

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

JUNE 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 30th June, 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 well do you know Champagne?

- ♦ So – You think you know what the term 'Blanc de Blancs' refers?
- ♦ Or – You think you know the designated areas within the Champagne region?

Take this month's Champagne quiz and find out – it's scattered in odd places
... no peeking at the answers before you finish ...

May Guild Night

On Friday 26th May we looked at the *Sagrantino* grape variety, a variety that several guild members have made wines from over the last few years. We heard from Adam Pearson of *Andrew Peace Wines* who talked about their *Sagrantino* and provided samples for tasting and discussion. Many thanks to Vince Conserva for organizing this guild night.

June Guild Night

Friday 30th June – 8pm – at the Eltham Living and Learning Centre ONLY – No ZOOM.

Come along and celebrate the end of the financial year!

This month we'll be looking at *current vintage members' wines*.

Are you planning on entering your current vintage wines in the Frankston or Eltham Wine Shows this year? If so, bring along any wines for which you would like a preliminary assessment, and get advice about what you can do to prepare them for a show (or just get greater personal enjoyment from the wines). We'll have a professional judge, *James Scarcebrook* (see <https://vinointrepido.com/story>) and several very experienced guild members available to impart their wisdom about the wines.

Vince will be there with the *Sentia Wine Analyser* if you want to check for MLF completion, free SO₂ and pH. We'll also have a few words from the FAWG President – Glen Fortune – who'll explain the benefits of entering the FAWG Show. Bring as many bottles as you like, but make sure they each have a label with winemaker name and grape variety(s).

Wine Appreciation Course

Early in May we commenced the *Wine Appreciation Course* led by *Karen Coulston*, with the last session on Tuesday, 20th June. It turned out that all the participants were winemakers, so Karen delved into a lot of winemaking details which related to the wine appreciation aspects of the course. I received very positive feedback from the participants, so it is likely that this course will be run again. My thanks go to Karen, who presented the course, and Angela, who handled the organisation.

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.

Vale Neil Johannesen

Last week we were saddened to hear of the passing of *Neil Johannesen*, a long-time life member of the Guild, and accomplished winemaker. Our sympathy is extended to his wife Myrna and their family. Further details of Neil's association with the guild will be in next month's newsletter.

Cheers,

Wayne Harridge – President

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

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, June 30 th *	<p><u>Monthly Guild Night:</u> <i>Preparing your wines for this year's wine shows</i> James Scarcebrook + experienced guild members Bring along your current vintage wines for a preliminary assessment and advice about what you can do to prepare them for this year's wine shows. Tasting: <i>Current vintage wines</i> Members' wines for assessment.</p>
Friday, July 28 th *	<p><u>Monthly Guild Night:</u> <i>Pinot Noir – this year's Jo Ilian</i> Presentation, tasting and discussion. Tasting: <i>Pinot</i> Bring along your Pinots!</p>
Sunday July 30 th *	<p><u>Small Batch Beer Demonstration</u> <i>Anne Shea</i> 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</p>
Friday, August 25 th *	<p><u>Monthly Guild Night:</u> ZOOM* 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. Tasting: <i>Mulled wine</i> 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	<u>Eltham Wine Show:</u> Entries Close
Friday October 27 th	<u>Eltham Wine Show:</u> Labels mailed to winemakers
Friday November 10 th	<u>Eltham Wine Show:</u> Final Delivery Date
Saturday November 18 th	<u>Eltham Wine Show:</u> Judging Day

Sunday November 19th	<u>Eltham Wine Show:</u> Public Open Day
Friday, November 25th *	<u>Monthly Guild Night:</u> ZOOM* <i>Wine Show Review</i> – the Final meeting of the year & Chief Judge’s review of the 2023 Wine Show. <i>Tasting: EDWG Wine Show Medal Wines</i> Bring along your wines that won a <i>Medal</i> to share.

