

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

MAY 2024

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 May 31st, 2024

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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MAY WINE QUIZ

There's another quiz for this month
... test how much you *really* know ...

Richard Martignetti

April Guild Night

Last month's meeting offered an eye-opening presentation on barrel selection, their manufacture and oak influence on your wine.

Moira Chalk from Chêne Australasia presented a fun and informative presentation, topped off with comparative tasting of a series of both white and red wines.

Annual General meeting (AGM)

The Annual General meeting (AGM) has now been moved in line with the financial year and will be scheduled for the last Friday of July.

As with the last few years, this will be a Zoom only event, and an invitation with relevant information and links will be made available in due time.

The committee is continually striving to improve and inject fresh energy into the activities and events on offer and welcomes new committee members wanting to contribute. This is your opportunity to make this the guild something for all to enjoy, as well as yourself.

Committee meetings are via the Zoom platform and are held on the 2nd Wednesday of each month at 8pm.

At the AGM all current committee positions are declared vacant, so it's a good time contemplate your potential contribution and nomination.

Please contact Mario Anders: email: info@amateurwine.org.au or **@Master Forum Account** on Slack if you have any queries.

Wine Testing

By now, most members' wines should have completed malolactic fermentation. This is still a good time to verify that the process is complete, especially if you have been delaying the addition of SO₂. Both Malolactic and Free SO₂ tests are available from the guild.

Peter Weaver has kindly taken the responsibility as our testing technician.

For inquiries or assistance in obtaining tests on your samples, you can contact him by:

Phone: **0418 394 911**

Email: pweaver67@gmail.com

or via the **#sentia-booking** channel on our Slack forum.

Cheers,

Richard

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

June 12th, July 10th, August 14th, September 11th, October 9th, November 13th, December 11th

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, May 31 st	<p>Monthly Guild Night: Eltham LLC</p> <p>Blind Tasting of WHITE wines: Come along and test your palate as we learn about, and try to match years, winemakers, regions and pick which are the commercial and member wines.</p> <p>Tasting: White wines Bring along a white wine (your own or commercial) to add to the tasting list – don't show anyone – take it straight to the front table so we can hide it in a paper bag!</p>
Friday, June 28 th	<p>Monthly Guild Night: Eltham LLC + ZOOM*</p> <p>Preparing your wines for the 2024 wine shows: Bring along your current vintage wines for a preliminary assessment and advice about what you can do to prepare them for this year's Frankston and EDWG Wine Shows.</p> <p>Tasting: Current vintage wines Members' wines for assessment.</p>
Friday, July 26 th *	<p>Monthly Guild Night: ZOOM*</p> <p>AGM A time to review the year that was for the EDWG. Let the President or Secretary know if you're interested in joining the Committee.</p> <p>Tasting: Mulled wine As is traditional for the AGM, have your <i>Mulled Wine</i> on hand to enjoy as we go through the AGM formalities – in the comfort of your home again this year.</p>
Friday, August 30 th *	<p>Monthly Guild Night: Eltham LLC + ZOOM*</p> <p>Saké: Eric Nigol will talk about his Saké making journey and take us through the process for making it.</p> <p>Tasting: Saké + members' wines A sampling of some sake – plus member wines to taste and share/discuss.</p>

... to come ...	<p><u>Monthly Guild Nights in the planning ...</u></p> <ul style="list-style-type: none"> • <i>History of Polish Meadmaking (and a tasting of current meads)</i> Andrew Janiak • <i>Rutherglen Winemaker/s</i> Zoom session/s • <i>Wine appreciation</i> Mini tasting/information session
Saturday, November 16th	<u>Eltham Wine Show:</u> Judging Day
Sunday, November 17th	<u>Eltham Wine Show:</u> Public Open Day
Friday, November 29th *	<p><u>Monthly Guild Night:</u> Eltham LLC + ZOOM*</p> <p><u>Wine Show Review</u></p> <p>The Final meeting of the year & Chief Judge's review of the 2024 Wine Show.</p> <p><u>Tasting: EDWG Wine Show Medal Wines</u> Bring along your wines that won a <i>Medal</i> to share.</p>

Other Dates for Your Diary

DATE	ACTIVITY
Friday August 2nd	<u>Frankston & South Eastern Wine Show:</u> Entries Close https://www.fawg.org.au/Entry_Info
Friday August 9th	<u>Frankston & South Eastern Wine Show:</u> Labels received by entrants
Friday August 23rd	<u>Frankston & South Eastern Wine Show:</u> Final delivery Date
Saturday August 31st	<u>Frankston & South Eastern Wine Show:</u> Public Tasting Day and Results available

