

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**JULY 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 28<sup>th</sup> July, 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](mailto:info@amateurwine.org.au) for meeting details

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**TRUE**  
— OR —  
**FALSE**

### July Guild Night

Friday 28<sup>th</sup> July 8pm at the Eltham Living and Learning Centre ONLY – No ZOOM.

This month we have Ken King from *Kings of Kangaroo Ground* (KKG) talking about Pinot Noir, the variety featured for this year's Joe Ilian Trophy. Ken is a local authority on Pinot and has judged at past Eltham Wine Shows - so bring along your examples of Pinot Noir for an assessment by Ken and some tips about tweaking your wine for the Eltham Wine Show.

### 52nd Frankston and South Eastern Amateur Winemaking Competition

Entries have now closed for this wine show.

If you have entered you should have received your bottle labels by now.

Remember to deliver your bottles by 18th August.

Even if you haven't entered any wines in the show, the Public Tasting Day is well worth a visit:

Sunday, 27th August

10:30am to 2:30pm

Balnarring Community Hall, 3035 Frankston-Flinders Road, Balnarring.

### August Guild night: Annual General meeting (AGM)

The guild's AGM happens the last Friday of August each year and, as for the last few years, this will be a ZOOM ONLY event.

The guild is always looking for new Committee members to bring new ideas and contribute to the running of guild activities. Committee meetings are via ZOOM, and held on the 2nd Wednesday of each month at 8pm.

Please contact Mario Anders who will prepare your nomination form.

Email: [info@amateurwine.org.au](mailto:info@amateurwine.org.au) or @Master Forum Account on Slack

Cheers,

**Wayne Harridge – President**

## WINE TRIVIA

### True or False?

I've made it easy this month.

I mean – how hard can it be ... the comments are either true or they're not!

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## Committee & Committee Meeting Dates

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<b>President</b>	Wayne Harridge	<b>General Committee</b>	Graham Scott
<b>Vice President</b>	Richard Martignetti		Trevor Sleep
<b>Secretary</b>	Mario Anders		Angela Harridge
<b>Treasurer</b>	Mario Anders		Trevor Roberts
<b>Assistant Treasurer</b>			Phil Blight
<b>Past President</b>	Mario Fantin		Vince Conserva
<b>Wine Show Chief Judge</b>	Lisa Cardelli	<b>Newsletter Editor</b>	Angela Harridge
<b>Wine Show Director</b>	Mario Fantin	<b>Fruit Purchase Co-ord</b>	Trevor Roberts
<b>Webmaster</b>	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**

August 9<sup>th</sup>, September 13<sup>th</sup>, October 11<sup>th</sup>, November 8<sup>th</sup>

### **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.

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## Guild Contacts

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<b>President</b>	<a href="mailto:president@amateurwine.org.au">president@amateurwine.org.au</a>
<b>Secretary</b>	<a href="mailto:info@amateurwine.org.au">info@amateurwine.org.au</a>
<b>Wine Show</b>	<a href="mailto:cheers@amateurwine.org.au">cheers@amateurwine.org.au</a>
<b>Newsletter</b>	<a href="mailto:newsletter@amateurwine.org.au">newsletter@amateurwine.org.au</a>

## 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, July 28 <sup>th</sup> *	<p><b>Monthly Guild Night:</b> <i>Pinot Noir – this year’s Jo Ilian</i> <b>Ken King</b></p> <p>To help us prepare our Pinots for this year’s Jo Ilian, Ken will share his wisdom (and wines) with us. We’ll be tasting examples and discussing what the judges will be looking for and how to prepare our wines for the show.</p> <p><b>Tasting: Pinot</b> Bring along your Pinots! (and anything else to share)</p>
Friday, August 25 <sup>th</sup> *	<p><b>Monthly Guild Night:</b> <span style="float: right;"><b>ZOOM*</b></span> <b>AGM</b></p> <p>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><b>Tasting: Mulled wine</b> 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, September 29 <sup>th</sup> *	<p><b>Monthly Guild Night:</b> <span style="float: right;"><b>ZOOM*</b></span> <b>Fermented Sugars</b> <b>Glen Fortune (FAWG President)</b></p> <p>Glen will discuss fermenting different sugars for different results, especially in country wines.</p> <p><b>Review of the Frankston Wine Show</b> General discussion – a great opportunity while Glen will be with us.</p> <p><b>Tasting: Country wines</b> Bring along your country wines to sample (especially if you’ve used alternative sugars). <i>FAWG show wines</i> Bring along any of your wines that did well at Frankston – to share the joy.</p>
Friday October 20 <sup>th</sup>	<b>Eltham Wine Show:</b> Entries Close
Friday October 27 <sup>th</sup>	<b>Eltham Wine Show:</b> Labels mailed to winemakers
Friday November 10 <sup>th</sup>	<b>Eltham Wine Show:</b> Final Delivery Date