Other Dates for Your Diary

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

1. Where in France is the Champagne wine region located?
 - a. 145km's North of Paris
 - b. 145km's North-East of Paris
 - c. 145km's South-East of Paris
 - d. Not even near the city of Paris

2. Which are the three 'primary' grape varieties used for crafting Champagne Wine?
 - a. Pinot Noir, Chardonnay & Pinot Gris
 - b. Pinot Noir, Pinot Meunier & Sauvignon Blanc
 - c. Pinot Noir, Chardonnay & Pinot Meunier
 - d. Pinot Noir, Chenin Blanc & Sauvignon Blanc

3. On average worldwide - approximately how many bottles of Champagne are sold each year?
 - a. 150 million bottles
 - b. 200 million bottles
 - c. 300 million bottles
 - d. 400 million bottles

4. In which year was the Champagne wine region made a UNESCO Heritage Site?
 - a. 2000
 - b. 2005
 - c. 2010
 - d. 2015

Mario Fantin

You will have seen the notification in this newsletter at the sad passing of one of our long-standing, highly respected life members, *Neil Johannesen*. Although Neil has always provided a positive contribution in many facets of the Guild over many years, I felt that it is important to acknowledge the massive contribution both Neil and Myrna Johannesen have made to our wine shows in the past. Neil has not only been on the wine show committee and helped as a judge for many years, but he has always provided ongoing guidance and advice to the Guild on how the wine show can be improved. It is thanks to the positive ongoing contribution and involvement provided by members such as Neil that our wine show is the success it is today.

FRANKSTON SHOW

The Frankston Wine Show is fast approaching. Make a note of the following key dates – particularly the entry closing date as late entries will not be accepted:

- **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. Once you have decided which wines you will enter, the next step is to prepare your entries to make sure they are shown in the best possible way. I have mentioned some of these suggestions in past, but they are worth a reminder at this point in time:

- If you are removing wine from bulk storage:
 - Make sure the bottle is clean and there is no residue that will contaminate your wine.
 - Rack the wine into the bottle as soon as possible so it has time to get over bottle shock.
 - Do not reuse old closures as these may contain microscopic contaminants.
 - Country wines for Frankston must be submitted in 750 ml clear bottles (except for fortified wines & liqueurs), unlike the Eltham show where country wines can be submitted in 375 ml bottles.
- Make sure all your closures are secure and will not leak when the bottle is stored on its side.
- If your entry is from wine which has already been bottled, check the contents of your entry bottle to ensure it is a true representative sample. Sometimes individual bottles can taste 'odd' for no apparent reason!
- Fix your wine show label securely to your entry bottle. Bottles should have any old labelling completely removed, including any residual metal and shrink wrap collars.

ELTHAM SHOW

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

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

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

Courses

Wine Appreciation Course

This was the first time the Guild has offered this course, and it was fabulous! As a group of wine *makers*, as well as *drinkers*, we wish to thank Karen for sharing her (wealth of) knowledge, and for adapting the course to include how our new-found knowledge and skills can be utilised from sourcing the grapes to appreciating the final product in the glass.

Some of us wondered how we'd make it through the 8-week commitment ... but it was a worth every minute!

Here are some photos of the final 4 sessions ...

Session 5: *Red wines*

We were quite looking forward to tasting the reds – and they were delicious – once we got to them!

The discussion began with tannins ... shall we say that the facial expressions say it all when it comes to understanding the characteristics of raw tannins (added to a water base – in different strengths).





... drops of concentrated grape tannins added to water ... it *almost* tastes like a red wine!

Tasting: 2020 Pinot Noir 2015 Pinot Noir 2020 Shiraz 2018 Scarpantoni



Discussion then turned to oaks – different types, ways of using it and flavour profiles.





Tasting:
 2000 Cabernet Sauvignon
 2006 Cabernet Sauvignon
 2021 Uva di Troia

Session 6: Wine Faults

We thought we were challenged by the smells and flavour profiles in session 5 – they were on a completely different level to this session!

- ... oxidation ... aldehydes ... acetic acid ... cork taint ... brett ... reduction
- words that bring tears to a winemaker’s eyes
- and dread to our noses and palates on the night!

