



Press Cuttings **July 2015**

President	Mario Fantin	0456 422 844	Minute Secretary	Kass Mulvany	
Vice President	Gary Campanella	0409 198 884	Committee	Trevor Sleep	94392352
Secretary	Mario Anders	0418 564 852	Committee	Darko Postruzin	94342617
Show Director	Mario Fantin	0456 422 844	Committee	Danny Cappellani	
Newsletter	Luigi DiBattista	0414 287 358	Committee	Hamish Lucas	
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Nan Oates	
Past President	Bill Loughlin	0408 300 523	Committee	Graham Scott	

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 at 7.45 pm
Next meeting: 31st July 2015

Guests interested in finding out more about the Guild are welcome to our regular meetings, as always.

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President's Press

JULY UPDATE

The AGM will be included in our July Guild Night. There will be a spill of positions and new office bearers for the next 12 months elected by the members. I would encourage all members to seriously consider nominating for positions which will be on offer, particularly on the Committee. You should have received an email from Mario Anders formally advising of the AGM and how to nominate for the positions available. If you have not received this email, please give Mario a call. This is an opportunity for you to become more involved and influence how the Guild can best service the needs of members in the future.

COMMITTEE UPDATE

The Committee met on 22 July. The focus of the meeting was to reflect on what has occurred over the past 12 months and see what went well and what can be improved in the future. Please refer to the President's Annual Report later in this newsletter for details of what was discussed and the degree to which we met the objectives we set for ourselves at the start of the year. In particular, the Committee has been considering the feedback received that many members are finding it difficult to come to our monthly Guild Nights because they are being held on a Friday night. The suggestion has been made that we should seriously consider moving our Guild Nights to an earlier day in the week, when it appears people have less competing commitments.

ELTHAM WINE SHOW

As mentioned last month, Gary Campanella will no longer be able to continue as Wine Show Director. I have been nominated by the Committee to take on the role for the next 6 months and deliver our next Show. Thanks to the excellent work done by Gary and his team to date, the planning and ideas for the next show are all in place, all we now have to do is follow through with the allocated tasks. At this stage, I would like to ask all members to use every opportunity available to bring our wine show to the attention of their friends. In particular, if you become aware of an opportunity to promote the show in the media, please let me know.

FRANKSTON WINE SHOW

By the time you receive this newsletter, the due date for submission of entry forms will have passed. However they may accept late entries if you do not leave it too long (please check). Entry forms and contact details are available on their website. I encourage you to enter your wines in the Frankston Show. This event will provide you with some feedback on how your current vintage wines are tracking and whether any adjustments should be carried out before entering them in our show.

GUILD ASSETS

The Committee has decided to dispose of Guild assets currently not being used by members. The process for disposal will be via tender with the item going to the highest bidder, provided the reserve price is met. At this stage it is proposed that only members are eligible to submit bids. An email outlining the process will be sent out by Mario Anders soon.

NEXT GUILD NIGHT – FRIDAY 31 JULY

Our guest speaker will be professional winemaker Lindsay Corby who has been a judge at our Show for many years. Lindsay will provide some insight into what judges are looking for and how to prepare your wines when entering a wine show. This will be a valuable session for all members as we approach this year's 'wine show season'. The WOTY theme for this night is Mulled or Spiced Wine. It has been a tradition in the Guild to feature this style of wine at our AGM which is normally held in the middle of winter. Those of you who have travelled to northern Europe in winter will know that mulled wine is readily available

and goes down well on cold wintery nights. Why not have some fun and have a go at making Mulled Wine and bringing it along on the night. A couple a recipes are featured later in this newsletter, plus many recipes are available on the web. Note that any wine can be used, it does not have to be one you have fermented yourself. Mulled wine is served warm so if you are bringing some along, please do so in a thermos. However, if necessary, means of warming up your wine are available in the kitchen. AGM, great speaker, mulled wine - it's shaping up to be a great night and one not to be missed.

