

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

**JULY 2025**

*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 \* \***

**8 pm start**

**Next meeting: Friday July 25<sup>th</sup>, 2025**

**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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### Richard Martignetti

#### June Guild Night | Zenon Kolacz

At last month's meeting, Zenon Kolacz presented us with a fascinating tasting and evaluation of six imported wines from Italy and Spain. He chose wine varieties that have been previously sourced via our popular alternative varieties fruit purchase group.

It was a fun interactive session, which allowed for each of the wines to be tasted by all who attended. Zenon stepped the group through the judging and scoring process, which added an extra dimension what was being tasted.

We definitely would like to make this an annual event.

#### August Guild Night | Annual General Meeting (AGM)

The guild's AGM is this August. This will be a ZOOM only event as it has been over the past few years. We are always looking for new committee members to bring fresh ideas and contribute to the running of guild activities, so this is your opportunity to make this the guild you want.

Committee meetings are via ZOOM and held on the second Wednesday of each month at 8pm. This year I will not be standing for the position of President. Due to increasingly demanding career and personal commitments, I feel it is time for me to hand the baton over to those that can put in the time the position requires and deserves.

At the meeting all current committee positions are declared vacant.

Until then, it is a good time to submit your nomination.

Please contact the guild secretary, Mike Wilson

email: [info@amateurwine.org.au](mailto:info@amateurwine.org.au) or via direct message on Slack

He will provide and help you prepare your nomination form.

 **It is imperative that we have a quorum for the meeting, so your attendance is crucial!**

Following is the ZOOM invitation:

Topic: **EDWG | 2025 Annual General Meeting | Zoom**

Time: **Aug 29, 2025 08:00 PM** Canberra, Melbourne, Sydney

Join Zoom Meeting

<https://us02web.zoom.us/j/85044068513?pwd=GCMuPW5G30PDVUMUha3sb8Ya76CHTb.1>

Meeting ID: 850 4406 8513

Passcode: 063603

#### Frankston and South-Eastern Winemaking Competition

A reminder that the window to get your entries into the Frankston wine show will be closing soon on the 5<sup>th</sup> of August. It's a great chance to have your wines assessed and evaluated by experienced winemakers and professionals.

Whether you've entered wines or not, the chance to taste the wines of show will be available at the Public Tasting Day at the Balnarring Community Hall, 3035 Frankston-Flinders Road, Balnarring.

Saturday 30th August 10:30am to 2:30pm

Cheers,

**Richard Martignetti – EDWG President**

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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>	Mike Wilson		Mario Fantin
<b>Treasurer</b>	Trevor Roberts		John Leenaerts
<b>Past President</b>	Wayne Harridge		
<b>Wine Show Chief Judge</b>	Luca Barbon	<b>Newsletter Editor</b>	Angela Harridge
<b>Wine Show Director</b>	Wayne Harridge	<b>Fruit Purchase Co-ord</b>	Trevor Roberts
<b>Webmaster</b>	Mike Wilson		

Members elected to positions on the Guild Management Committee meet at 8pm on the second Wednesday of each month, via ZOOM.

### **Guild Committee Meetings**

Agenda items relate to General Guild Business and/or Eltham Wine Show Business, with the emphasis based on the requirements at the time. The Eltham Wine Show Chief Judge is invited to the meetings when the agenda requires their input.

Agenda items will normally relate to: Guild Night Program, Membership, Education Initiatives, Finance & Governance, Social Events, Promotion & Marketing and Sponsorship.  
Additional agenda items relevant to the Eltham Wine Show: Judging, Logistics and IT.

### **Meeting Dates**

August 13<sup>th</sup>, September 10<sup>th</sup>, October 8<sup>th</sup>, November 12<sup>th</sup>, December 10<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>

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## Forward Program for Guild Events

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

... so keep  ...

\*More information to come \*

DATE	ACTIVITY
Friday, July 25 <sup>th</sup>  *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">Eltham LLC</span> <b>1. <i>Unlocking the Secrets of Wine Acidity</i></b> Karen Coulston will discuss the essential building blocks of wine chemistry and how it can shape the balance, taste, and texture of wine. <b><i>Tasting:</i></b> Karen's acid examples + member wines to taste/share/discuss.
Friday, August 26 <sup>th</sup>  *	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">ZOOM*</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><i>Tasting: Mulled wine</i></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.
Friday, September 26 <sup>th</sup>	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">Eltham LLC</span> <b>2. <i>Fermentation</i></b> Karen Coulston will discuss grape sugars and flavours, yeast, catalysis, alcohol and side products, solvents and gases in winemaking. <b><i>Tasting:</i></b> Member wines to taste/share/discuss.
Friday, October 31 <sup>st</sup>	<b><u>Monthly Guild Night:</u></b> <span style="float: right;">Eltham LLC</span> <b>3. <i>Finishing a wine</i></b> Karen Coulston will discuss finishing a wine – pre-bottling: acid adjustment, fining, Bentonite, temperature, gas cover and oxidation. <b><i>Tasting:</i></b> Member wines to taste/share/discuss.
Saturday, November 15 <sup>th</sup>	<b><u>Eltham Wine Show:</u></b> Judging Day The Manningham - Bulleen
Sunday, November 16 <sup>th</sup>	<b><u>Eltham Wine Show:</u></b> Public Open Day The Manningham - Bulleen