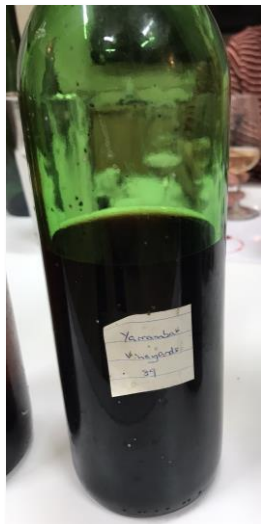
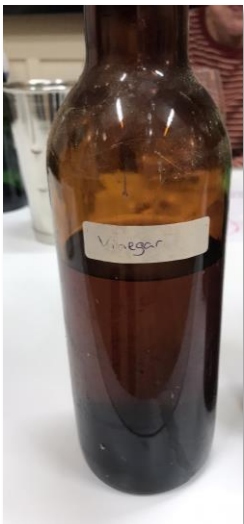


Oxidation



Cork taint

Tasting:
 2016 Riesling
 2003 Riesling
 1999 Riesling
 2019 Shiraz
 1988 Gewürztraminer
 2001 Riesling



Tasting:
 2018 Shiraz
 2018 Shiraz
 2017 Cab Sauv
 Vinegar

Session 7: Fortifieds

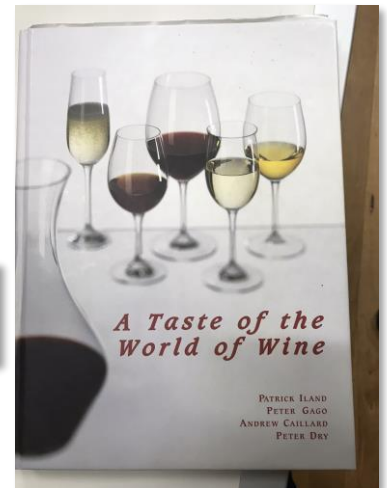
We were all looking forward to this session.

Discussions covered the different ways wines can be fortified, traditional and non-traditional methods, the science behind the different methods, naming rights, and grape varieties used around the world.

Tasting: Sherry: Dry Flor Apera, Amontillado, Oloroso
1982 Vintage Port, Fortified Shiraz, Marsala, Aromatica, Muscat, Tokay



Karen's book recommendation



5. What does 'NV' stand for on the wine label of a bottle of Champagne?
 - a. Not Valuable
 - b. Non-Vintage
 - c. Non-Vinified
 - d. Numbered Vat

6. The Champagne bottle named 'Nebuchadnezzar' contains how many standard 750ml bottles?
 - a. 15
 - b. 20
 - c. 24
 - d. 30

Session 8: Sparkling Wines

Sparkling wines – a fitting final session.

Discussion focussed on the different methods of making sparkling wines, the characteristics of each, serving temperatures, grape varieties used, food matching and glass shape.



All set up and ready to go – sparkling wines call for a little celebratory supper ...



Tasting: French Brut Reserve, Tasmanian Brut Elite, Australian Premium Cuvée.
Prosecco: Zero Alcohol, Brut, Valdobbiadene Superiore DOCG.
Other sparklings: Rhubarb, Cider, Durif.



Trevor's
homemade
crown seal
remover.

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 ...?

The Quest to Recreate a Lost and ‘Terrifying’ Medieval Mead

Gemma Tarlach, *Atlas Obscura*, August 12, 2021.

<https://tinyurl.com/ynmn8fzw>

Bochet vanished for centuries, but meadmakers are bringing it back—at least in spirit.

Graham Scott reckons he’s going to make some – here’s hoping he enters it in the wine show!



Meet piquette: the not-beer, not-wine drink of the moment

Amy Northcott, *Hospitality Magazine*, June 22, 2023

<https://www.hospitalitymagazine.com.au/meet-piquette-the-not-beer-not-wine-drink-of-the-moment/>

Piquette comes from the French nickname for bad wine and for prick or prickle. Both describe the beverage’s light, sparkling character. Piquette is made from grape pomace. While it is similar to wine, it is more comparable to a sour beer or cider.



