

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MAY 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 26th May, 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

How did you go last month?
See how many you know this round!

May Guild Night

Friday 26th May 8pm at the **Eltham Living and Learning Centre ONLY – No ZOOM.**

We'll be looking at Sagrantino – characteristics of the grapes and how to make the wine.

Over the years a number of guild members have made Sagrantino wines, often achieving excellent results at the Eltham Wine Show. This Friday night will be an opportunity to hear from a commercial producer of Sagrantino, Adam Pearson from Andrew Peace Wines, who will talk about the making of Sagrantino. Of course, we will be tasting Sagrantino – local and imported commercial wines, along with members' wines. If you've ever made Sagrantino, bring along a bottle for tasting. If you haven't made Sagrantino, come along and see what you're missing!

We will be booking a table at the **Eltham Hotel** for dinner from 6:30pm for any members interested. Contact **Vince Conserva** so that he can ensure you're included in the booking.

Wine Appreciation Course

Early in May we commenced the *Wine Appreciation Course*, led by Karen Coulston. So far, we've had four sessions: introduction, wine tastes, wine smells and white wines. The sessions have been very interactive and, as all the participants are winemakers, how to apply what we've learnt to winemaking has been discussed, in addition to wine appreciation.

Interested in Beer?

We haven't seen her at meetings recently, but Anne Shea continues to be busy with her *Small Batch Booze* activities and has offered to run a beer making demonstration for guild members. If you're interested in making beer – or just want to know something about it – check out the details later in this newsletter.

Cheers,

Wayne Harridge – President

1. What is the ideal storage temperature for all wine?
2. What does non-vintage (NV) mean?
3. Does drinking a dry wine with your dessert make the wine seem more sweet or less sweet?
4. What fungus that grows on ripe grapes is desirable for making certain sweet wines?
5. True or False: Champagne can be made using both red and white grapes.

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

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
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.
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? More information on Slack! <i>Tasting: Old goodies we've had for a while!</i> Wines from members' stashes.
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!
Sunday July 30th *	<u>Small Batch Beer Demonstration</u> Anne Shea An information/demonstration session for members that will introduce you to the art of beermaking. Lunch, information and plenty of time to chat. No charge, just bring along some part of a picnic lunch.  See the Courses part of the newsletter – and Slack – for more details

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: ZOOM*</p> <p>Wine Show Review – the Final meeting of the year & Chief Judge's review of the 2023 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

Mario Fantin

FRANKSTON SHOW

The Frankston Wine Show is fast approaching. Make a note of the following key dates, particularly the entry closing date:

- Entries close 21 July 2023
- Public Tasting Day Sunday 27 August 2023

The Frankston Show is a good opportunity to get an update on how your current vintage wines are tracking. Many people will not have bottled their wines yet, so the feedback from the Frankston judges will give you the chance to make any fine tune adjustments before bottling and/or entering your wines in the Eltham Show.

For those of you who are new members and don't know, the Frankston Show is run in a very similar way to the Eltham Show. Besides there being a raft of trophies and prizes to be won, the Public Tasting Day (Sunday 27 August) is a very beneficial and educational way of seeing a variety of interesting country and grape wines which can be made by amateurs.

ELTHAM SHOW

Our wine show is not until November – note the key dates below:

- Entries close 20 October 2023
- Public Tasting Day Sunday 19 November 2023

The Eltham Wine Show is a key annual milestone in our winemaking journey. It is the one time in the year when we get feedback from professionals in regard to the status of our wines, and are also provided with suggestions for improvement. We all benefit when our Wine Show is run successfully.

Past experience has proven that the Guild is able to run the Wine Show professionally, but the success of the Wine Show depends on each member's personal contribution to the following two factors:

1. Number of entries
2. Number of visitors on Public Tasting Day

As noted above, the Wine Show is a great opportunity to get professional feedback on how our wines are tracking and what we can do to improve in future. Not only should we be entering all our current vintages in the show, but we should enter some of those past vintage wines sitting at the back of the cellar. The feedback on our older wines will tell us how our wine making techniques are influencing the longevity of our wines.