<b>Friday, November 28<sup>th</sup></b> *	<b>Monthly Guild Night:</b> <b>Wine Show Review</b> The Final meeting of the year & Chief Judge's review of the 2025 Wine Show. <b>Tasting: EDWG Wine Show Medal Wines</b> Bring along your wines that won a <i>Medal</i> to share.	<b>Eltham LLC + ZOOM*</b>
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### Other Dates for Your Diary

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DATE	ACTIVITY
<b>Tuesday August 5<sup>th</sup></b>	<b>Frankston &amp; South Eastern Wine Show:</b> Entries Close <a href="https://www.fawg.org.au/Entry_Info">https://www.fawg.org.au/Entry_Info</a>
<b>Tuesday August 12<sup>th</sup></b>	<b>Frankston &amp; South Eastern Wine Show:</b> Labels received by entrants
<b>Friday August 22<sup>nd</sup></b>	<b>Frankston &amp; South Eastern Wine Show:</b> Final delivery Date
<b>Saturday August 30<sup>th</sup></b>	<b>Frankston &amp; South Eastern Wine Show:</b> Public Tasting Day 10:30-2:30. Results available



Wayne Harridge



### 2025 Wine Show

ELTHAM AND DISTRICT

WINEMAKERS GUILD

ESTABLISHED 1969

#### Frankston Guild Wine Show

The Frankston Amateur Winemaking Guild (FAWG) annual Wine Show is coming up **very** soon – here are the key dates:

- 5 August** – Closing date for entries received
- 12 August** – Labels returned to entrants
- 22 August** – Final delivery date for labelled bottles
- 30 August** - Public Tasting Day (10.30am till 2.30pm)

Balnarring Community Hall, 3035 Frankston-Flinders Road, Balnarring. (Melways 195-D5)

[Here's a link to the Entry Form.](#)

#### Eltham Wine Show

The EDWG committee are heavily involved in the planning of the show, but we rely heavily on other members to help out on the judging and public open days to ensure that those days run efficiently – **so please consider volunteering.**

##### FRIDAY NIGHT 7pm

- Bump in bottles, stationery and other equipment.
- Bump in remaining bottles and equipment.
- Sort bottles into classes in tubs.

##### SATURDAY from 7am

- Mark up tables for judging.
- Set out glasses, spittoons, water jugs
- Clear tables.
- Refresh cheese and biscuits on tables.

- Set out class bottles on tables.
- Pour classes when judges are ready.
- \* Bump out at the end of the day.

##### SUNDAY from 9am

- \* Bump in bottles, glasses and equipment.
- Set out class bottles onto tables.
- Bump out at the end of the day.
- **Pour wines to the public – need 12+ (see NOTE below)**

- **NOTE:** Staff at The Manningham will wash all glasses etc.
- Put certificates and medals into Results Folders.
- **NOTE:** Staff at The Manningham will dispose of any remaining wine and bottles.

**\* New for 2025**

The skills required are not demanding and on-the-job training will be available.



**NOTE:** If you would like to pour wines to the public on the open day you will need a **Responsible Service of Alcohol Certificate (RSA).**

The cost of obtaining this will be refunded by the guild.

Let me know if you can volunteer for any of the sessions – it does not have to be the full day.

We normally begin promotion of the show just after the Frankston Guild's show – around 1<sup>st</sup> September this year. If you have any good ideas for promoting the show to a wider audience than just past entrants, I'd love to hear them.

Cheers,

Wayne





July 2025 EDWG guild meeting

**Proudly presenting...**

**Karen Coulston**

**Friday 25th July 2025**

**8:00pm –10:00pm**

Join us at the Eltham Living & Learning Centre for an informative lecture and discussion.

**Chemistry 1-0-Wine | Unlocking the Secrets of Wine Acidity**

Join us this July for the launch of a fascinating three part lecture series with wine chemistry expert and EDWG life member, Karen Coulston.

In **Session 01: Acids**, we'll explore the essential building blocks of chemistry and how they can shape the balance, taste, and texture of wine.

Whether you're an experienced winemaker or just starting out, the sessions are designed to deepen your technical understanding of the building blocks of creating a great wine.