<b>Saturday November 18<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Judging Day
<b>Sunday November 19<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Public Open Day
<b>Friday, November 25<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;"><b>ZOOM*</b></span> <b><i>Wine Show Review</i></b> – the Final meeting of the year & Chief Judge’s review of the 2023 Wine Show. <b><i>Tasting: EDWG Wine Show Medal Wines</i></b> Bring along your wines that won a <i>Medal</i> to share.

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## Other Dates for Your Diary

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

### **True or False?**

1. Women were not allowed to drink wine in Ancient Rome.
2. Only Champagne grown in the French region Champagne can be called Champagne.
3. Olive trees are often planted around vineyards.
4. A somellier knife is a corkscrew.
5. Chardonnay is often referred to as buttery.
6. China is the location of the earliest evidence of an alcoholic beverage made at least partly from grapes.
7. In winegrowing regions with cold climates, rivers help moderate severely cold temperatures allowing grape growing to take place.
8. French wine regulations require winemakers to age wine in French oak barrels.

## Graham Scott

How did I meet Neil Johannesen?

Neil has been a fixture around the Guild for so long that it is hard to remember a time when he wasn't A PRESENCE. Not that he demanded attention or took up space. Neil was the dark-haired quiet guy in the corner, or the one farthest away at working bees, doing the hard work. He was always there for the work and to make sure things got done. Properly.

It is a sad time for our Guild to lose such a top winemaker and such a top mate.

It all started with one of our Introductory Wine making courses. We were running a *Start Winemaking – Its Fun* workshop at the Living and Learning Centre, and I think Harry was leading it. He early on had the class abuzz with enthusiasm, as only Harry could do. But there was one quiet guy over to the side who wasn't into display. Sat there quietly taking notes all morning.



Come lunch and we members presented the class with tastings of our latest and what we thought were our best wines, just to show what they could aspire to. And the quiet guy also came forward and asked us to taste his Chardonnay.

We tasted it. We looked at each other. And we shared the common thought “Bloody hell! Why isn't HE running this class for us?” It was that good. And the story got better. He grew the grapes in a suburban backyard in Mount Waverly, so it was a grape to glass effort.

And from that time on Neil was a leader in the Guild.

We all learnt from him. His little cellar under the front patio was a buzz with his ‘special treatments’. He always had another project that he wanted to try. And that was one of his greatest strengths – he wasn't afraid to have a go to see what happened. Yes, he had some messes, but that was all part of the learning process. And when he did get it right, we got the cleanest tasting wines. Special stuff came from Neil.

He was also a gun vineyard worker and a very precise pruner. Not the fastest, but you knew that everything would be done properly. I only saw his patience tested once in the Vineyard. I was being transferred to Gippsland, so he took on the running of the vineyard at *Rockwood* in Kangaroo Ground. I gave him the green netting that was a full cover for the vineyard. Crazy I know, but I had sewn the thing into one big net to cover the oblong vineyard. When it was on no bird could get in. I called in to see how he was getting it on, only to find him struggling to cover the whole area – and the reason was apparent to me. He had laid it out the wrong way to start with. It was late afternoon and Neil wasn't happy – and he was definitely NOT going to take it off! Next morning when I went up again, lo and behold the net was on! By dint of stretching, pushing, shoving, hauling Neil had got it to work.