Winemakers Are Reimagining Grape Waste as a Resource

Sophia McDonald, *SevenFifty Daily*, February 16, 2023

<https://tinyurl.com/2p9bstb9>

Discarded grape pomace, free-run press juice, and dropped fruit can all become key ingredients in other revenue-driving products, from cosmetics to vermouth.



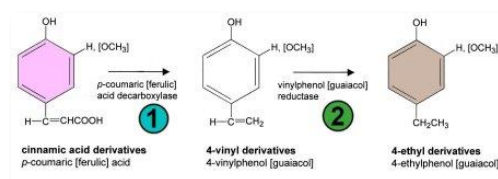
Ed: What do you make from your grape waste? Let me know so we can all have a go.

Brettanomyces Character in Wine

Richard Gawel, *Wine Aroma Dictionary*, accessed June 30, 2023

http://www.aromadictionary.com/articles/brettanomyces_article.html

Is the action of Brett desirable? Why does it appear in some (mainly red) wines? Has Brett character become more prevalent in recent years?



An article presented at the *Australian Society of Wine Education* National Convention, 2004.

Bochet

Gemma Tarlach, *Atlas Obscura*, August 12, 2021.

<https://tinyurl.com/ynmn8fzw>

Adapted from *Le Ménagier de Paris*, 1393

This is the recipe for the Bochet listed in the article above. We have several meadmakers in the Guild – but not many Bochets are entered in the Wine Show. Someone have a go ... a good Bochet is delicious!

There are videos on the website to show you each step.

(Apologies in advance for the MIX of Imperial and Metric measurements in the recipe!)

Ingredients Yields 1 gallon

1 pint (24oz) good quality, raw honey	1 gallon plus 1 pint water, distilled or spring
4 g wine, beer, or bread dry yeast (NOT rapid-rise bread yeast)	
1 ounce (28 g) organic raisins, chopped	6 g fresh ginger, skin on, chopped
4 cloves, whole	20 green cardamom pods, lightly crushed
8 g whole black peppercorns, lightly crushed	

Method

1. **Note: DANGEROUS!** Caramelize the honey.

Boiling honey, if not done carefully, can cause severe burns. Choose a tall pot at least three times larger than the volume of the honey.

- Add one gallon of water to the pot and mark the waterline on the pot for later. Pour the water out into another container but keep it within easy reach. Wipe the pot dry.
- Place the pot on the stove on medium-high heat and add the honey to the pot. Monitor the honey closely; when it starts to bubble, begin stirring it gently with a long-handled stainless steel or wood spoon, making sure that the spoon touches the bottom of the pot. Avoid sloshing or splattering honey up the sides of the pot, where it can burn.
- The edges of the honey will begin to darken when caramelization starts; the bubbling will then slow and the honey will take on a foamy appearance. The bubbles will start to pop and emit steam; to avoid scalding your eyeballs, do not lean over pot. If the honey begins to swell, lower the heat but do not stop stirring.
- As the honey continues to darken, you can test its color by letting a drop of it fall from the spoon onto a plate, where it will quickly harden. Do not stick your finger in the boiling honey. Do not touch the drop of honey, which will remain hot for several minutes.
- When the honey is a deep mahogany colour (after 20–30 minutes, depending on the type of pot and burner setting), turn off the burner. Do not lean over the pot.
- Slowly pour in about two cups of the water while continuing to stir. The caramelized honey will swell dramatically and sputter intensely for a few seconds, shooting up a lot of steam. If you have chosen your pot wisely and are not leaning over it, you'll be fine.
- Continue stirring and gradually add the remaining water.
- Bring to a boil and reduce to the level noted earlier.
- Turn off the burner and remove the pot from the heat. Let it cool to room temperature (may take a few hours or even overnight). Do not refrigerate.



