

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

OCTOBER 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 8 pm start**

**Next meeting: Friday October 25<sup>th</sup>, 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](mailto:info@amateurwine.org.au) for meeting details

## **In This Newsletter:**

President's Press .....	2
Committee & Committee Meeting Dates .....	3
Guild Contacts .....	3
Forward Program for Guild Events .....	4
Wine Show Director - Update .....	5
Last month's Guild Night.....	7
Vintage 2024 .....	8
Did You Know ...?.....	9
Members Share .....	10
Cooking with wine ... ..	13
Jo Ilian Awards – Forward Thinking .....	14
Partners.....	15
The Trading Barrel.....	16

*There are only a few weeks  
to the Wine Show!  
... are you ready?*

### Richard Martignetti

#### September Guild Night | Rowly Milhinch – Scion Vineyard

The last guild meeting featured a well-attended presentation by Rowly Milhinch of Scion winery. A big thanks to John Leenaerts for organising the wines to accompany the Zoom presentation.

#### Eltham Wine Show 2024

Entries are now officially closed for the 55<sup>th</sup> EDWG Wine show. A big thank you to all those that entered their wines, we look forward to hosting another fantastic event for November 2024.

Following the Judging Day, the Public Open Day will showcase all the wines entered into the show. It is a great opportunity to come along and try the various types and styles of wines, meads and liqueurs. More importantly, to be able to talk to and converse with the many entrants of both guild members as well as non-guild members.

Whether you entered wines or not, it will be great to see you at the Public Open Day. There is still time to pre-purchase tickets for yourselves, family and friends at a discount. Spread the word to let everyone know.

#### October Guild Night | Dr Tanya Rutan – pH Meters

Your committee works tirelessly and is proud to secure top quality and qualified guests with intimate knowledge of their speciality to present to our guild.

This month, we look forward to having Dr Tanya Rutan join us to speak about laboratory equipment, especially pH meters.

Tanya has an extremely impressive portfolio of experience in winemaking, sensory analysis, laboratory research and management.

We hope she will also be available to taste and critique wines that members present as part of this meeting.

As the wine show is fast approaching, bring along any of your wines for tasting and feedback, particularly any that you may have entered into show - it's not too late to make a few tweaks before the wine is delivered.

Cheers,

**Richard**

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## Committee & Committee Meeting Dates

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

November 13<sup>th</sup>, December 11<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

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

... so keep  ...

\*More information to come \*

DATE	ACTIVITY
Friday, October 25 <sup>th</sup> *	<p><b>Monthly Guild Night:</b> <span style="float: right;"><b>Eltham LLC + ZOOM*</b></span></p> <p><b>pH Meters: Dr Tanya Rutan (Hanna Instruments)</b> Tanya will cover pH meters and lead both general and specific member discussions on a variety of subjects. There will be a 20% discount available to all EDWG members at the presentation.</p> <p><b>Tasting: Members' wines</b> Bring wines to share and taste – and it's your last chance to get feedback for the Wine Show.</p>
Friday, November 8 <sup>th</sup>	<b>Eltham Wine Show:</b> Last day for delivery of entries
Saturday, November 16 <sup>th</sup>	<b>Eltham Wine Show:</b> Judging Day
Sunday, November 17 <sup>th</sup>	<b>Eltham Wine Show:</b> Public Open Day
Friday, November 29 <sup>th</sup> *	<p><b>Monthly Guild Night:</b> <span style="float: right;"><b>Eltham LLC + ZOOM*</b></span></p> <p><b>Wine Show Review</b> The Final meeting of the year &amp; Chief Judge's review of the 2024 Wine Show.</p> <p><b>Tasting: EDWG Wine Show Medal Wines</b> Bring along your wines that won a <i>Medal</i> to share.</p>
Friday, January 31 <sup>st</sup> *	<p><b>Monthly Guild Night:</b> <span style="float: right;"><b>Eltham LLC + ZOOM*</b></span></p> <p><b>Polish Meadmaking: Andrew Janiak</b> Andrew will take us through the history of meadmaking in Poland ... and have a tasting of current meads.</p> <p><b>Tasting: Polish Meads + members' wines</b> A sampling of Polish meads– plus member wines to taste and share/discuss.</p>
Friday, February 28 <sup>th</sup> *	<p><b>Monthly Guild Night:</b> <span style="float: right;"><b>Eltham LLC</b></span></p> <p><b>Open That Bottle Night: Angela Harridge</b> Following a hugely successful 2024 evening, we're looking forward to tasting and hearing about wines that have a story to go with them.</p> <p><b>Tasting: Members' wines with a story</b> Bring along a wine from your cellar that has a story to go with it</p>