We should also be encouraging winemaker friends who have never entered the Show, or have not entered for a while, to enter their wines. Our Chief Judge has advised that the judging team would appreciate, and can handle, more wines. So, let's not miss out on this golden opportunity to get professional feedback on our wines.

The financial viability of the Show is highly dependent on the number of paying visitors on the Public Tasting Day. Please encourage people you know and may be interested, to attend. They will not be doing you a favour, but themselves a favour! The Wine Show is a great day out with the unique opportunity to taste and appreciate a range of interesting home-made beverages including grape wines, country wines, ciders, liqueurs and kombucha.

Richard Webb: *My Touriga*

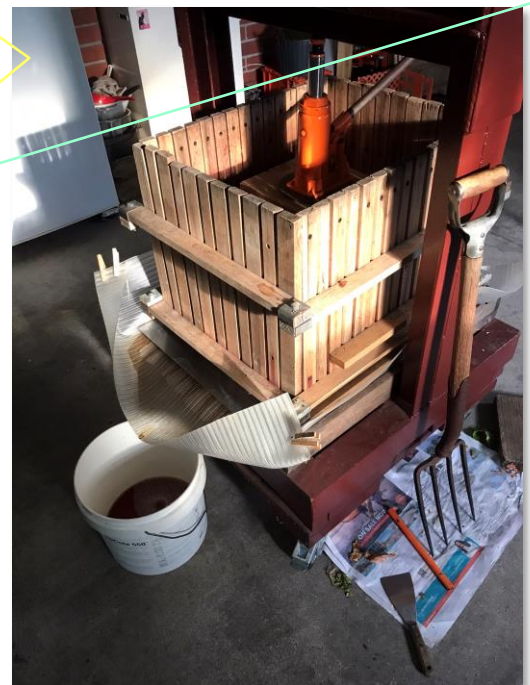


Of the five boxes, I dumped the first into a 200L drum and trod it without destemming.



Got a sample, did a TA. I added tartaric acid and PMS and began pumping over. My method to kill bacteria and other bad actors. I also included a couple of kilos of home grown *Chambourcin*.

The change of colour of the juice after a couple of days indicated that pH and SO₂ were back to normal values, so in went the yeast (Lallemand Clos) and nutrient Fermaid O. It didn't smell very nice. Not obviously sulphides or VA, but unpleasant. More pump over and heat. The whole garage ended up smelling horrid until I opened the windows and doors. Temperature up to 26C so time for Lallemand VP41 bacteria.



6.5 Baume and DAP time. Next thing, nearing 0 Baume, a burst of foot treading. 100 % stems still in - feet don't bruise stems. Time to press off.



About 55 litres including gross lees. Next, it's dry and malo is complete and the pH is 4.1 so it gets 100ppm SO₂. Now I'm doing an acid addition trial.

Peter Weaver: *Pressing Touriga – a photo story*

Aziz – a member of the Melbourne Camera Club, has been documenting a variety of Guild activities. He and Wayne headed to Peter Weaver's for his *Touriga* pressing. These are a sample of the images taken on the day.



The Harridges: *Cabernet*



It was the start of May before we got the call to come and pick up our Cabernet (Heathcote region) – the latest it's ever been harvested. It was left on the vine as long as possible – to try to get the Baume up – and picked just before yet another rain band was about to hit.

13.4 Be : pH 3.9 : Must temp 13°C We took 50L of juice off to make rosé.



With the weather so cold the alcoholic ferment took 3 weeks – even with an electric blanket around the fermenters! We ended up with a slightly lower yield than normal – the grapes didn't give up as much juice as they usually do.

To get them through Malo, the keg is now sporting a fish tank heater, and the DJs are snuggled up in a cosy spot in the family room.