Mario Fantin

President

Forward Program for Future Guild Events

EDWG MEMBERS PROGRAM		
DATE	THEME	Presenter or Facilitator/s
<u>Monthly Guild Night</u> Friday 30 January 2015	Open discussion with members, topics to be covered: <ul style="list-style-type: none"> • Member suggestions for future meetings • Joe Illian 2015 – Country wine • Joe Illian 2016 – Previous vintage pinot • Grape availability • Mead workshop • Member suggestions for social & educational excursions • Launch Guild Night WOTY 	
Picnic & Local Winey Tour Hastings (David Hart) Saturday 7 February	Refer details in President's Press	
<u>Monthly Guild Night</u> Friday 27 February 2015	White wines WOTY Theme: White wines	Graham Morris
Wodonga Wine Show Sunday 8 March 2015	Refer details in Newsletter	
Mead Winemaking Workshop Saturday 21 March	Mead Winemaking Workshop – Session 1 Open to guild members & members of the public	Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani
<u>Monthly Guild Night</u> Friday 27 March 2015	Pinot Noir WOTY Theme: Pinot Noir	Karen Coulston
Mead Winemaking Workshop Saturday 18 April	Mead Winemaking Workshop – Session 2	Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani
<u>Monthly Guild Night</u> Friday 24 April 2015	Darren O'Hara – 'Your drinking habit, it may have to change'.	Graham Scott
International Night Saturday 9 May 2015	International Night held in May this year at Veneto Club Bulleen	
Mead Winemaking Workshop Saturday 16 May	Mead Winemaking Workshop – Session 3	Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani
<u>Monthly Guild Night</u> Friday 29 May 2015	Guest Speaker: Steve Oates – Sales Manager Mitchelton Winery. Steve has broad experience with Victorian wines and will discuss the impact	Nan Oates

	terroir on Heathcote wines. Four sample wines will be used to reinforce his presentation. Guest Sponsor: Steve Lamberto WOTY: Heathcote red or white wines	
<u>Monthly Guild Night</u> Friday 26 June 2015	Mead Workshop attendees to bring in their meads for discussion Guest Sponsor: Rep. from Home Make It WOTY: Mead	Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani
24 July 2015	Deadline for Frankston Show Entries	
<u>Monthly Guild Night</u> Friday 31 July 2015	AGM – Spiced / Mulled Wine. Guest Speaker: Lindsay Corby - Preparing wines for show entry. What judges look for. Feedback from class comments. WOTY: Spiced / Mulled Wine	
<u>Monthly Guild Night</u> Friday 28 August 2015	Guest Speaker & Theme: To be confirmed. Themes being considered: country wines, sparkling wines. WOTY: To Be Advised	
Sunday 30 August	Frankston Wine Show The Briars Historic Park Mount Martha	
<u>Monthly Guild Night</u> Friday 25 September 2015	Theme: Compare current vintage pinot noir wines made by members from same grapes. Reg Bowran (EDWG Founding Member) will demonstrate his Ebulliometer (wine alcohol % measuring instrument) & test members' wines. WOTY: Current vintage pinot noir	
5 October 2015	Deadline for EDWG Show Entries	
<u>Monthly Guild Night</u> Friday 30 October 2015	Theme: Preparation for EDWG Show. Wine show briefings, role tutorials, reminders. WOTY: Open	
Wine Show Saturday 14 & Sunday 15 November 2015	EDWG Wine Show	
<u>Monthly Guild Night</u> Friday 27 November 2015	Wine Show Debrief – Social End of Year Breakup	

EDWG COMMITTEE & WORKING GROUP MEETING DATES

<u>Eltham Guild Management Committee</u>	Members elected to positions on the Guild Management Committee meet every 2 months to organise the running of monthly Guild nights, social events and other important Guild initiatives. If you would like to attend as a
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Wednesday 16 September 2015	<p>visitor and present suggestions for improvement, then contact either the President or Secretary. Help and ideas are always welcome!</p> <p>Committee members: Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Dark Prostruzin, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin.</p>
<u>Eltham Wine Show Working Group</u> Wednesday 19 August 2015 Wednesday 21 October 2015	<p>A hard working group of members also meet every 2 months to organise your Eltham Wine Show. Visitors or extra “doers” are always welcome; please contact the Director of the Eltham Wine Show should you wish to attend as a visitor or if you wish to be part of this dynamic group.</p>

EXTERNAL WINE EVENTS OF INTEREST

If you become aware of an event which will be of interest to EDWG members please advise Luigi Di Battista newsletter@amateurwine.org.au

