times to the stone.  2. Add remaining ingredients. 3. Day 2 – hand crush fruit. 4. Strain off skin and stones when floating on top. 5. Add 3.8L water. 6. Ferment. 7. Do a sugar trial and bottle. 	<p>Method</p> <ol style="list-style-type: none"> 1. Prepare fruit and mix all together. 2. Sprinkle yeast on top. 3. Remove from fermenter when skins and stones rise top. 4. Ferment. 5. Do a sugar trial and bottle.
 <p>Handwritten notes for Bedroom Plum recipe, dated 20/12/86. Includes ingredients like 13.8L plums, 5% yeast, and 2.7kg white sugar. Mentions 'TRANSFERD yeast from letterbox plums as yeast used' and 'Bottled 25/6/87 SG 1002 Med-Sweet'.</p>	 <p>Handwritten notes for Clothesline Plum recipe, dated 20/1/87. Includes ingredients like 6kg plums, 1.5kg white sugar, and 'All Purpose' AHB yeast. Mentions 'Day 2 - Hand crushed fruit' and 'Bottled 25/6/87 SG 1002 Med-Sweet'.</p>	 <p>Handwritten notes for SandPit Plum recipe, dated 19/2/87. Includes ingredients like 3kg frozen plums, 2.8L boiling water, and 1.5kg white sugar. Mentions 'Bottled 25/6/87 SG 1002 Med-Sweet'.</p>

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

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		

Answers ...

1. Melchizedek
2. Cabernet Sauvignon
3. 80 –120 years
4. 15L
5. Between 7 – 12°C
Contrary to popular belief, if served too cold it is considered impossible to appreciate the subtle, complex flavours of the wine.
6. 600 – 800
7. England.
The first reference to a corkscrew appeared in a museum catalog of 1681.
8. True