1. It is believed Pinot Gris originated in which French wine region?
 - a. Burgundy
 - b. Champagne
 - c. Bordeaux
 - d. Tuscany

Wayne Harridge

Frankston Guild Wine Show

The Frankston Amateur Winemaking Guild (FAWG) annual Wine Show is coming up, with judging at the end of August. This show is a great opportunity to have your wines assessed and make any adjustments based on the advice received. The Public Open Day is also worthwhile, to get an idea of which wines did well and common problems to avoid.

Key Dates:

- Entries close 2/08/2024
- Labels to entrants 9/08/2024
- Delivery of bottles 23/08/2024
- Judging Day 30/08/2024 (Friday)
- Public Open Day 31/08/2024 (note the change to a Saturday)

Check the FAWG website for an entry form

https://www.fawg.org.au/uploads/FAWG%20Wineshow%20entry%20information_2024_FINAL.pdf

Eltham Wine Show 2024

Once you get your results from the FAWG show you are in a great position to fine tune your wines for the main event – the Eltham Wine Show, which will be held in mid-November.

For the last few years, we have used an IT system provided by the Australian Wine Research Institute (AWRI) for managing our Wine Show. The system (Showrunner) is really tailored for grape wine shows only, which has presented some problems for us when working with Meads, Country Wines, Kombucha, etc. EDWG has embarked on a project to develop our own wine show system, and significant progress has been made to date. Testing of this system is now underway.

Cheers,

Wayne

2. In Germany, Pinot Gris became known as
 - a. Deutsche Pinot
 - b. Berliner Gris
 - c. Grauburgender
 - d. Rheingau Gris
3. What is the world's most cultivated grape variety?
 - a. Chardonnay
 - b. Cabernet Sauvignon
 - c. Merlot
 - d. Tempranillo

53rd Frankston and South Eastern Wine making competition.

Organized by the Frankston amateur Wine Makers Guild.

Wine Classes

- Still Wine
- Sparkling
- Fortified and Liqueurs
- Cider and Meads
- Grape and Country

Public Tasting Day

Saturday 31st August.

**Balnarring Community
Hall**

**3035 Frankston Flinders
Rd Balnarring.**

**Entry forms can be
downloaded at
www.fawg.org.au**

**Entries close
2nd August
2024**



Social Activities

FAWG : EDWG Wine Lunch @ Nazaaray Estate – Sunday May 19th



It was a pleasure to be able to catch up with FAWG members over a long lunch at Nazaaray Estate – the Mornington Peninsula’s southernmost vineyard and winery.

The Nazaaray story is a fascinating one – and very different to any we’ve come across – with the owner, Paramdeep Ghumman (who was born in Punjab, India – not an area known for its wines), merging his two passions – winemaking and tiger conservation.



Unfortunately, Paramdeep was unable to be there on the day, but his consulting winemaker, Justin Purser, shared an in-depth overview of their wines and winemaking processes, before joining us for an Indian feast and more wine!



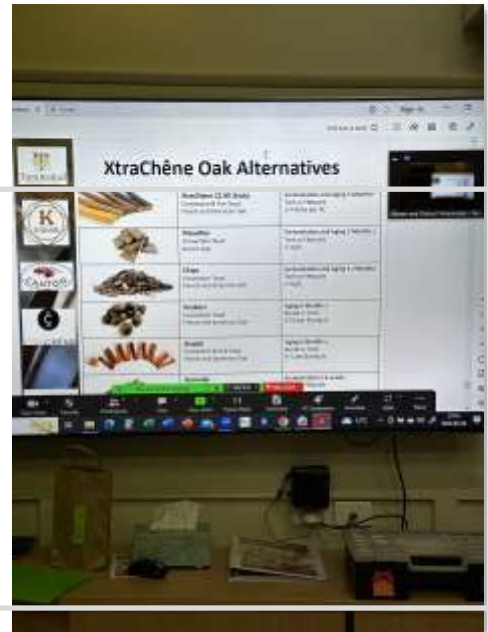
Many thanks to Jodi for organising the afternoon.

To find out more about the estate and the Nazaaray story, check out their [website](#).