2015 President's Report for AGM

It's difficult to believe that 12 months have already passed since being elected president. I have been very fortunate throughout the year to be supported by a Committee of very enthusiastic group, who have been keen to contribute and make a difference. We immediately set out to make changes in a number of areas with the prime objectives being to improve the service to members and reverse recent trends in declining guild membership and level of participation in the wine show. In regard to whether overall things have generally improved for members over the past 12 months, you, the members are the ones to make that judgement. However in regard to meeting the objectives which were measurable, I am proud to say we have made significant progress. Guild membership has increased by just under 10% and the number of entries in the last wine show was greater than it has been for many years. Below I will reflect on some of the initiatives the committee has implemented over the past year.

Monthly Guild Nights

Monthly Guild Nights are considered the cornerstone of a successful Guild. It is critical that these nights meet the needs and expectations of members. Some of the changes introduced include: careful attention to invited speakers, changed seating arrangement, introduction of a break and 'members' corner', tighter programming, WOTY competition and we have tried to promote wine food matching. Attendances have been consistent but it would be nice to see a higher level of participation by members. The Committee considers that many members are finding Friday nights can be difficult for some members to attend because of many competing social commitments and public events. It may be that holding our Guild Nights earlier in the week may improve attendance. This is an option we need to seriously consider.

Building Ties With Frankston & Wodonga Guilds

The Committee encouraged the continued building of stronger ties with other amateur winemaking guilds, particularly Frankston and Wodonga. Many Eltham guild members entered wines in their wine shows and were successful in winning some major awards. Strong collaboration between amateur wine guilds directly benefits all members and promotes the craft of amateur winemaking in the community.

Rotary Eltham Festival

In an initiative to promote the Guild and our wine show, we were fortunate enough to be offered some space on the Buckleys Beer (John O'Callaghan) stand at the Eltham Festival. This proved to be so successful that we are seriously considering having our own stand at the festival this year.

Eltham Wine Show

There have been many discussions held about last year's Wine Show and the consistent feedback has been that the Show was a resounding great success. The new venue (Veneto Club) combined with a committed and energetic wine show committee under the leadership of Gary Campanella were able reverse recent trends in reduced entries and financial returns. The challenge for the new Committee and all members will be to build on the excellent work done over the past 12 months and improve the Show even further.

Educational Excursions

We have not had an annual weekend bus trip to a winemaking region for a while because of lack of member interest. This year the Committee trialed a 'self drive' day trip to Mornington Peninsula wineries which was well received by members. Thanks to David Hart for arranging the winery visits and offering the hospitality of his home for a BBQ. It is proposed that similar trips to local winemaking regions will be arranged in the future.

Mead Workshop

It was absolutely fantastic to see a mead workshop being offered by the Guild to members of the public. This is a great way to attract new members and improve the profile of the Guild in the community. The workshop was a great success based on feedback from attendees. Special thanks to the facilitators of the

workshop: Hamish Lucas, Gary Campanella, Danny Cappellani and Graham Scott and to our sponsor for the event Home Make It.

International Night

The International Night is the Guild's main annual social event for year. Members are encouraged to bring visitors along to showcase our wines to them and possibly attract new members. This year we tried a different venue (Veneto Club) and format for the evening which was a resounding success with a record number of people in attendance.

Conclusion

I would like to thank all the members for their ongoing support, advice and goodwill for myself and the Committee over the past 12 months. All the initiatives discussed above would not have been possible without 'grass roots' support from the members themselves. I would also like to especially thank the Committee: Gary Campanella, Mario Anders, Danny Cappellani, Nan Oates, Trevor Sleep, Bill Bussau, Kass Mulvany, Graham Scott, Hamish Lucas, Bill Loughlin & Darko Prostruzin. Most of these people attend an extra meeting every month where behind the scenes planning and work occurs for the events already discussed. However, although all the Committee has worked very hard, in particular I would like to acknowledge and thank three persons whose extra special contributions to the Guild over the year have been exceptional and too numerous to even try and attempt to list in this report, namely, Gary Campanella, Mario Anders and Danny Cappellani. Finally I would like to thank Luigi DiBattista, who consistently produces an interesting and high standard newsletter month after month.

