

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

SEPTEMBER 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 29th September, 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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Spring in the vineyard ... time to start making wine!

August Guild night: Annual General meeting (AGM)

The AGM saw one new member join the committee for the 2023/2024 guild year. Congratulations and welcome to John Leenaerts.

This year there have been some changes to the Executive:

President: Richard Martignetti

Vice President: Angela Harridge

Wine Show Director: Wayne Harridge

We thank Wayne (Past President) and Mario F (Past Wine Show Director) for the years of dedication and hard work they put into those positions. They both instigated significant change within their time in office and did an amazing job to keep the Guild running *as usual* throughout those challenging COVID years.

September Guild Night

This month we have Glen Fortune (FAWG President) joining us to talk about the results of experiments he did with *Fermented Sugars* in country wines – different sugars = different results. We will, of course, be tasting them as well as listening.

We asked Glen if he would share the session with us after it had rave reviews from FAWG members after he presented it at their guild night.

We'll also be having a general discussion and *Review of the Frankston Wine Show* – a great opportunity when Glen will be with us.

Bring along: country wines to sample (especially if you've used alternative sugars) and your wines that did well at the Frankston Wine Show – to share the joy!

Eltham Wine Show 2023

It's time to start thinking seriously about which of your wines you will enter in this year's *Eltham Wine Show*. Why enter your wines?

- To get an expert opinion on the quality of each wine, and how it might be improved.
- To get recognition for your winemaking effort.

For current vintage wines which may not have yet made it to bottle, there is still time to make adjustments to it before it is delivered to the show.

For those who have not entered a wine before – go on! Be brave! Give it a go! It really is a fantastic way to learn more about winemaking.

Information and entry forms can be found here <https://amateurwine.org.au/wine-show>

Get your entry to cheers@amateurwine.org.au by **20th October**.

Cheers,

Angela Harridge – Vice President

(Stepping in for President Richard M who is enjoying himself in France helping a friend with vintage)

President's Report to the AGM - 2023

In the President's Report for the 2022 AGM I wrote: *"Since the 2021 AGM the guild operations are returning slowly to the pre-COVID 'normal' but we're not there yet."* The situation is similar for 2023. Progress is slow, COVID-19 seems to have had a long-term effect on people's social behaviour. The guild has a long and proud history of 50+ years and we're still here for the long term, we will persevere!

Guild Nights

Over the last year we have presented a full program of meetings at the Eltham Living and Learning Centre with good presenters, good wines to taste and lots of lively discussion. A few highlights:

- A night of stories from the early years of the guild by Ken King and Graham Scott
- A gold medal night where we reviewed gold medal winning wines from several Eltham Wine Shows

On a few occasions we organised to meet for dinner at the Eltham Hotel prior to the guild night meeting, this was well patronised by members and will continue to be a part of the program.

Social Program

The last year has seen a quiet social program, with no International Night. But a highlight was our visit to Yeringberg and Soumah, with lunch at the Yarra Valley Grand hotel in October 2022, where we invited our Frankston guild colleagues.

A few Nillumbik open cellars visits helped establish more links to local professional winemakers and provided an opportunity to sample their wines.

Eltham Wine Show 2022

The wine show was back to 'business as usual' for 2022, with a Judging Day on-site on Saturday at the Veneto Club, and a Public Open day on Sunday. A small change implemented was having members pour the wines for tasting by visitors. This proved to be a distinct improvement, allowing members and visitors to engage to discuss the wines and the guild.

Fruit Purchase Group

After the 2022 vintage Diego "Danny" Cappellani retired from his co-ordinator role with the fruit purchase group and handed over to Trevor Roberts and Phil Blight for 2023. The guild owes a great debt of gratitude to Danny for all the work he put into the fruit purchase group over many years. We give special thanks to Peter Weaver who provided his property as the distribution point for the grapes this year.

Vintage 2023 saw more members ordering fruit through this scheme, and it continues as one of the guild's key activities for members. This year the group sourced Tempranillo, Tinta Barroca, Vermentino, Touriga and Aglianico from Ricca Terra.