## Topics include

### The shorthand of chemistry

- Atoms, molecules, ions & sub-atomic particles
- The periodic table
- Bonds: covalent, ionic & salts
- Organic vs inorganic chemistry
- Chemical reactions, equations & dissociation

### Wine Acids

- Acid taste
- pH
- Acid salts
- Acid additions and removal

### **Peter, Lorraine, Mike, Larissa + Al:** Structured tasting of local & international wines



What an incredible evening exploring the world of Italian wines with Zenon! It was a blend of fun, learning, and great conversation. We had the pleasure of tasting three exquisite white wines and three bold red wines, each with its own unique character, plus Danny's "wine of the night" — a true standout.

Pete and I had never really thought about *judging* or *scoring* wine before, but Zenon took us through the entire process. What we once thought was a daunting task suddenly became clear and enjoyable. With his deep knowledge of Italian wine culture, we were guided to understand each wine more thoroughly and evaluate them based on specific criteria. It truly opened our eyes to how much there is to know about wine.

The scoring system was incredibly helpful. It broke down the process into clear steps, making it less about being overly technical and more about appreciating the overall characteristics of each wine. We learned that scoring wasn't just about the technical aspects, but also about personal taste.



We also loved hearing about the regions where these wines come from and the people who grew them. Their stories and experiences—especially from those who have travelled through Italy's vineyards—really brought the wines to life. It was fascinating to appreciate not just the taste, but the passion and history behind each bottle.

The Montepulciano organic wine was the clear winner of the night. After a little time to breathe, it softened beautifully and became a true delight. Though we were initially unfamiliar with many of the wines, Zenon's descriptions made each one easier to understand, and having scoring sheets was a fantastic way to guide our thoughts and dive deeper into the complexities of the wines. We may have felt a little unqualified to judge at first, but by the end of the evening, we felt like seasoned wine enthusiasts!



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

#### **Crafting the future of wine, from Barossa Valley to the world**

Treasury Wine Estates, *Treasury Wine Estates*, June 11, 2025.

<https://tinyurl.com/No-low-alcohol-wine>

No/low alcohol wine to get a boost with new production facilities in the Barossa.



#### **Employees at firm that supplied grape-pickers for champagne on trial for human trafficking**

Angelique Chrisafis, *The Guardian*, June 20, 2025.

<https://tinyurl.com/charged-with-human-trafficking>

More skulduggery in Champagne

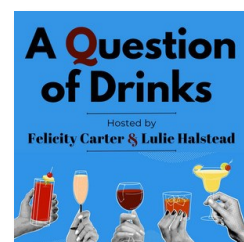


#### **Who really invented champagne?**

Felicity Carter & Lulie Halstead (Hosts), *A Question of Drinks* (no. 11), [Audio podcast episode], May 28, 2025.

<https://tinyurl.com/Who-invented-champagne>

And who really invented Champagne?



#### **Supermarket Sparks French Winemaker Fury**

Oliver Styles, *Wine Searcher*, June 22, 2025.

<https://tinyurl.com/French-winemaker-fury>

The French are rioting because supermarket wine is too cheap. Mon Dieu!!



#### **What Is Black Chardonnay?**

Hannah Staab, *VinePair*, June 23, 2025.

<https://tinyurl.com/Black-chardonnay>

Black Chardonnay, the latest thing.



**via ... Wayne Harridge:**

## **A New Way to Experience Shiraz**

Gapstead Estate Wine Club (2025), Email to Wayne Harridge, July 24.

<https://tinyurl.com/GapstedWineClub>

International Shiraz Day is all about celebrating one of the world's most iconic red grapes. But what if we told you it didn't have to be red?

White Shiraz is made using red Shiraz grapes, but with white winemaking techniques, gently pressed and fermented off skins.

The result? A completely different expression of Shiraz.



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**via ... Graham Scott:**

*This is the standard we should all be aiming for. Would be good to get a couple of the Aussie ones for a monthly meeting tasting of our own.*

## **The Best Value Syrahs of 2025**

Don Kavanagh, *Wine Searcher*, July 9, 2025.

<https://tinyurl.com/Best-Value-Syrahs>

Syrah or Shiraz – whatever you call it, this red favourite offers plenty of flavour and plenty of value.

In a wine world where balance, tautness and restraint are treasured above all else, it's nice to know that you can still get a great big hug from Syrah.

Whether you call it Syrah or Shiraz, the great red grape of the Rhône and Australia offers a sense of generosity, largesse and hospitality like few other grapes and it can be relied upon to warm the cockles and mellow the party – wherever it comes from.

For Syrah has come a long way from its native home. Apart from Australia – where it provided (and still does, to a certain extent) the backbone of an entire wine industry – it is also planted widely in the US, where Washington and California make excellent examples. Further south, it crops up in Chile and Argentina, while it also makes generous and elegant wines in South Africa. New Zealand's best examples are also astonishingly good.