Wayne Harridge



Entries are now closed for the 2024 show with an increase in bottles (~460) over last year's show.

By the time you read this the labels for your entries will be in the post.

Note that **the last day for delivery of your entries is 8<sup>th</sup> November**, so if you don't receive your labels within the next week, you should contact Mario Anders ([cheers@amateurwine.org.au](mailto:cheers@amateurwine.org.au)) to resolve.

What you need to do now:

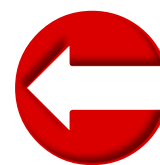
- **Prepare your entries**  
Attach your labels to the bottles – it's a good idea to then cover the labels with clear plastic (like packaging tape) to protect the labels in the event of a spillage.  
Ensure new closures are applied securely to the bottles.  
Ensure no other identifying materials are on the bottles – such as old labels, marked capsules etc.
- **\* Volunteer some of your time \***  
*Both* days of the show require a lot of work overall, so there is always something for any member to do – on the job training supplied!  
\*\* At the Open Day last year we were in great need of more servers throughout the day.  
Contact Mario Anders ([cheers@amateurwine.org.au](mailto:cheers@amateurwine.org.au)) to get on the list.
- **Come to the public open day**  
Compare your wines to others in the same class, read the judge's comments, chat with other visitors, check out wines that you haven't tried making yet and find something new to try next year. You should also encourage your wine drinking friends and family to attend – it's a great opportunity to experience a wide range of beverages which they may not have tried before.
- **Eat lunch at the Veneto Club**  
Bistro meals and lighter snacks are available.  
... ensure you book a table as demand is high. It's a good idea to book lunch after 1pm so that you don't miss the Wine Show award presentations.

Cheers,

Wayne



**HELP NEEDED!**  
*... to serve on Sunday at the  
Wine Show Public Open Day*





# 2024 Wine Show

ELTHAM AND DISTRICT

**WINEMAKERS GUILD**

ESTABLISHED 1969

## Public Open Day

17<sup>th</sup> November

10.30am – 2.30pm

Veneto Club, 191 Bulleen Rd, Bulleen

\$20 Entry fee includes a tasting glass

Food is available for purchase at the venue

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

### Categories

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

### Demonstrations

Kombucha – Dean O'Callaghan

### Exhibitors

Good Brew Kombucha

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For further information go to

<https://amateurwine.org.au/wine-show>



## Last month's Guild Night

### Rowly Milhinch: Scion Vineyard Rutherglen

<https://www.scionwine.com.au>

September's was another ripper of a Guild Night, with Rowly Milhinch talking about his, and Scion's, winemaking journey.

Rowly is a self-taught winemaker, with a pedigreed family winemaking heritage – his Great Great Grandfather started Morris' wines. His attitude towards winemaking is *take what is traditional in a traditional wine area and do some good challenging experiments with it*. In this case he chose Muscat and Durif – and the results were delicious!



There was another great member turnout.

A big thank you goes out to John Leenaerts for convincing Rowly to speak to us – and for leading the evening.



With the winery built around a vision, Rowly experiments with different fermentation tanks, methods of making the wine (in particular including stems to create interesting results) and only using wild yeast for fermentation.

Scion makes a limited range of wines – aimed to take us out of the idea of Rutherglen wines only being big and robust.

The guided tasting was unique – with different styles of Scion Durif.

### Richard Webb: *Disgorging some odds & sods to clear the riddling rack*

I have recently disgorged some odds and sods to clear the riddling rack for the 2024 OZsecco.