2. Wash and sanitize the fermentation vessel and lid.

To make a gallon batch of bochet without investing in specialized homebrewing equipment, use a large wide-mouth glass jar and a silicon fermentation lid. Be sure the jar and lid are dry before proceeding.

- Make the spice sachet by adding the spices to a square of cheesecloth, folding up the sides and tying it with kitchen twine to make a little bag.
- Add about ¼ cup of distilled or spring water to your vessel. The water should be between room and body temperature, neither cool nor hot.
- Add the chopped raisins.
- Sprinkle the yeast into the water and let it sit for a few minutes until the yeast dissolves and the water looks cloudy.
- Pour in the caramelized honey; you may strain it through cheesecloth if you wish, but this is optional. Leave a large space at the top to allow for a vigorous fermentation.
- Place the spice sachet in the jar and then cover with the fermentation lid and insert an airlock.
- Swirl gently and place it out of direct sunlight.
Do not place the jar near a heat source.
- After an hour or two, you should start to see lots of tiny bubbles shooting up through the liquid.
- The top of the developing mead may foam or get scummy-looking. Just let it be.
- If liquid overflows through the airlock, wipe it with a clean cloth but do not open the jar.
- After two days, open the jar briefly to remove the spice sachet.
- After two to four weeks, you will notice the bubbles slow.
- Wash, sanitize, and dry another jar or demijohn, and place a funnel with a double layer of cheesecloth in its mouth.
- Remove the fermentation lid and gently pour the liquid into its new home.
- Discard the semi-solid material in the original container. The liquid should appear clearer once transferred.
- Close the new container with the fermentation lid and store in a dark, cool place for at least a month, preferably three or more.
- You can transfer the liquid to a new vessel monthly for a clearer finished product, but this is optional.

3. To bottle the bochet, wash and sanitize flip-top beer bottles; be sure they are dry before using.

- Using a funnel and cheesecloth, gently pour the bochet into each bottle, but do not fill completely. Leave at least two inches of space.
- Close using flip-top and store upright in a cold, dark place.
Avoid shaking.
- Excessive gas can build up in the bottle if you overfill it or bottle it before fermentation has finished. This may cause the bottle to explode.

For this reason, I store my bottled mead and bochet in a large bin in the basement, with the bin lid weighted down so that, if it does explode, it won't make too much of a mess.

- When opening a bottle of homemade bochet, do so outside or with the bottle in the kitchen sink, just in case built-up pressure causes a geyser-effect.

7. When reading a Champagne wine label, what does the term 'Blanc de Blancs' refer to?

- a.** A Champagne made from any combination of white grapes.
- b.** A Champagne made exclusively from Chardonnay grapes.
- c.** A Champagne made exclusively from Pinot Noir grapes.
- d.** A Champagne that is very light in colour.

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

- The term dosage (or liqueur d'expedition) refers to what?
 - The mix of yeast and sugar added to start secondary fermentation.
 - The process of rotating the bottles gradually to collect sediment in the neck.
 - The process of freezing the neck of the bottles to remove the collected sediment.
 - The addition of wine and sugar at the end to determine the final level of sweetness.
- Which of the following is 'not' a designated area within the Champagne wine region?
 - Côtes des Blancs
 - Côte de Beaune
 - Montagne de Reims
 - Vallée de la Marne
- Which process involves the gradual rotating of the Champagne bottles, to collect sediment in the neck of the bottle?
 - Secondary fermentation
 - Riddling
 - Disgorging
 - Racking

Quiz Answers ...

1. **B.** 145km's North-East of Paris
2. **C.** Pinot Noir, Chardonnay & Pinot Meunier
3. **C.** 300 million bottles
4. **D.** 2015
5. **B.** Non-Vintage
6. **B.** 20
7. **B.** A Champagne made exclusively from Chardonnay grapes.
8. **D.** The addition of wine and sugar at the end to determine the final level of sweetness.
9. **B.** Côte de Beaune
10. **B.** Riddling

Quiz taken from: Gavin Hubble, *Grape to Glass*, 2023 <https://grape-to-glass.com/index.php/wine-quiz-wine-terms/>