Mario Fantin

President

2015 Eltham Wine Show: Director's Update – July 2015

Editor's Comment – Repeating part of June's article to remind members of important dates.

<i>IMPORTANT DATES FOR WINE MAKERS!</i>	
5 October 2015	Last date for receipt of entry form and fees.
26 October 2015	Labels mailed to winemakers.
6 November 2015	Last date for bottles to be delivered.
15 November 2015	Wine Show Public Tasting, Awards Presentation at the Veneto Sports and Entertainment Centre

Mulled Wine Recipes

RECIPE 1

Ingredients

- 750ml red wine
- 150g castor sugar
- 1/2 cup orange juice
- peel of one lemon
- peel of one orange
- 1 star anise
- 1 cinnamon stick
- 5 cloves
- 1 tsp fresh nutmeg
- pinch of ginger

Instructions

1. Place all ingredient except the wine into a large saucepan and place on medium heat. Add just a small glug of red wine to the pan to ensure the sugar is covered and let it cook for 4-5 minutes until it becomes thick and sticky. This should let all the spices infuse well.
2. Once the mixture has become sticky enough, add the rest of the wine and turn down the heat. You don't want the wine to boil otherwise all the alcohol will evaporate!!! Let cook for 5 minutes and serve hot with slices with fresh orange.



RECIPE 2

Ingredients

- 10 cloves
- 2 cinnamon sticks
- 1/4 cup caster sugar
- 1 roughly grated nutmeg
- 2 cups water
- roughly grated rind of 1 orange
- 1 apple, roughly chopped (skin on)
- 750ml fruity red wine (such as a merlot)