Courses

Wine Appreciation Course

According to one of the members currently doing *The Wine Appreciation Course* ... 'It's a ripper!'. Everyone doing the course is a winemaker, so Karen has adjusted each session to explain how each technique can be applied to winemaking – and, hopefully, improving our wines.

So far there have been 4 sessions ... we don't have a lot of photos ... everyone was so busy participating they didn't have time to take any!

Session 1: Introduction : Wine Styles : Winemaking : Tasting techniques



Discussion focused on different styles of wine, their individual characteristics, winemaking techniques and how they affect the final wine, and how fermentation transforms the components of the grapes into the final wine.

Tasting: 2007 Riesling 2022 Rosé 2006 Shiraz

Session 2: Wine Tastes



The first of the challenges: identical looking flavour-infused waters were poured (covering the flavour profiles). The challenge was to identify each one. Concentration was intense! Discussions covered how to determine if a wine is balanced, how to achieve balance when making wine, distinguishing between tastes, and winemaking techniques and how they affect taste.

The task was then to identify flavours in the wines tasted.

Tasting: 2022 Riesling 2018 Riesling (FGR) 2021 Pinot Noir 2020 Shiraz

Session 3: Aromas – Wine Smells

This session was intense – and everyone was so busy – no-one took any photos!

13 smells, hidden within vials – identify each ... talk about a challenge!

Vials were sniffed – exchanged – then sniffed again ... the most common utterance was ‘I know that smell – but what IS it?’

Smell is as important as taste, and winemakers need to be able to describe the wine. As aromas were identified, each was linked to the wines we associate with them, as well as faults.

The challenge was then to identify smells in the wines tasted.

Tasting: 2022 Sauvignon Blanc (NZ) 1999 Sauvignon Blanc (old) 2022 Chardonnay (unoaked)
2015 Chardonnay (oaked & MLF) 2023 Shiraz (young) 2003 Shiraz (old) 2008 Shiraz Viognier

Session 4: White Wines



Discussion focussed on the characteristics of a variety of white wines, how the climate, terroir and winemaking processes affect the wine's look, smell and taste, and food pairing.

Tasting: 2022 Riesling (young) 2001 Riesling (old) 2022 Pinot Grigio 2022 Pinot Gris
2022 Sauvignon Blanc 2022 Semillon 2021 Albarino (Spain)

SMALL BATCH BOOZE

— beer, cider, wine and more from your home kitchen —



&

**ELTHAM AND DISTRICT
WINEMAKERS GUILD**

ESTABLISHED 1969

Small Batch Beermaking

Interested in making beer?

- * How to do it in small batches
- * Demonstration and chat
- * **FREE** - just bring along some part of a picnic lunch

If you've ever thought about having a go at making beer – this is your chance to check it out. EDWG member Anne Shea (state champion amateur homebrewer) is holding a beer making demonstration for Guild Members.

When? Sunday July 30th ... 11am – 2pm

Where? Anne's House - Preston (address will be sent to those interested)

Cost? FREE + a contribution to the picnic lunch

 **Book in by – July 28th**

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

Did You Know ...?

Richard Webb: Richard's Recapitulations ...

Wine industry still drowning in red wine despite disease-hit vintage reducing yields

Kerry Staight, *ABC News: Landline*, April 29, 2023

<https://amp-abc-net-au.cdn.ampproject.org/c/s/amp.abc.net.au/article/102273938>

Are you drowning in red wine? I certainly have more than enough but can't stop making it. Seems the Industry is in the same boat.



Woman stranded in Australian bush for five days survives on wine and snacks

Theresa Braine, *New York Daily News*, May 8, 2023

<https://www.nydailynews.com/news/world/ny-lillian-ip-stranded-australia-bush-survived-wine-snacks-20230509-fvoroubbnzcajbt4tewhwjwsri-story.html>

Outback in Australia – woman saves her own life by drinking wine.