Last month's Guild Night

Demystifying Oak: *Chêne Australia*

Moira Chalk, from *Chêne Australia*, opened our eyes to the complexity of the world of oak as used in winemaking. She shared information about the different oak forests they utilise, the characteristics of the oak each forest exhibits, the profiles of the individual toasts and the range of oak products they produce – from barrels to chips.



An even more fascinating part of the night was being able to do a horizontal tasting of the same wine that had been treated with a range of the oak additives.



Members left with a greater understanding of the results that can be achieved utilising the different oak products.



What a great hands-on learning experience!

Did You Know ...?

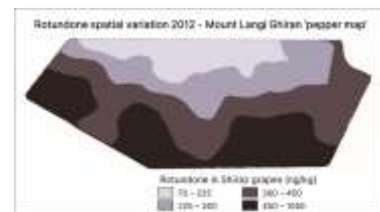
Richard Webb: Richard's Recapitulations ...

The Science of Rotundone in Wine

Amy Beth Wright, *SevenFifty Daily*, May 13, 2024

<https://tinyurl.com/rotundone>

All about pepper character in wine.



Second Time's the Charm: Stratus Vineyards Launches its 1st Wine in Re-used Bottles

Stratus Vineyards Ltd, *Wine Business*, May 13, 2024.

<https://tinyurl.com/Reusedbottles>

Selling new wine in old bottles.



Stems change the style of wines, provided you use a lot

Vitisphere, May 03, 2024

<https://tinyurl.com/alotofstems>

Many small winemakers include stems in their red wine fermentations. This article discusses the procedure.



'Extreme' climate blamed for world's worst wine harvest in 62 years

Agence France Presse, *VOA*, April 25, 2024

<https://tinyurl.com/extremeclimate>

Climate change affecting wine growing everywhere.



Ultrawine Perseo, a system for early harvests capable of preventing green harvesting

Wine Business, April 25, 2024

<https://tinyurl.com/UltrawinePerseo>

Ultra wine Perseo - the latest new thing.



John Leenaerts: *Rutherglen Wedding – All Saints Estate*

As a winemaker (and wine makers wife), what better way than to experience a wedding than at a winery. Mind you this was no ordinary winery, as this wedding was at *All Saints Estate* in Rutherglen.

Brief History

All Saints Estate is a family-owned winery established in 1864, and located on 100 acres on the banks of the Murray River in Wahgunyah, North East Victoria. The original owners, George Sutherland-Smith and John Banks, arrived from Caithness, Scotland in 1852. They were just 23 and 20 years of age. Choosing to settle in the Wahgunyah area, Smith and Banks began growing vines at *Sunday Creek* – closer to Wahgunyah than the present *All Saints Estate* winery – before relocating to build the All Saints Castle, just three miles north of Wahgunyah, in 1864. The partners took up 100 acres and proceeded with planting vines in earnest whilst also constructing cellars made from the estate soil.

The Castle

The All Saints Estate Castle was based on the design of *The Castle of Mey*, including turrets and a tower. The castle was constructed mainly of handmade bricks that were fired in the All Saints Estate Brick Kiln (classified on the Victorian Heritage Register) on the property. However, only the battlement parapets of the lower wall and turrets were copied, not the main castle style. The *Castle of Mey*, most recently owned by the late Queen Mother, was where George Sutherland-Smiths' father was a carpenter and joiner.



The All Saints Estate castle is classified by the Victorian Heritage Register and National Trust, including two other buildings on the Estate: the (former) bottling hall and cellar, which now houses *Bonnie* and the *Chinese Dormitory*.



The main wine storage area, *The Great Hall*, is lined with huge 100-year-old oak casks, filled with rare Tokays and Muscats. When originally built, this hall was considered to be the largest wine storage facility in the Southern Hemisphere. All Saints Estate won the first gold medal for Australian wine in 1873 at the London International Exhibition. George Sutherland-Smith was the first Australian winemaker to win an award at an overseas wine show.

The Cask Hall

The wedding was held in the beautiful Rose Garden, followed by ceremony drinks held inside the Cask Hall. This impressive large hall has large 5000 litre foudres barrels lining the walls, which contain maturing port, muscat and muscadelle (Tokay).



At one end there was a magnificent Carlyle Tawny Port Solera System.

The magnificent O'Sullivan wine foudres were coopered back in the early 1900's. Renowned cooper Mr Peter O'Sullivan lived in Barnawartha, and his barrels can still be found in many wineries in the North East. The Rutherglen region has some of the oldest fortified wines in the world.