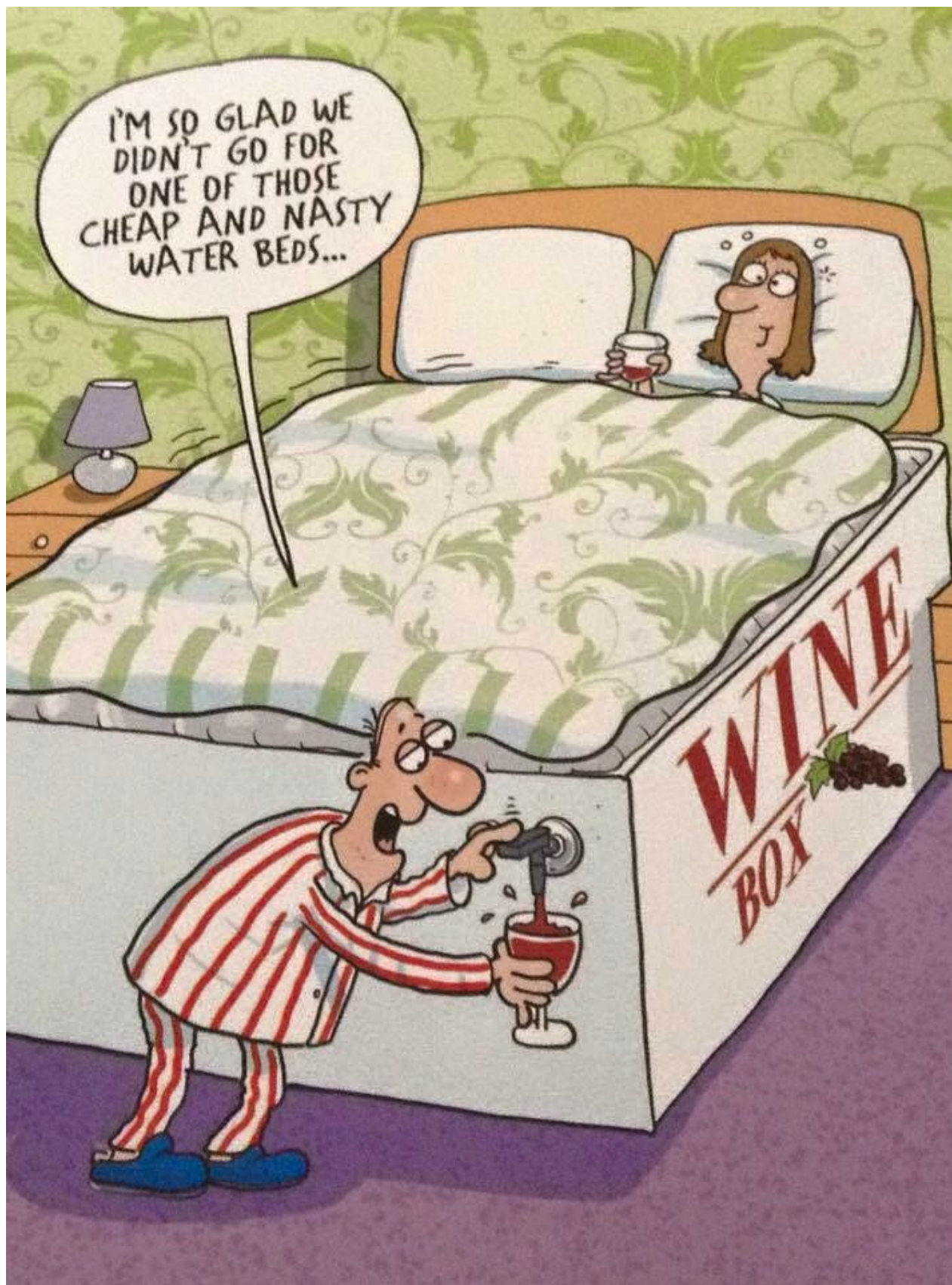
Instructions

1. Heat cloves, cinnamon, sugar, nutmeg, water, orange rind and apple in a large saucepan over medium heat.
2. Bring to the boil, then reduce heat to low and simmer for 10 minutes.
3. Add red wine and simmer for another 5 minutes. Remove from heat. Strain and divide among serving glasses. Serve immediately.



Wine Humour and News

HUMOUR



NEWS

The following articles have been submitted by Graham Scott

When you go beyond the grape, you enter a strange and uncomfortable wine world.

By Claire Adamson | Posted Saturday, 04-Jul-2015

There's a reason that most wine is made from grapes.

The small, sweet berries that make our favorite beverage have the perfect balance of wine-making alchemy: plenty of sugar to convert to alcohol, sufficient acidity for balance and enough tannin to provide structure.

This has definitely not deterred would-be winemakers in regions where it is too hot or too cold to grow grapes. While fruits other than grapes can happily make wines (think blueberry wine from Vermont or mango wine from the Philippines), they often require the addition of sugar to make them firstly alcoholic and, secondly, actually drinkable.

And it's not just fruit: anything that has carbohydrates can theoretically become wine, which pretty much translates as any plant you can think of. And, boy, do people think of them..... (Read on)

<http://www.wine-searcher.com/m/2015/07/the-weird-world-of-non-grape-wine>

Aussie wine with 'hints of smoked sausage' bound for Chinese market

Australian wine labels may soon use terms like 'hints of smoked sausage' and 'notes of dried hawthorn' for the labels of wine bottles destined for the Chinese market.

Researchers from the University of South Australia have spent more than two years working to translate wine tasting notes for consumers unfamiliar with many western flavours.

Fifth-generation McLaren Vale winemaker Richard Angove said he realised there was a major problem with the way Australian wines were marketed in China when he went there in 2011.

"I'd be talking about strawberries and blueberries, and the group that I'd be talking to would be on their smartphone, trying to work out what this fruit was that I was talking about," he said.. (Read on)

<http://www.sbs.com.au/news/article/2015/07/23/aussie-wine-hints-smoked-sausage-bound-chinese-market>

Trading Barrel

Wanted:

The bottom half (at least) of a basket for my 25L Demijohn – as the grey plastic handle of mine failed – it could have ended in a FIASCO!

Neil Johannesen

Ph 9802 3010

M 0412 038 601

Email: nhejo@optusnet.com.au

Apologies if I left off anyone's sale advertisements. Please resend or let me know if you have any items for sales, providing details and photos and send them to newsletter@amateurwine.org.au

Jo Illian Awards – Forward Thinking

By Gary Campanella

Keep an eye on the Jo Illian Awards beyond this year and next year.

Start experimenting now with Mead Wines for the 2017 Jo Illian. Start your Cabernet Sauvignon now for the 2018 Jo Illian. High quality Cabernet Sauvignon fruit is becoming available very soon (check out the EDWG Fruit Report on our web site).