One notable oldie was a magnum of 1998/9 Pinot Chardonnay, still full of life after 25 years on lees. Fortunately, I have four more magnums of it.





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## Did You Know ...?

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### 100,000 tonnes of Riverina grapes potentially lost to frosts.

#### What solutions are available to growers?

Cody Profaca, *drinkstrade*, September 18, 2024.

<https://tinyurl.com/FrostDamagetoGrapes>

An abnormal cold snap in September caused significant damage to Australia's major wine growing regions across certain South Australia and NSW wine regions. The frosts saw temperatures get as low as negative 4°C in the Barossa Valley and negative 3°C in the Riverina. A spokesperson for Riverina Winegrape Growers said that damage reports have included total wipe outs of some blocks.



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### Australian wine exports reach highest levels since August 2021

Keira Joyce, *Food & Drink Business* October 22, 2024

<https://tinyurl.com/WineExportsIncrease>

Wine Australia's latest Export Report has shown a continued rise in Australian wine exports, increasing by 34% in value and by 7% in volume from 1 October 2023-30 September 2024 – the highest levels of shipments since the 12 months ended August 2021, driven by the re-entry of Australian wine exports to mainland China.



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### The Shady Business of Shielding Soils

Vicki Denig, *Wine Searcher*, July 1, 2024

<https://tinyurl.com/ShadingSoils>

Clever canopy management and other techniques are proving crucial to help preserve precious soils.



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### Monday, August 12, 2024

#### The effect of background music on the taste of wine

David Morrison, *The Wine Gourd*, August 12 2024

<https://tinyurl.com/EffectofMusiconWineTaste>

Some people seem to like pairing a bit of music with their wine consumption, but it goes much further than this. There is experimental evidence that music has an effect on how we taste wine, so that different music produces different taste sensations in our brains. Have you noticed a difference?



### **Mario Anders:** *I made a date wine*

I made a date wine.  
Almost five years ago.

I soaked 3.5kgs of dates and then heated them on the stove. I put them into a 5litre demijohn with a sprinkle of sugar to kick off fermentation, added EC1118 and sat the demi on a small heating plate. It was, after all, Victoria so who knows what the temp was going to be. I set it at 22°C and waited.

After two days there were signs of some fermentation. Very small signs. And there it sat for almost five weeks, safe and sound and slow.

I racked into two 2 litre glass containers, leaving the gross lees behind, no headspace and buried it in the pantry on the bottom shelf (cold tiles) behind everything else.

And there it sat for two years, with me only tasting a few drops. It tasted of dates. I needed to rack it and needed to taste it, and Bill Bussau had given me some clear plastic bottles which were more than 1 litre when filled to the top.

So, I decanted from glass to clear plastic, leaving some lees behind but not much. I tasted it and it was very nice, a little thin on flavour, but I managed to drink a glass or two as I now had three 1L plus bottles. I could feel the effects of alcohol, very definitely. The three containers were put back on the floor and left for 12 months.

Then I had to move house and, though clear when I packed them up, all bottles were cloudy when I arrived. So, they went to the bottom shelf again for 6 months.

I checked them and, although one had cleared almost totally, another was clear to about 60% and one was only 50%. So somewhere I had stirred up the lees which were settling out. I decanted again into two 1L bottles, managing to help myself to a glass and a half of this nectar of the gods. So delicious, full palate and lush.

After 6 months I checked again and managed to pull almost a litre from one bottle – and it tasted really yummy, very ready to drink – which I did. I left one litre for the Wine Show.

This year I pulled the last 1L sample out and tasted it and drank some. It is lush, thick textured like a mead and very much a taste of date – like the date flavour of a warm muffin. It has a haunting aroma, very subtle like palm trees on a summer's day. Sweet but not sickly – a soft sweetness that lingers on the tongue for an eternity. Certainly, and absolutely, alcoholic as my head can testify.

So now do I bottle the last amount for the wine show, or should I keep it and drink it?

Oh well, I can make another for the next wine show.