Wine Testing Service

Since purchasing a Sentia wine analyser, to provide a service to our membership, the analyser has become quite popular. This year the committee decided to open up the testing to Eltham Wine Show entrants – firstly to help defray the costs of providing the service to members, and secondly to provide a service which will hopefully see an improvement in the wines entered into the show. As a side-effect of this service, we have attracted a few more members to the guild.

Workshops/Courses

The "Introduction to Meadmaking" workshop was completed in September 2022 and saw several participants joining the guild.

In March 2023 we commenced an Introduction to Winemaking course which has resulted in several new guild members.

In May we commenced a Wine Appreciation course led by life member Karen Coulston – 8 sessions talking about general principles, and sessions on specific wine styles. As all the participants were winemakers Karen tailored her presentations to include many aspects of winemaking.

Committee

My sincere thanks to all committee members for their dedication to running the guild over the last year. Since March 2020 committee meetings have taken place using Zoom and this will continue for the foreseeable future.

Cheers,

Wayne Harridge – President

Other Dates for Your Diary

FAWG invitation to EDWG



Ciao Membri

Well, it's that time of year now when we start taking bookings for our October meeting and this year it's Italian Night.

Like last year's French night, we will be tasting Italian wines with Italian food.

The Wines	Prosecco	Fiano	Brunello	Amarone	Barolo	Amaro
The Food	Marinated olives	Prosciutto & Melon	Salami	Grassine sticks & Foccacia	Cheese	Dessert

There will be a raffle, there will be a quiz and this year's door prize will be for the best dressed Famous Italian, Male or Female!!!

Booking Details

Non-FAWG Members \$40 per ticket

All up limited to 50 tickets total

Bank details for bookings:

BSB: 633-000
Acc no: 143837391
Acc Name: FAWG
Ref Box: Italian

10th October **7 pm** – try not to be late

At the Red Brick Hall, Moorooduc, Corner Bentons & Derril Roads, Moorooduc

Committee & Committee Meeting Dates

President	Richard Martignetti	General Committee	Graham Scott
Vice President	Angela Harridge		Trevor Sleep
Secretary	Mario Anders		Mario Fantin
Treasurer	Mario Anders		Trevor Roberts
Assistant Treasurer			Phil Blight
Past President	Wayne Harridge		Vince Conserva
			John Leenaerts
Wine Show Chief Judge	Lisa Cardelli	Newsletter Editor	Angela Harridge
Wine Show Director	Wayne Harridge	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

October 11th, November 8th, December 13th

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

We will keep you updated on the final details via SLACK and the [Website](#)

... so keep  ...

*More information to come *

DATE	ACTIVITY
Friday, September 29 th	<p><u>Monthly Guild Night:</u> ZOOM* <i>Fermented Sugars</i> Glen Fortune (FAWG President) Glen will discuss fermenting different sugars for different results, especially in country wines. <i>Review of the Frankston Wine Show</i> General discussion – a great opportunity while Glen will be with us. <i>Tasting:</i> <i>Country wines</i> 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 th	<u>Eltham Wine Show:</u> Entries Close
Friday October 27 th	<u>Eltham Wine Show:</u> Labels mailed to winemakers
Friday October 27 th	<p><u>Monthly Guild Night:</u> <i>Meet our local winemakers:</i> Alex Vella – Five Vineyard (Mernda) Alex will share the journey of the Vella family branching out into winemaking. <i>Tasting: Five Vineyard</i> Alex will have some of his wines to share – plus bring along something to share and discuss.</p>
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 19 th	<u>Eltham Wine Show:</u> Public Open Day
Friday, November 25 th	<p><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 you're proud of to share.</p>

Mario Fantin

Wine Show Director Role

Congratulations to Wayne Harridge who was appointed to the position of *Wine Show Director* at the last AGM. I am sure the reputation of our show will continue to grow as he brings fresh and innovative ideas to the role.

Frankston Wine Show

Congratulations also need to be extended to the *Frankston Wine Guild* on the excellent delivery of their Wine Show and Public Tasting Day on Sunday 27 August. They had just under 300 entries and, just like with our Wine Show, the number of entries is slowly getting back to pre-Covid levels. I am told that a full list of medal winners will be available on their website soon (their website is currently showing last year's medal winners).