I told you, he was a perfectionist, and he always got the job done.



When coming up from Moe, Neil was the nearest dropping off point for me for show entries. It was always like nothing changed. Every year Neil was there waiting to take the cache and to share news of his exploits. He was a gem of a bloke.



It should also be noted that with Neil in the Guild we got a package deal. And weren't we fortunate to have Myrna busily making the Guild function as a better place to be. Neil relied on Myrna such a lot, as we did too. Myrna was always at his side, always looking for ways to help with his winemaking. They were a team.



Neil's name adorns lots of our trophy boards, so we have that way to remind us of him. But those who knew and worked with him remember his dry wit, his secret smile, and the happy glint in his eyes when he knew his wine was good.



### Mario Fantin

In this month's Wine Show Director's Update, I will be briefly touching on a few matters relating to our wine show which should be on your mind at this point in time:

#### **FRANKSTON SHOW**

Entries for the show have now closed, however:

**a) Whether you have submitted an entry or not, make every effort to attend their *Public Tasting Day* (Sunday 27 August).**

As a learning exercise, you will have the opportunity to taste the wines submitted by wine show entrants and see how the wines have been scored and evaluated by the judges. The Frankston Guild members make more country wines than us, so ensure you taste some, particularly the gold medal wines. Whenever I taste a really nice country wine, I say to myself that amateur winemakers such as ourselves should make every effort to ensure the art of country winemaking is never lost.

**b) If you have submitted wines in their show, see if you agree with the judge's scores and comments.**

In order to understand where the judge is coming from, you will need to compare your wine with others that have been judged in the same class. That is why it is important that you attend the Public Tasting Day so you can go through this important learning exercise. Remember that each wine show judge is different and will view your wine from their perspective. There have been many instances where a wine has scored a gold medal at either Eltham or Frankston and then at the next show, only a few months later on, the same wine does not even score a medal.

#### **ELTHAM SHOW**

Some things to keep in mind between now and when entries close on **20 October 2023**:

**a) If you have entered wines in the Frankston Show.**

The feedback provided by the judges will help you make last minute adjustments before our wine show and/or before bottling.

**b) Enter both your current and past vintage wines in our show as a learning exercise.**

For unbottled wines, the feedback from judges will allow you to make final adjustments before bottling. For bottled wines, the feedback will inform you on how your winemaking techniques are having an influence both your wine's development over time and its longevity.

**c) The *Joe Ilian* trophy this year is for the best pinot noir.**

If you have not made a pinot this past vintage, check out your cellar and see if you have any past vintages that can be entered. You never know, there may be some surprising gems at the back of your cellar that might just win you this trophy.

**d) The other prestigious trophy at our show is the *WOTY* (Winemaker Of The Year).**

Only Guild members are eligible for this trophy. This award is based on the cumulative score of a member's three best wines entered in the show. However, keep in mind that one of the three wines must be a country wine and one wine must be a current vintage. So, the message for you winemakers who only make grape wines, is that you need to make a country wine between now and when show bottles have to be submitted in order to be eligible. There is not much time – examples of country wine entries which can be drinkable very quickly are JAO (Joe's Ancient Orange) mead, strawberry wine and kombucha.

**e) Our *Public Tasting Day* is 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 our show. They will not be doing you a favour, but themselves a favour! The Wine Show is a unique event which provides the opportunity to taste and appreciate a range of interesting home-made beverages including grape wines, country wines, ciders, liqueurs and kombucha.



## **Richard Webb:** Richard's Recapitulations ...

### **Wine on Bali – now publicly traded at Hatten Winery**

Liz Thach, *Forbes Media*, July 6, 2023.

<https://tinyurl.com/mrxztyzc>

Next time you are in Bali, drink local wine.

Hatten Wines, founded in 1994, is the oldest of four wineries now on Bali. The winery and tasting room are located in the seaside town of Sanur, where most of the restaurants serve Hatten wines.