## Zenon Kolacz: *The art of racking*

Winemakers Depot, ND <https://tinyurl.com/TheArtofRacking>

### **FIRST TRANSFER**

#### **Racking Off the Gross Lees**

Once the alcoholic fermentation has run its course, it's time for your wine to undergo Malolactic Fermentation, or *MLF* (see the article in the August newsletter). Before starting MLF, it's important to get rid of the unwanted solids left in the wine after pressing.

A large amount of sediment will settle out of the wine in the first day or so after pressing. This layer is referred to as the lees. What drops out in the first 24 hours is called gross lees. There is nothing beneficial or helpful about them. In fact, the gross lees are often a source of harsh and bitter compounds that, if left in contact with the wine for an extended period, can develop negative sulphur flavours and aromas.

To avoid potential problems, we suggest that you transfer the wine off the gross lees between 1 to 2 days after pressing. After this transfer, the resulting wine is often quite clean and will have only a small quantity of light or fine lees (clean yeast, free of solids) that settle out to form a thin layer on the bottom of the vessel. Unlike the gross lees, the light lees are very beneficial to red wine at this stage, and will serve as a nutrient source for the Malolactic Fermentation. Once off the gross lees, the wine can safely work in a carboy, tank or barrels for the several weeks needed to complete the MLF.

*\*Note: It is desirable for red wine to get exposure to oxygen during the first transfer, but only at the first racking. This serves to start rounding the flavours a little sooner. You can do this by simply lifting the transfer tubing up during the racking so that the wine runs down the side of the carboy or tank that you are transferring into. For all other subsequent transfers, you will want to avoid the wine's contact with air, and to leave the transfer tubing at the bottom of the vessel so it doesn't splash while you are transferring.*

### **SECOND TRANSFER**

#### **Racking Off the Rest**

Having finished MLF, the wine should be removed from any sediment at the bottom of the vessel by racking. Whenever you need to do a racking, it is a good idea to test your wine for needed additions (especially SO<sub>2</sub>). Any addition can easily be added during the transfer. By consolidating multiple tasks into the same winery operation, you can limit the amount of times that the wine comes in contact with oxygen and possible contaminants.

In addition, making your addition(s) at the time of a transfer allows the wine to mix itself nicely as it fills the receiving vessel. You can take advantage of this by adding your addition(s) to the bottom of the container before, or in the early stages of the transfer.

#### **Adjusting SO<sub>2</sub> Levels**

Once the ML fermentation has completed (as verified with a Malic Acid test), you need to prepare the wine for the aging/storage. Adding a specific amount of SO<sub>2</sub>\* into the wine and mixing it thoroughly will achieve this. By adding sulphite, we are establishing protection for the wine that will help guard it against oxidative browning and potential spoilage organisms. From this point until bottling, we need to maintain a layer of SO<sub>2</sub> protection in the wine at all times.

*\*The precise amount of SO<sub>2</sub> needed is based on the wine's pH. So, if you will be adjusting the TA /pH of the wine post MLF, keep this in mind when calculating your SO<sub>2</sub> addition. A good working method is to*

add half of the SO<sub>2</sub> addition into the wine, test and correct the TA/pH, then add the rest of the SO<sub>2</sub> as needed based on the new TA/pH value.

### Adjusting the TA & pH

Once the correct SO<sub>2</sub> levels have been established, check the TA and pH to see if they need to be adjusted. During the MLF, TA will drop (along with a corresponding rise in pH). Once it stops you will need to test and taste the wine to see if the drop in acid is acceptable, or if it will need to be corrected.

Red wines should end up in the 3.4-3.65 pH range, but ultimately, your palette will be your guide. You will use the same guidelines to adjust the wine's acidity as you did with the must, only now you don't need to factor out the seeds and skins when making your calculations - just use the straight volume of the wine.

### Transferring for Long-Term Aging

Once the TA/pH has been adjusted (if needed) and the correct SO<sub>2</sub> level has been established in the wine, we can transfer it to our long-term aging/storage vessel(s). This transfer serves to remove the wine from the combined light and MLF lees, allowing only clean wine to go into the storage vessels.