Eltham Wine Show

This will be last newsletter before entries for our show are due: **Entries close on 20 October 2023.**

There are many administrative processes that occur immediately after entries close, and late entries cannot 'simply be added on at the bottom of a list'. It is **absolutely critical** that you submit your entries on time because late entries may not be accepted after labels are printed and judging rosters compiled.

Please show your support for the show by submitting as many entries as possible. Getting feedback from professionals on your current and past vintage wines helps you to improve your winemaking skills. Don't forget that the Joe Ilian Trophy this year will be for the *Best Pinot Noir* so, even if you have not made one this year, search your cellar for past vintages.

When it comes to submitting the bottles on your entry form – a couple of reminders:

- With **unbottled current vintages**, place the wine in the bottle you will be entering as soon as possible, giving the wine time to get over 'bottle shock'.
- With **past vintages** check the bottle you will be entering to ensure it is a true representative sample and not an odd one that, for some reason, has experienced 'bottle variation'.

Our **Public Tasting Day** is **Sunday 19 November 2023** – make sure this date is in your calendar.

The call has gone out for **guild member volunteers** to assist with **both the Saturday and Sunday** of the Show. Please do not hesitate to offer to assist, as there are many tasks associated with our Show and sharing the load does not make it too onerous for individuals.

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.

Entries Close – 20th October

Results – 19th November



2023 Wine Show

ELTHAM AND DISTRICT

WINEMAKERS GUILD

ESTABLISHED 1969

**Australia's largest amateur
showcase for traditional, new
& experimental beverages**

Categories

Red & white wines, meads, ciders, kombuchas,
country wines & liqueurs

Qualified independent judges

Get feedback on your wines

Award Certificates

Bronze, Silver & Gold

Public Open Day

19th November * Veneto Club, 191 Bulleen Rd, Bulleen 10.30am – 2.30pm

For further information & Entry Forms go to
<https://amateurwine.org.au/wine-show>

Did You Know ...?

Richard Webb: Richard's Recapitulations ...

US launches first reusable wine bottle system

Vincent Messmer, *Meiningers International*, September 1, 2023.

<https://bit.ly/ReusableWineBottle>

Returnable bottles get a serious trial in the good ol' USA.



Are paper wine bottles the future?

These companies think so.

Duarte Dias, *Microsoft Start: CBS News*, September 21, 2023

<https://bit.ly/PaperWineBottles>

And speaking about bottles, how would you like a paper bottle of wine?



Doctored leaves the key to low-alcohol wines

W. Blake Gray, *Wine Searcher*, September 8, 2023

<https://bit.ly/LeavestheKey>

Low alcohol wine anybody? This article says that a bit of nifty leaf pruning is all that is necessary.



A simple vineyard strategy cuts water usage by one-third

Kathleen Wilcox, *The Drinks Business*, August 30, 2023

<https://bit.ly/LeavestheKey> <https://bit.ly/VineyardStrategy>

And while we are in the vineyard, this article tells how to use less water.



... and from Wayne Harridge ...

The Wine Lake

Warrabilla Wines, *Spring at Warrabilla (Newsletter)*, August 25, 2023

<https://mailchi.mp/warrabillawines.com.au/spring-13894925?e=ef675030e7>

A thought from Warrabilla on the term *wine lake*. It's being used a lot at the moment – but it's not a positive thing.



Diego (Danny) Cappellani & Zenon Kolacz : *A conversation about Malvazija*

A conversation between Diego and Zenon about why Croatian winemakers love Malvazija Istarska – prompted by a *SevenFifty Daily* newsletter article ...

Why Croatian winemakers are betting big on Malvazija Istarska

Vicki Denig, *SevenFifty Daily*,

<https://daily.sevenfifty.com/why-croatian-winemakers-are-betting-big-on-malvazija-istarska/>



1. Read the article ...

Few Croatian grape varieties have created regional unity like Malvazija Istarska, a white grape that is native to the country's coastal Istria region and accounts for 60 percent of plantings. While it's best known for crafting fresh, easy-drinking white wines vinified in stainless steel, Malvazija Istarka—which is genetically distinct from other Malvasia varieties—is capable of producing a wide spectrum of wines, and many Croatian vintners are doing just that.

"Fresh Malvazija is always the first to open the doors, but aged expressions are [becoming] more requested," says Ivica Matošević, the winemaker of Matošević. This week, Istrian vintners and Croatian wine experts discuss the potential of Malvazija Istarska on the world stage.