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### **Viniferm NS Chance, the yeast that helps regulate the pH in wine and provides greater complexity**

Ricardo Jurado, *Wine Business News: Press Release*, July 3, 2023

<https://www.winebusiness.com/news/vendor/article/273376>

A wine yeast to control pH sounds like a good idea. But don't forget that Lallemend 71B, by removing malic acid, can do much the same thing.



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### **The world's best value Cabernet Sauvignons**

Nat Sellers, *Wine Searcher*, July 1, 2023

<https://tinyurl.com/28ny2t5u>

Hey Cabernet fanciers, some of our Aussie offerings are amongst the best in the world. Affordable too!



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### **Wine's next challenge: Yeast labelling**

Oliver Styles, *Wine Searcher*, July 23, 2023

<https://tinyurl.com/5c8j52xs>

New push for tell-all wine labels wants the yeast used to be shown on the label. Is this a good or a bad idea?



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### **Penfold's maker shuts Victoria winery as cheaper wine falls out of favour**

Jessica Yun, *The Sydney Morning Herald*, July 5, 2023

<https://tinyurl.com/mr3kw2cxl>

Penfolds will sell 2 of its vineyards and shut down one of its wineries used to make budget brands such as 19 Crimes and Wolf Blass, putting 60 jobs on the line, as the popularity of cheaper wine continues to decline.



## **Mario Anders: What country am I?**

I recently visited a country that has no wine industry. Virtually none at all.

For a while there was a moratorium on development as one company had a monopoly. Independent wine makers only commenced in 2002 and, of course, had insufficient stock for competition into winning gold in international competitions in 2014.

The original wine produced was a rosé style, but it varied considerably from year to year and was barely drinkable (imho).

In case you are wondering – the main population actually prefer hard alcohol and some beer.

Some French and Chilean wines were imported, but this only increased recently.

Younger generations are demanding change, and they are being driven by Japanese comic series such as *Drops of God*, and by more people travelling internationally.

The main grape varieties are *Black Queen* and *Golden Muscat*.

More recently, Hong Kong has taken an interest in importing their wines.

The country, in case you have not guessed it, is Taiwan.

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9. In Italy, the terms frizzante and spumante are synonyms for sparkling wine.
  10. Fluorescent lighting is the preferred type of lighting when looking at a wine's colour.
  11. High alcohol in wine can mask that wine's aroma.
  12. A white wine can be made from red grapes, and a red wine can be made from white grapes.
  13. Port is sweeter than sauternes.
  14. In winemaking, the 'cap' refers to the mass of skins and seeds left behind after fermentation is complete.
  15. Wines with a lot of acidity may taste fresh, but they do not age well.
  16. The Sangiovese grape originated in southern Italy.
  17. Armagnac, Cognac and Calvados are the three famous French spirits distilled from grapes.

## Jo Ilian Awards – Forward Thinking

Keep an eye on the Jo Ilian Awards beyond this year and the next few years.

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
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

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**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

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## Winemaking Supplies

Pick up Doreen or delivered to the next guild night.

Contact: EDWG President – [president@amateurwine.org.au](mailto: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		

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## Quiz Answers

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1. Women were not allowed to drink wine in Ancient Rome. **TRUE**
2. Only Champagne grown in the French region Champagne can be called Champagne. **TRUE**
3. Olive trees are often planted around vineyards. **TRUE**
4. A somellier knife is a corkscrew. **TRUE**
5. Chardonnay is often referred to as buttery. **TRUE**
6. China is the location of the earliest evidence of an alcoholic beverage made at least partly from grapes. **TRUE**  
The village of Jiahu, in the Yellow River Basin of Henan Province, in northern China, is the site of the earliest evidence of an alcoholic beverage at least partly made from grapes. Chemical analysis of residues inside pottery jars at the site suggests that they held a fermented beverage made from rice, honey, and fruit (grapes or hawthorn berries). The jars date from as early as nine thousand years ago, which is a thousand years before the first evidence of wine in the Fertile Crescent of the near East.