It's also important to remove nutrients that could be used by spoilage organisms during the aging/storage period. At this point, all biological activity that we have planned for the wine's existence (primary fermentation with the yeast, and then the secondary fermentation with the ML bacteria) should be finished. By removing as many nutrients as possible, any spoilage organism that does make it into the wine has a very hostile environment to survive in. Between the antagonistic effects of the free SO<sub>2</sub> and the absence of available food, it should be very difficult for anything to establish itself and spoil the wine. Removing the lees represents another level of good winemaking practices that we can utilize to further protect the wine.

If you have used any oak cubes or staves in the primary or secondary fermentations, they will still have a good amount of life left in them. In order to keep receiving their benefits, just carry the oak through to the aging/storage vessel. However, they will probably be coated with yeast, bacteria and tartrates (acid deposits that naturally settle out of the wine over time). You will need to rinse them off in order to re-expose the wood.

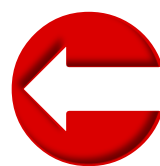
*Note: This may require hot water and a sanitized, food-grade brush. Although oak and other woods are typically naturally antibacterial, we recommend sanitizing the clean wood with a light SO<sub>2</sub> solution (no citric acid) or Star San before returning the wood to the wine.*



**Get your ENTRIES DELIVERED**

*by*

*Friday November 8<sup>th</sup>*





This recipe was shared by Zenon Kolacz ... and is much the same as [one I tried a few years ago](#) ... I wonder if Daniel is the friend they got the recipe from?

### PePeroni Sotto Vinaccia (GraPe Pomace Pickled PePPers)

Daniel Pambianchi, *Techniques in Home Winemaking*, October 12, 2011.

<https://tinyurl.com/GrapePomacePickledPeppers>

The recipe came from Daniel's father – who grew up in a village near Calcinell in Pesaro. peppers are placed in between layers of pressed grape pomace and then allowed to pickle for at least 4 weeks. Peppers are then withdrawn as you eat them. They'll preserve until the spring if kept at a fairly cold temperature.

**NOTE:** Daniel recommends the use of Cubanel peppers (as used by his father). Organically grown peppers seem to spoil (they go mushy) fairly quickly. Red/orange peppers will spoil too. The peppers must have absolutely no black spots or other signs of damage or they will spoil. They will last 4 months but are best before 3 months or so.



**\*IMPORTANT:** When you lay down the peppers over the pressed grapes do NOT to have them touch (see picture) or they spoil.

- In a food-grade plastic pail or bin, place an 8-10cm layer of pressed grapes at the bottom. You can use red or white grape pomace – or a mix of both.
- Lay a layer of peppers over the grapes, as shown in the picture. They should NOT touch each other. \*
- Put another thick layer of grapes on top, then another of peppers, until you're done.
- Put a piece of plywood over the whole thing with a brick or two. The idea is to keep everything from floating because you'll be adding water next.
- Add water until it reaches the top of the grapes.
- Cover and set aside in a fairly cool, almost cold, place.
- Wait a minimum of 4 weeks before starting to eat the peppers. A thick layer of disgusting mould will form on top, but don't worry about it – it's like the mould on prosciutto.
- Take the peppers out as you eat them. Take 6-12 out and rinse each pepper under running cold water. Slice them in half along the long side, and clean and rinse the inside. Place them in the fridge. (Next time I make them I'll add some garlic, lemon and a touch of vinegar. Ed)

Daniel's preferred way of eating them is to pour extra virgin olive on the pepper halves (inside side up), sprinkle with salt, and place between 2 slices of Italian bread or baguette.

Another way is as a plate to share. Put the pepper halves (or you can cut the halves into smaller pieces) on a plate, pour over extra virgin olive & sprinkle with salt, then garnish with onions and Kalamata olives.

## 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	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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The origins of the Veneto Club stretch back to the 1960s. Quite a simple idea in the beginning - a little land and a humble clubhouse, where friends could meet, have a chat, a game of bocce, a glass of wine, and some regional food.

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Address  
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<https://www.venetoclubmelbourne.com.au>

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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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### 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.

- 2 x Syphons to fit Demijohns 10L to 54L. Also fits 50L SS beer kegs \$7ea
- 3 x Hydrometer test cylinders \$4 ea