The Cellar Room

From the Cask Hall we then ventured into the Cellar Room, which was closed to the general public for pre-dinner drinks of *Taittinger Champagne* (France - 6 litre bottles) and *NV All Saints Estate Sparkling Shiraz*. The cellar room features a large wrap-around bar, which is normally open to the public for wine tastings.



The Great Hall

After predinner drinks we then moved to the *Great Hall* for the dinner, dancing and further celebrations. Towards the end of the evening All Saints opened a *Muscat Bar*, where a selection of Muscats and Tawny Ports could be had – certainly a tough gig to work through the selection.



The Great Hall has the all the authentic ambience of a 155-year-old winery, with its original brick walls and floor and, again, huge turn-of-the-century oak casks, which are still used today for storing and maturing of their fortified treasures.



All in all, a great weekend had by Dana and I at Rutherglen – and certainly a wedding to remember!

Mario Anders: *Granite Belt Winery Visit*

Queensland has no wine industry to speak of – or so I thought. How could it have? I took a trip out to the Granite Belt in the southernmost part of Queensland, and I found a cool climate wine industry of some 32 wineries. It's cool climate, because it is between 800 and 1000 metres above sea level. It occasionally snows, and some vineyards have frost issues very early in the season.

And guess what? Not a Pinot to be seen. Pinot does not grow, as the climate does not suit. There are many of the usual suspects, in terms of varieties, but also plenty of modern alternate varieties such as Alvarino, Fiano, Verdelho, Viognier, Barbera, Graciano, Montepulciano, Mourvèdre, Petit Verdot, Saperavi and Tempranillo. And the Granite imparts a really distinct minerality to the wines of the area.

Aventine Wines

Deb made me very welcome and was full of stories. Originally farmland growing table grapes, it became a winery in 1995.

They have some amazing classic wines – from Sparkling Pinot Chardonnay, Cabernet Sauvignon, Shiraz and going on to Tawny Port and Muscat.

Balancing Heart Vineyard

Named after a particular heart-shaped rock, they also run accommodation on their 170 acres.

The wines on offer were created with poetic tongue – such as *Metamorphism and Texture* being the name of their Viognier. They had an interesting range – from Chardonnay, Viognier, Shiraz, Lagrein, Montepulciano and a white muscat.

Ballandean Estate

A wonderful experience. It was hard to pull myself out of this winery. Leanne, the owner, was most hospitable.

I tasted a long list of dry whites, from Semillon Sauvignon (better than Shaw and Smith), a surprising Miscuglio, a GFM from Giallo, Fiano, Malvasia and Viognier. I had to purchase the Viognier. A couple of sweet wines, easy drinking reds and some interesting Durif (apologies to Rutherglen) - all estate grown. Their reds ranged from Nebbiolo, Cabernet Sauvignon, Shiraz, Durif – and Saperavi – a huge inky purple delight – and yes, it tasted purple! Some fortifieds to finish almost finished me! White Liqueur Muscat, Old fruit-cake Tawny and a fortified Rose.

Bungawarra Wines

What a character the winemaker Jeff is, making the best possible wine in his small winery. But a valued local and always there to help others around him.

A light Cerinova (gewurztraminer blend) was excellent, the unwooded chardonnay, aromatic Gewurztraminer and Malbec were great. Sweet wines to finish the tasting including an Italian style - Rosato con Brio.

Golden Grove Estate

Grace was chatting to me while at the same time serving several groups who were tasting. Tempranillo grows well in the granite soils, though it is hard work. Winemaker Ray Constanzo has some very special varieties of Joven style Tempranillo as well as Malbec, Durif, Shiraz and Nero D'Avola. They had some very special whites, including easy drinking Muscadine, Vermentino, and various blends of Semillon and Sauvignon Blanc.

Hidden Creek Winery

Starting with Pet Nat Chardonnay, Andy talked me through the range of Verdelho, Marsanne, Chardonnay and a Tempranillo-Joven.

They bottle their Viognier as well as using it at different strengths in their Syrah. I thought the slight sulphur I detected in the Viognier over-powered the fruit, but that comment was not taken too kindly. They too had a Tawny, and a surprising Vermouth. The Shiraz Nouveau was compelling.

Jester Hill Wine

Mick and Ann were most hospitable, establishing their property in 1993. They own and operate themselves and have food and platters to serve with their wines. In their words *family and fur baby friendly*.

