

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**AUGUST 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 25<sup>th</sup> August, 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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**Join us for the  
2023 AGM**

**August 25<sup>th</sup>  
8pm  
via Zoom**

**link on  
Slack**



### July Guild Night

Last month Ken King, from *Kings of Kangaroo Ground* (KKG), talked about Pinot Noir, the trials and triumphs of working with this challenging variety, the variety featured for this year's Jo Ilian Trophy. Ken is a local authority on Pinot and has judged at past Eltham Wine Shows. He brought along examples of his Pinot Noirs as examples of what we should be aiming for. Ken also assessed members wines giving tips about tweaking them for the Eltham Wine Show.

### 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 fresh ideas and contribute to the running of guild activities, this is your opportunity to make this the guild YOU want. Committee meetings are via ZOOM and held on the 2<sup>nd</sup> Wednesday of each month at 8pm.

This year I will not be standing for the position of President. I feel it is time for me to hand the baton on for the next phase of the guild's life. At the meeting all current committee positions are declared vacant and it is not too late to submit your nomination, so please contact Mario Anders:

email: [info@amateurwine.org.au](mailto:info@amateurwine.org.au) or @Master Forum Account on Slack, who can help you prepare your nomination form.

It is imperative that we have a quorum for this meeting, otherwise we will need to reschedule!

This is your ZOOM invitation:

Topic: Eltham and District Winemakers Guild's Zoom AGM

Time: Aug 25, 2023 07:45 PM Canberra, Melbourne, Sydney

Join Zoom Meeting

<https://us02web.zoom.us/j/81518210773?pwd=RTFnNjdGbkg4NmMk4Vis5QzA2Sk5Vdz09>

Meeting ID: 815 1821 0773

Passcode: 736743

After the formalities of the AGM are completed, we'll have our traditional tasting and discussion of mulled wine – not the same on ZOOM, but at least you don't need to drive home!

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

Entries have now closed, and bottles have been delivered for this wine show, with judging taking place on 26<sup>th</sup> 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.

Cheers,

**Wayne Harridge – President**

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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**

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
<b>Friday, August 25<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;"><b>ZOOM*</b></span> <b>AGM</b> 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. <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.
<b>Friday, September 29<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;"><b>ZOOM*</b></span> <b>Fermented Sugars</b> <b>Glen Fortune (FAWG President)</b> Glen will discuss fermenting different sugars for different results, especially in country wines. <b>Review of the Frankston Wine Show</b> General discussion – a great opportunity while Glen will be with us. <b>Tasting: Country wines</b> Bring along your country wines to sample (especially if you've used alternative sugars). <b>FAWG show wines</b> Bring along any of your wines that did well at Frankston – to share the joy.
<b>Friday October 20<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Entries Close
<b>Friday October 27<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></b> Labels mailed to winemakers
<b>Friday October 27<sup>th</sup></b> *	<b><u>Monthly Guild Night:</u></b> <b>Meet our local winemakers:</b> <b>Alex Vella – Five Vineyard (Mernda)</b> Alex will share the journey of the Vella family branching out into winemaking. <b>Tasting: Five Vineyard</b> Alex will have some of his wines to share – plus bring along something to share and discuss.
<b>Friday November 10<sup>th</sup></b>	<b><u>Eltham Wine Show:</u></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 you’re proud of to share.

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## Other Dates for Your Diary

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<b>DATE</b>	<b>ACTIVITY</b>
<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

## **WINE TRIVIA**

1. When was the corkscrew invented?
2. A morbid, irrational fear of, or aversion to, wine is called ... ?
3. Where is the word Alcohol derived from?
4. What is the ideal temperature for white wine?
5. What is another name for Sauvignon Blanc?
6. How many bubbles are there in a bottle of champagne.

### **Mario Fantin**

#### **WINE SHOW DIRECTOR ROLE**

I will not be seeking renomination as the *Wine Show Director* at the next AGM. With good people in the wings, I believe the time is right for me to make way for a new person to take over the job and bring new ideas and energy to the position.

It has been a roller coaster ride with the Wine Show over the last few years. A number of significant challenges and changes have occurred, these include:

- Change of venue, move to Veneto Club
- Covid
- Three Chief Judges
- Move to a professional wine judging and result processing system
- A change in the way we present wines on Open Day (serving rather than let people serve themselves)

Thanks to everybody's ongoing support and patience I believe we have weathered the storms and challenges well, and our Wine Show continues to remain viable and the biggest in Australia.