2. Zenon to Danny ...

Hey Danny, thought you would find this of interest given it is common on both sides of the border and from your family home in Italy.

3. Danny to Zenon ...

Thank you for that Zenon, yes you are right, Malvasia Istriana is huge in the Friuli, Istria and Dalmatia regions. It covers 75% of the white wine market but has lost some popularity in the last couple of decades due to the industry push of Pinot Grigio, Prosecco and other inferior whites. None of them stand up in the palates of true wine drinkers, and Malvasia will rise again. Malvasia was 80% of my family's vineyards and kept the "Wolves" away from our front doors. We did a new planting every 5 years because the vine has not a long productive life, 25-30 years, better if well fertilized regularly but that was not available for us in those days, other than animal manures produces and there was never enough of it.

4.

The reason, I believe it has not quite taken up as much interest with the Western "mature wine drinker" is that it ages differently to say, Chardonnay and Reisling, by acquiring a dry-nutty type of character in its older years, and totally losing its original fragrances. Whilst Chardonnay and Riesling tend to hang on to them considerably longer. Although these days, that has changed with the help of the screw cap.

That was not a problem for us in those day though, as our 3000 litres (in a good year) would hopefully only be with us for maybe 6-to 8 months and sold out to various outlets (mostly tourists passing through). The other valid reason grape growers "like" malvasia is that it is a great cropper and does well in all types of terrains. Grape growers have the choice of reduced grapes for better quality wine, and still have a significant vintage of greater quality.

Thank you for triggering a "memory trip back to my childhood year" that I treasure so much.

Spring Recipes & Wine Pairings

Spring has sprung – and the days where we can enjoy eating outside in the warming sun are upon us ...

Barbequed Salmon

... with whipped garlic and crispy spiced chickpea tabouli salad

Ben O'Donoghue, *Wine Selectors*, September 19, 2023

<https://bit.ly/BBQHoonSalmon>

Wine Match:

The Middle Eastern flavour pairs perfectly with a savoury wine that has some weight – Chardonnay, Chenin Blanc or Rosé.

4 serves

Ingredients

4 x 200g salmon portions (all middle or all tail so they cook in the same time)

Toum (or store-bought whipped garlic dip)

½ cup peeled garlic cloves – cut in half

1 tbsp water

1 tsp salt

300ml sunflower oil

2 tbsp lemon juice

Chickpea tabouli

400g chickpeas – drained, rinsed and dried

1 bulb fennel (thick out layer removed) – halved and sliced

100g mini tomatoes – cut in half

1 lemon – halved

2tbsp olive oil

Salt & pepper

½ bunch mint

½ red onion – finely diced

½ bunch parsley leaves

½ bunch coriander leaves

Dukka (optional)

Method

Toum:

1. Soak the peeled garlic in ice water while you gather the other ingredients.
2. Drain the peeled garlic and place into a blender.
3. Add salt, water and lemon juice. Blend briefly to purée. Then, in a slow stream, add sunflower oil. Once all the oil is incorporated stop blending – don't let it get hot as it will split and turn to liquid.
4. Remove to a small bowl and adjust seasoning to taste.

Chickpea tabouli salad:

5. Heat olive oil in a large fry pan and add the drained and rinsed chickpeas. Fry on a high heat until crisp and crunchy. Season with salt and remove to a bowl.
6. In the same pan, sauté onions until soft. Add the fennel and toss to just warm through. Add the halved tomatoes and the seasoned chickpeas. Roughly chop the herbs and add to the chickpea mix. Season with salt and pepper and set aside.

Salmon:

7. Liberally season the salmon with salt and pepper and place them skin side down on the bbq. Cook until you see the colour change to pale to at least ¾ up the side.
8. Place the lemon halves cut side down on the bbq.
9. Let the salmon skin crisp and char, then turn over – turning the heat down – and cook a few minutes longer. Aim for the fish to remain pink and juicy in the middle (unless you like it well done).

To serve:

10. Place a big dollop of the whipped garlic on the plate and top with the cooked salmon – skin side up – with the tabouli. Cut each lemon half in half again and serve on each plate. Drizzle with olive oil and a sprinkle of dukka.



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		