That versatility and ubiquity have cemented the grape's place in the affections of wine lovers, albeit to a lesser extent than its most austere counterparts, Cabernet Sauvignon and Pinot Noir. But what Syrah lovers really love about it is the sense of reward Syrah offers – it is seldom more expensive than Cab or Pinot and it usually offers a more immediately appealing glass of wine.

It also offers better value than either of those varieties. True, the most expensive Syrah broadly available on our database costs almost \$10,000 a bottle, but we only have two examples that have global average retail prices (GARPs) in four figures. For Cabernet, there are 10 (plus another four in various blended forms), while there are more than 25 Pinots with GARPs in excess of \$5000.

However, in saying that, it is getting tougher to find real bargains, even when it comes to Syrah.

First, let's talk about value. To qualify as a great value Syrah/Shiraz, each wine must have a score of at least 90 points aggregated from our pool of critics. It must also have a global average retail price (or GARP) of \$50 or less, and be readily available.

We will also give it a best value rating which is, quite simply, the score divided by the price. The more times the price fits into the score, the better the value.

So, which wines have made it into this year's list?

It's important to note that the wines (listed) might not look like they all conform to the criteria mentioned earlier. Some might even appear to have sub-90 aggregated critic scores, but we can assure you that's just because the graphics represent the all-vintage information – the devil is, as usual, in the detail; in this case the relevant vintage.

	<p>Sitting proudly atop the list is, fittingly, a wine from the home of Syrah, the 2021 Château de Saint Cosme Côtes du Rhône. With an aggregated critic score of 92 and a GARP of just \$18, it ends up with a value rating of 5.11, a welcome sight in these more straitened times.</p>
	<p>It's followed up by its counterpart from the Southern Hemisphere – a classic Barossa Shiraz. The 2022 Yalumba Shiraz combines a GARP of \$19 with a score of 92 for a value score of 4.84.</p>
	<p>Next up we head to Chile and the 2022 Montes Alpha Syrah. This little beauty has a score of 91 and a GARP of \$19, giving it a value rating of 4.79, and we still haven't gone north of the \$20 price mark</p>
 	<p>Next up are a couple of wines tied for fourth, with a value factor of 4.74 apiece: the 2019 St Hallett Faith Shiraz and the 2022 First Drop Mother's Milk Shiraz, both from the Barossa Valley. Both wines have GARPs of \$19 and aggregated critic scores of 90.</p>

	<p>We shift to Italy next, for the 2022 Antinori La Bracesca Achelo from Cortona. This particular vintage blends a score of 90 with a GARP of \$20 for a 4.5 value factor.</p>
	<p>Then it's back to the Rhône and one of the sacred spots for Syrah – Crozes-Hermitage. The 2023 Domaine Combier Laurent Combier Cuvée L has an aggregated critic score of 92 and a GARP of \$22, giving it a value rating of 4.18.</p>
	<p>It's back to Australia then, for the 2021 Jim Barry Lodge Hill Shiraz, which combines a score of 91 with a \$22 GARP for a value factor of 4.14. This is the entry-level Clare Valley Shiraz from the producer of the legendary Armagh, one of Australia's iconic reds.</p>
	<p>Finally, another tie: the list is rounded out by another Australian – the 2020 Sister's Run Epiphany Shiraz from McLaren Vale and the 2020 Bodegas Borsao Zarihs Shiraz from Spain's Campo de Borja. Both have GARPS of \$19 and scores of 90, giving them a value score of 4.09.</p>

As you can see, while value might take a little more effort to find, it is still there. The highest GARP of any of these wines is \$22, while the scores range between 90 and 92. There's also a pleasing geographical spread to the list, with wines originating in five different countries.

That's the wonderful thing about Syrah (or Shiraz) – like any generous visitor, it's welcome wherever it goes.

## 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 Other Variety White	TBA
2024 (Country)	Best Liqueur	Richard Martignetti
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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**Plenty Valley FM 88.6**

88.6 Plenty Valley FM is a community radio station that proudly services Melbourne's Outer North East (Whittlesea, Nillumbik and northern part of Banyule Councils) as a designated emergency broadcaster, with a wide range of music, local sport, information and multicultural programs.

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School terms only

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E: [office@nillumbiku3a.org.au](mailto:office@nillumbiku3a.org.au)  
<https://nillumbiku3a.org.au>

**Local Food Connect**

Local Food Connect (LFC) is a not-for-profit, community group which connects local growers and eaters.

Operating across North East Melbourne, but mainly in the Nillumbik and Banyule areas, we encourage, support and promote events, actions and enterprises which help to put your food back into your control.

[info@localfoodconnect.org](mailto:info@localfoodconnect.org)  
0416 203 067  
<https://localfoodconnect.org.au>

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A CENTRE OF THE COMMUNITY

1 Thompsons Rd, Bulleen, VIC 3105 (03) 9850 2777 <https://www.themanningham.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
-