They had a very extensive list of varieties from Shiraz, Cabernet Sauvignon and Chardonnay, but also including Verdelho, Roussanne and Sangiovese, which gives them plenty of scope for blends.

Just Red Wines

Another New Zealander making good wines, Tony had a hard start, often tipping wines he considered were not up to the mark. After several attempts, 2014 saw their first wines.

Tannat is a French grape, and Tony skilfully grows it for bottling and also blending. His CMT is famous, and his own creation – Cabernet Sauvignon, Merlot and Tannat.

Tony has written a book too, on growing grapes in the region.

Pyramids Road Wines

It's amazing what you can pack into a small winery, and Warren has this down to a fine art. I was not only given a tasting of the whole of the cellar door here, but I also went into the winery and tasted wines half finished, such was the attention that Warren gave me.

He had Merlot, Mourvèdre, Shiraz and various blends of each, including one call Bernie's. As well as a Sauvignon Blanc, I also tried both barrel fermented Sauvignon Blanc as well as a barrel fermented Chardonnay.

The cellar door experience was like no other and I poured myself back into my car after more than an hour spent here.

Ridgemill Estate

Like Ballandean Winery, Ridgemill Estate is one of the larger wineries, with a splatter of studio cabins available for that special winery weekend. Their cellar door was one of the busiest I attended, and they have wine tasting, vineyard walks, tasting platters and guided tastings.

There was another long list of wines for tastings this time, with multiple years to compare for Riesling, Viognier, Verdelho, Sangiovese, Shiraz, Cabernet Sauvignon, Merlot and Grenache. Interesting alternates were Prieto Picudo, Montepulciano and Saperavi. And this was the only place that had some Pinot Grigio and Pinot Noir.

Tobin Wines

A very modern vineyard, with Oliver at the helm and Adrian, the winemaker, producing premium, limited-edition, hand-crafted wines.

There was a similar line up of Verdelho, Semillon, Sauvignon Blanc, Chardonnay, Tempranillo, Malbec, Merlot and Shiraz and, again, a limited number of hand-crafted wines.

No other wine growing region in Australia has what we have in terms of geography, topography, altitude and climate ... It's this combination which produces wine of such high character and quality — Adrian Tobin

Twisted Gum Wines

I was treated to a long discussion about the region and its issues by Michelle Coelli. A delightful property, very clean and tidy, that also has some accommodation and some very regular guests – and I can see why. It was the highest vineyard I visited, and I think the highest in the area, which was originally an old copper mine area.

Chardonnay, Verdelho, Semillon, Cabernet Sauvignon, Shiraz and Grenache might seem like a limited line up considering the larger properties, but the quality was excellent. Obviously, a result of hand pruning and hand harvesting.

Imagine going out into the bush somewhere and biting on a rock. Can you imagine the taste? Well, when you are tasting wines in this region, as well as all the other accoutrements, they all have a common lingering minerality.

Once you have sipped, swished and slurped all the varieties, identified the nose and the mouthfeel, the viscosity, fullness and the bitter, sweet, sour and salt, letting the wine roll over your tongue and down the back of the throat – there is still this something on your palate to remind you that this is a granite soil, free draining, cool climate region.

-
4. If an explanation of the wine styles Pinot Gris and Pinot Grigio was purely based on grape harvest timing, which of the following best describes this difference?
- a. Gris is machine harvested while Grigio is hand harvested.
 - b. Grigio styles tend to be harvested earlier than Gris styles.
 - c. Harvest timing plays no role in determining each style.
 - d. None of the above.

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	Richard Martignetti
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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<http://www.venetoclubmelbourne.com.au>

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

Guild equipment for sale

Wayne Harridge

Pick up Doreen or delivered to the next guild night.
Contact: Post a reply to Slack or contact me directly.

See below for items that are surplus to Guild requirements.

Payment can be made to the guild bank account.

Items can be delivered to the next guild night or picked up from Doreen, 3754.

- 34L Green Demijohn \$30
- Bottle Tree (drying rack). Holds 64 bottles \$15
- 2 x Syphon to fit Demijohns 10L to 54L. Also fits 50L SS beer kegs \$7ea
- 3 x Hydrometer test cylinder \$4 ea
- Food grade plastic barrel with lid (Fermenter) with tap \$10



Quiz Answers ...

1. a Burgundy
2. c Grauburgender
3. b Grey mould caused by fungus
4. b Grigio styles tend to be harvested earlier than Gris styles