Yes Forward planning I see some of our best winemakers doing it.

Show Year	Class	Winner
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RPC, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME, including JAO recipes)</i>	TBA
2016 (Grape)	<i>Best Previous Pinot Noir (RPP, 2015 or earlier)</i>	TBA
2015 (Country)	Best Country Wine (excludes Hybrid, Sparkling, Liqueur)	TBA
2014 (Grape)	Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal	Danny Cappellani
2013 (Grape)	Best Previous Red Blend	Danny Cappellani
2012 (Grape)	Best Previous Shiraz	Gary Campanella and 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 Current 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

GUILD NIGHT WOTY Competition – 2015

A new leader has emerged on our 'League Ladder'. Mario Fantin is the first person to have met all the 'ABC' prerequisites in order to be eligible to win the competition. The WOTY theme for the July Guild Night is Mulled Wine. Although members can bring any wine along for assessment and feedback at our meetings, only those wines in line for the WOTY theme are eligible to score points in the competition.

GUILD NIGHT WOTY – LEAGUE LADDER					
Name	Score	A	B	C	Description
Mario Fantin	4				2013 Shiraz (1), 2015 Mead (3)
David Hart	9				2013 Pinot Noir (3), 2013 Elderberry (3), 2010 Cabernet Sauvignon (3),
Henri Styzinski	2				2015 Plum (1), 2015 Mead (1)
Wayne Harridge	2				2015 Mead (2)
Danny Cappellani	5				2013 Palomino (2), 2014 Pinot Noir (1), 2011 Lagrein (2)
Spencer Field	3				2013 Viognier (3),
Neil Johannesen	3				2012 Chardonnay (1), 2011 Pinot Noir (2)
Nan Oates	2				2011 Elderberry (2)
A - Grape Wine		B – Country Wine		C – Current Vintage	

Reminder of rules:

1. A block of time will be allocated at most Monthly Guild Nights for the WOTY discussion/competition.
2. The theme of each Guild Night WOTY will be announced in advance via the newsletter. Only those wines brought in by members who are consistent with the theme will be eligible for WOTY scoring. Other wines may be discussed during the WOTY session subject to the discretion of the Chair.
3. The Guild Night WOTY will not replace the Wine Show WOTY award. Note that the Wine Show WOTY is awarded to the member whose has the best aggregate score of their best 3 wines entered in the Wine Show. At least one wine must be a country wine and at least one wine must be current vintage.
4. Each wine brought in by a member to a Guild Night will be discussed and feedback provided. Members present at the meeting are encouraged to formally assess each wine via a judging sheet similar to that used by judges at our wine show.
5. At the end of the WOTY segment the Chair of the meeting will ask members, via a show of hands, to nominate which they believe were the three best wines. The best wine on the night will be allocated 3 points with the second best wine 2 points and the third best wine receiving 1 point.
6. Details of the three best wines will be noted and the aggregate score of individual winemakers, who have submitted a WOTY wine throughout the year, will be shown in the monthly newsletter.
7. The member with the highest aggregate score will be allocated a prize at the Guild's annual wine show. However to be eligible for the prize, just like with the Wine Show WOTY, at least one wine must be a country wine and at least one must be current vintage.

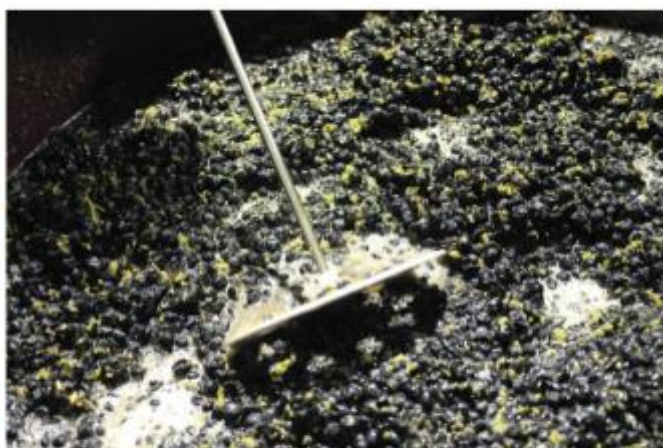
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