The credit for the ongoing success of our Wine Show has to be shared by a number of people including the following:

- Our Guild Committee who discuss and carry out planning for the Wine Show at every monthly meeting throughout the year.
- Our judges, particularly the Chief Judge, who not only make time to judge our wines but also go out of their way to provide suggestions for improvement.
- Our sponsors who support us in many different ways.
- The contribution by Mario Anders needs a special mention. He puts in so much personal time behind the scenes into Wine Show administration and planning that all our events run like clockwork.
- And finally, we need to acknowledge the special contribution of the guild members themselves and non-guild winemakers who year after year support the Wine Show with their entries, time contribution and participation in the show.

#### **FRANKSTON WINE SHOW**

The *Public Tasting Day* for the Frankston Show will be held this Sunday (27 August). It is important that you attend if possible whether you have entered wines or not. 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 some very interesting country wines so ensure you taste some, particularly the gold medal wines.

#### **ELTHAM WINE SHOW**

Entry forms for our Wine Show can now be downloaded from our website <https://amateurwine.org.au>. Entries close on 20 October 2023, and our *Public Tasting Day* is Sunday 19 November 2023. Make sure these dates are in your calendar.

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. 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. The Joe Ilian Trophy this year will be for the best Pinot Noir past or current vintage. For some guidance on what the judges will be looking for, you may want to check out Templestowe Cellars Annual Pinot Noir Expo which is being held this upcoming weekend (8/9 September), see website for details.

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

**859 swimming pools of wine in storage**

Staff Writer, *Wine Business Magazine*, August 15, 2023.

<https://wbmonline.com.au/859-swimming-pools-of-wine-in-storage/>

There is a huge amount of unsold wine in this country. A friend is buying cleanskins for \$30 a dozen. I am being offered King Valley wine at \$120 a dozen delivered.

Do members have any stories of similar deals?



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**The microbes that could protect grapevines from climate change**

Chris Baraniuk, *BBC Future*, July 28, 2023

<https://www.bbc.com/future/article/20230727-the-microbes-that-could-protect-grapevines-from-climate-change>

The results of a scientific experiment that exposed grapevines to punishing heat (like large parts of southern Europe are currently experiencing) surprised scientists – especially the vines they had treated with a special cocktail of bacteria from an unlikely source. It appears that some bugs may protect winegrapes from the adverse effects of climate change.



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**Seth Meyers jokes about big rig crash that left 10,000 empty wine bottles on Highway 101 near Healdsburg**

Charlie Wiltsee, *The Press Democrat*, April 24, 2023

<https://www.pressdemocrat.com/article/entertainment/seth-meyers-jokes-about-big-rig-spilling-10000-empty-wine-bottles-on-highw/>

Empty wine bottles anyone?

Some humour from the US.



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... and from Wayne Harridge ...

**Riverland growers ferment wine to music, drawing on biodynamic and permaculture practices**

Eliza Berlage, *ABC Rural*, May 10, 2023

<https://www.abc.net.au/news/rural/2023-05-10/riverland-grape-growers-fermenting-wine-to-music/102296004>

Bird trills, healing or Baroque music ... what's your choice?



### **Mario Anders** : *Our Jo Ilian award this year is for Pinot Noir – any vintage*



When I started winemaking almost two decades ago, I made Pinot Noir from grapes grown in Kangaroo Ground by one of our members. And I did all right – but that was before they told me how difficult a grape it was!

*So, what makes a good Pinot Noir?*

It needs to be delicate and food – friendly, with flavours of cherries and red berries. It should be soft, round, silky. Can be a little earthy yet still quite a textured structure. Unlike other red wines, Pinot Noir typically undergoes a shorter fermentation period to preserve its fruity and elegant characteristics.

Victoria, and especially the Mornington Peninsula, is the home of Pinot, but also the Adelaide Hills, Tasmania and Geelong. Surprisingly Orange in NSW too. Such well known wineries such as *Wicks, Tamar Ridge, Clemens Hill, Tomich, Jack Rabbit, Winton Ridge Carillion Origins, Coombe, Tarrahill, Honey Moon, Austins, Lindenderry, Wignalls, Pinnacle and Benton*. Many of these wineries regularly take out gold medals for their wines.

I know many amateur wines would rival the professionals, but how are the ordinary winemakers supposed to tackle this difficult grape?