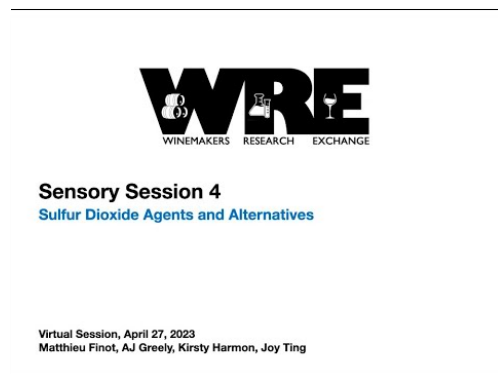


April 27, 2023: Virtual Sensory Session – Sulfur Dioxide Agents and Alternatives

Winemakers Research Exchange, May 22, 2023

<https://youtu.be/Pnfey0xs62U>

Long (1½ hours) but interesting webinar about adding SO₂, amongst other things. Interesting in that it seems many people continue to make basic errors in sampling, and using out-of-date sulphite chemicals.



May 2023 – Ukraine, day 432

Wine Bureau Team, *JancisRobinson.com*, May 22, 2023.

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

Our comrades in the Ukraine continue doing it hard.



6. Where is Eiswein from?
7. What northern Italian white wine is light and crisp with notes of lemon, melon, peach and yellow apple?

Vince Conserva : *Gambero Rosso Report*

Gambero Rosso, the leading Italian wine and food media company, hosted an event in Melbourne on May 17, 2023, dedicated to premium Italian wines. 60 wineries and over 200 wines were available to taste. You could also attend master classes, guided by the editors of the *Vini D'Italia* guidebook – Lorenzo Ruggeri and Giuseppe Carrus.

After an hour or so of tasting Proseccos and white wines, we entered the masterclass.



This was overwhelming, as there were 16 glasses at each place setting – making quite a sight on every table.

There were 7 Proseccos and white wines, and 9 red wines on tasting.

... photo of my partner Wendy, bracing herself for what lay ahead in the masterclass.



Lorenzo gave a nice overview of some of the mega trends happening.

Firstly, **Prosecco** sales were booming, and this has forced the Champagne producers to change the way they do things to try release product earlier. There is a trend towards dry and extra dry.

We started with a **Valdiobbiadene 2021 Prosecco** by Sorelle Bronca (Bronca sisters). This was just lovely! Happy to keep drinking this forever.

Then we moved on to taste a **2022 Vermentino** by Lunae Bosoni, which had rich lemon and citrus honey, with a honeysuckle finish. There was a salty flavour and interesting comment by Lorenzo that most Vermentino is grown close to the coast.

The final white on tasting was an unusual variety called **Bellone Bianco**, which is a light-skinned white wine grape variety from **Lazio**, Italy. It is grown mostly in the vineyards around the Italian capital Rome (where it has been cultivated since antiquity), and plays an important part in the light, delicate white wines of the **Roma** DOC. In fact, it is so significant to the region's viticulture that **Roma Bellone** is one of only two varietal wine styles covered by a DOC title.

We then moved onto the Reds.

We started with three **Primitivos** (Zinfandel) from Puglia that were very different. It is interesting how different they can be – from big and bold to quite delicate.

Lorenzo outlined how there is a shift away from using oak barrels back to stainless steel, to retain the freshness of the fruit. Also, a shift from small barrels to very large 5000 litre ones. Old cement vats are being reconditioned and used, and more Amphoras are being used. He commented that Australian wines seemed too heavily oaked in his opinion.

There is also a shift away from using selected yeasts, to utilising the natural vineyard yeasts. He said he can almost recognise which yeast was used in Australian wines, as they tended to have similar taste profiles. In fact, there is a new classification called **Primitivo DOCG Dolce Naturale** (naturally sweet), which is very popular.