7. In winegrowing regions with cold climates, rivers help moderate severely cold temperatures allowing grape growing to take place. **TRUE**  
In cold climates, rivers reflect sunlight and heat during the day, warming vines. At night, they slow the cooling process because water retains heat longer than soil or air. The presence of rivers can make viticulture possible in cold climates where it would otherwise be difficult, if not impossible.
8. French wine regulations require winemakers to age wine in French oak barrels. **FALSE**  
French wine laws are famously restrictive, dictating everything from how the grapes for the wine must be grown to which grape varieties can be grown. But while the regulations may stipulate certain aging requirements, there are none that require French winemakers to use French oak versus, say, American or Hungarian
9. In Italy, the terms *frizzante* and *spumante* are synonyms for sparkling wine. **FALSE**  
Not exactly. While wines called *frizzante* and wines called *spumante* both sparkle, they are not the same. *Frizzante* wines are those that are lightly sparkling (between 1 and 2.5 bars of pressure in the bottle) according to EU regulations. They are also taxed as still wines. *Spumante*, by contrast, are fully sparkling, with a pressure of at least 3 bars in the bottle. Moscato d'Asti from Piedmont is an example of a *frizzante* wine. Wines from Piedmont called simply Asti, or Franciacorta wines from Lombardy, are both *spumante* wines.
10. Fluorescent lighting is the preferred type of lighting when looking at a wine's colour. **FALSE**  
Natural sunlight is best for analyzing wine color. When natural light is not an option (such as in a wine cave), incandescent lighting with a bulb that simulates natural lighting is much better than fluorescent lighting. Fluorescent light tends to flatten colors and make white wines appear yellower and red wines appear less red.
11. High alcohol in wine can mask that wine's aroma. **TRUE**  
As the alcohol level increases in a wine, aromatic fruity compounds are masked. High alcohol effectively disguises one of the main pleasures and attributes of a wine—how it smells.
12. A white wine can be made from red grapes, and a red wine can be made from white grapes. **FALSE**  
The first phrase is true, but the second is not. The juice of all grapes, red and white, is almost colorless (with a few rare exceptions). If the juice from red grapes is fermented *without* the red grape skins, white wine can be made. (One example is a Champagne made from Pinot Noir grapes). But if the skins are white and the juice is necessarily white, a red wine cannot be made.
13. Port is sweeter than sauternes. **FALSE**  
Port is considerably less sweet than Sauternes. Port has about 7% residual sugar (and is fortified to about 20% alcohol). Sauternes, on the other hand, rings in at 10 to 15% residual sugar (and is generally 13-14% alcohol).
14. In winemaking, the 'cap' refers to the mass of skins and seeds left behind after fermentation is complete. **FALSE**  
Skins and seeds left behind are called pomace. The cap is the densely packed mass of skins of red grapes that, during fermentation, are propelled to the top of the tank by CO<sub>2</sub> gas that is being created by the fermentation.
15. Wines with a lot of acidity may taste fresh, but they do not age well. **FALSE**  
Just the opposite is the case: Wines that *lack* acidity do not age well. Acid is a natural preservative. For example, among the longest-lived white wines in the world are Champagne, Vouvray (Chenin Blanc from the Loire), and German Riesling—all of which are very high in acid. Acid also helps red wines age, although red wines tend to get most of their ageability from tannin, which is another natural preservative.
16. The Sangiovese grape originated in southern Italy. **TRUE**  
Amazingly enough, and despite its strong association with Tuscany, Sangiovese originated in southern Italy. Its parents are the Calabrian (southern Italian) grape variety Calabrese di Montenuovo and Cilieggiolo a variety cultivated all over Italy (the name Cilieggiolo means "small cherry"). For its part, the word *Sangiovese* is thought to derive from the Latin *sanguis Jovis*—"the blood of Jupiter."
17. Armagnac, Cognac and Calvados are the three famous French spirits distilled from grapes. **FALSE**  
Armagnac and Cognac—yes. But Calvados—a specialty of the Normandy region of France—is distilled from apples (and sometimes pears).

Quiz taken from:

Quiz Trivia Games, January 6, 2022 <https://www.quiztriviagames.com/wine-quiz/>

Karen Macneil, Wine Speed, July 27, 2023 <https://winespeed.com/quiz/true-false/>