As winemakers, we must walk a fine line during the ageing process, as excessive oak can overpower the subtle nuances of the grape. The result should be a graceful and often ethereal wine, boasting remarkable complexity of flavours ranging from ripe red berries and cherries to earthy notes and hints of spice.

*What do judges look for?*

Pinot Noir is bountiful in fruit and therefore this should be very evident. But it is accepted that it naturally has significantly less colour intensity than other red wines such as Shiraz or Cabernet Sauvignon.

Pinot can last, and is probably best drunk, ten plus years – even up to fifteen years. Interestingly, cooler weather years produce wines that have great freshness and vibrancy and longer lasting. Perhaps up to 20 years in the bottle.



## Ageing

Over time Pinot Noir should tend to softer tannins and tertiary characters should develop. Fruit is less fresh as it ages and mushroom characters will be evident. Floral, earthy and undergrowth characters may dominate.

### *Our Wine Show Previous Entries*

I perused some of the comments from our judges over the last few years to see what might or might not be the winning formula.

The obvious faults to avoid are:

- TBA – musty mouldy aroma from synthetics or plastics and can come from a used cork. Ensure you use fresh corks and caps in very clean glassware when bottling.
- Reductive wine – make sure your SO<sub>2</sub> levels are kept up to maintain freshness
- Watch out for oxidation, VA, Brett. Canned, stewed or cooked fruit characters are not liked in Pinot and are all avoidable faults in winemaking.



Basic needs in your wine are:

- Fresh fruit on the nose, aromatics in a young wine
- Fruit balance with no evidence of green stems.
- Nose can be subtle but not caramel.
- No browning or off colours.
- Palate not too dry as it would lack finish and should be rounded and fuller bodied.
- Tannins should be velvety, subtle earthy and not medicinal.
- Not too acidic and not sour.

It seems the lighter elements are more flavoured and numerous:

- Confectionary, red flowers, morello cherry, raspberry, Campari, playdough, light orange peel, Turkish delight, kirsch, musk, jube, candied fruit & rhubarb.
- Older pinots have mushroom, tomato leaf, red fruit, dried herbs, dried spice.
- With vanilla and peppermint elements from a non-dominating oak finish.

With its ability to capture the essence of its terroir, Pinot Noir winemaking is both a challenging art and a rewarding endeavour for those who aim to produce exceptional, refined wines.

With mulled wine being the drink of choice for Friday's AGM ... here's one using native Aussie ingredients!

### Native Mulled Wine

Bondi Wash, June 6, 2023.

<https://bondiwash.com.au/blogs/news/warm-up-with-native-ingredients>

... a batch of mulled wine using native ingredients brings the cosy indoors, imparting a wonderful scent throughout the home as it gently bubbles away, ready to warm up cold souls.

4 serves

#### Ingredients

750ml dry red wine

1 teaspoon wattleseed

1 teaspoon cinnamon myrtle

½ teaspoon Tasmanian mountain pepperleaf

¼ cup brandy (optional)

4 finger limes, cut into 1 cm pieces

½ teaspoon lemon myrtle

1 teaspoon aniseed myrtle

2-4 tablespoons sugar, honey or maple syrup



#### Method

1. In a large, lidded saucepan, combine all the ingredients and stir to combine.
2. Over low-medium heat, gently bring the mixture to a simmer being careful not to let it boil or the alcohol will evaporate.
3. Reduce heat to low, place the lid on the saucepan and cook for at least 10 minutes, but up to 2 hours being careful not to allow the mixture to come to a boil.
4. When ready to serve, ladle into heat-proof glasses or mugs using a sieve or cheesecloth to catch any finger lime or spices while being poured.  
Any spices that are released into the glass or mug will quickly settle to the bottom of the glass or mug.
5. Garnish with fresh finger lime, slices of orange or segments of *Djarduk* (also known as Red Bush Apple, which are similar to a lilly pilly but have a tart flavour like a cross between a conventional apple and pomegranate).

Adapted from a recipe at [Melbourne Bushfood](#).

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

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## Quiz Answers

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1. The corkscrew invented 1860.
2. A morbid, irrational fear of or aversion to wine is called *Oenophobia*.
3. The word Alcohol is derived from the Arabic language (al kohl or alkuhl).  
A little ironic, considering that a large proportion of the Arabic population is forbidden from consuming alcohol for religious reasons.
4. The ideal temperature for white wine is chilled to 7-12°C.
5. Sauvignon Blanc is also called *Fume Blanc*.
6. According to scientist Bill Lembeck there are approximately 49 million bubbles in a bottle of Champagne.