Then we tasted a few **Chianti** reds from Tuscany, and finished with a magnificent **Barolo** and incredible **Amarone** from the Veneto region. **Amarone** is made from **Corvina** with a little **Rondinella**.

We then tasted some amazing alternative whites – like **Passerina** (often blended with *Chardonnay*), **Pinot Bianco**, **Albarola** (very peachy), **Pecorino**, **Gavi (Cortese)**, **Bellone**, **Minutolo**, **Catarrato**, **Carricante**, **Ribolla Gialla**, **Friulano**, **Trebbiano**, **Verdeca**, **Falaghina**, **Fiano** and **Malvasia** – just to list a few.

Alternative reds tasted included **Primitivo**, **Negroamaro**, **Sagrantino**, **Malvasia Nera**, **Nerello Mascalese**, **Cesanese**, **Nero Buono**, **Nero di Troia**, **Ripasso**, **Refosco** and **Susamaniello**.



... photo of Lorenz and I after the masterclass ...
(having tasted way too many nice wines)

Zenon Kolacz : Tom's Wild Persimmon Wine

Frankston Amateur Winemakers Guild, *Wine Recipes*, May 24, 2023.

https://www.fawg.org.au/Wine_Recipes



This recipe is based on wild persimmons. Persimmons may require a close watch for time of ripening. In my area of central Oklahoma, they ripen soon after the first frost and near Thanksgiving. Persimmons can be very bitter if picked too soon, but at the peak of ripeness they have a taste to me that is like a cross between honey and a fig with a hint of pumpkin. The biggest challenge to harvesting persimmons is beating the local critters to them. In my area deer can be seen on their hind legs stretched up close to eight feet to reach them to eat. Other critters eat them too even before they ripen, and my experience has been once they ripen, they don't last but a day or two and they are all gone as coons and possums will crawl all through the trees getting every one. For this particular batch I kept an eye on the roadside persimmons every few days, as I had in past years, but were beat to them. The day (Thanksgiving day 2020) I noticed them ripe, I dropped everything and got some buckets to start picking. Once harvested I cut off the leaf-like petals on them off, rinsed them and let them dry overnight on the counter, then froze them for a month before starting the batch of wine. I originally planned to separate out the seeds, but it was too time consuming, so the seeds, skin and fruit flesh all went into the batch.

The following recipe is for a 4 gallon batch, but there was much fall-out sediment and a lot left behind in the racking, so by the time of bottling it was just over 3 gallons or 13 bottles.

Tom Hall, Yukon Oklahoma

Ingredients

23 pounds of wild ripe persimmons - mashed with a potato masher before placing them in a mesh bag.
½ gallon honey – if you don't have honey just add additional dissolved sugar to the amount below to reach close to 1.095 -1.100 SG/starting gravity

5lb sugar	10 tsp acid blend	4.5 tsp yeast nutrient
4 ⅓ gallon water	2 tsp pectic enzyme	4 campden tablets
1 tsp hydrated bentonite	1 packet of Lalvin 71B yeast	

Method

- Mix persimmons, honey, sugar, water, acid blend, yeast nutrient, pectic enzyme
- 24 hours later stir the must and sprinkle the Lalvin 71B yeast on top.
- Squeeze the bag of fruit daily and stir the must.
- When the fermentation slows down considerably (10 days ??), remove the bag of fruit.
- Leave the must undisturbed for 24-48 hours, then do the first racking.
- No need to backsweeten.
- 6 months later, rack for the 2nd time.
- Sample the wine from time to time – it may start with a very strong tannin taste (from leaving the many seeds in the batch for fermentation?). Over time it should become more palatable and lose the strong tannin taste.
- Bottle around 23 months from the starting time – it should change to a light, fruity taste.
NOTE: You can add half of a stick of cinnamon to the bottle.

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. 12.7°C
2. It is not from a single year, but a blend from multiple years.
3. Less sweet.
4. Botrytis
5. True
6. Germany
7. Pinot Grigio