



Press Cuttings

April 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	Gary Campanella	0409 198 884	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: 24th April 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

APRIL UPDATE

The heavy duty tasks associated with this year's grape vintage are slowly starting to taper off and we now can start to think about what else we can do in the area of winemaking. I would like all members to seriously consider making a country wine, especially those who have not made one in the past. The beauty with country wines is they can be made all year round with whatever ingredients are readily available at the time. In fact frozen berries and honey can be purchased all year round. The volumes involved in country winemaking are also very small allowing for experimentation. Remember, the Joe Illian for this year will be for the best country wine.

COMMITTEE UPDATE – POTENTIAL AGM MOTIONS

Between now and the AGM in July, the Committee (Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Dark Prostruzin, Bill Bussau, Gary Campanella, Kass Mulvany) would like members to consider whether the following propositions should be voted on at AGM in July:

Disposal of Guild Assets

The Guild currently has a number of assets that are available to members for hire. The take up rate for these assets has been low and keeping track of them has been a challenge. There are also special OH&S requirements which must be complied with when certain equipment is hired out. Under the circumstances it is proposed that these assets be disposed of via an auction process to members.

Waiver of Membership Entry Fee

New members entering the Guild are expected to pay an entry fee as well as an annual subscription. As a means of encouraging Guild membership it is proposed that the entry fee be waived and only the annual subscription fee be levied on a pro rata basis.

Support for Charity

It is proposed that the Guild improve its profile in the community by formally sponsoring a nominated charity.

MEAD WORKSHOP

The 2nd mead workshop session was held on Saturday 18th April. We wish the members organising this event (Hamish Lucas, Graham Scott, Danny Cappellani, Gary Campanella) all the very best. Feedback from those participating has been excellent to date. Guild members will have an opportunity to meet the people attending the workshop and taste their meads at the June Guild night.

INTERNATIONAL NIGHT – 9 MAY

Final arrangements are now being made for our International Night which this year is being held at the Veneto Club Bulleen on Saturday 9 May. The fine northern Italian food will be complemented with both in-house and members wines. There is still time to book a place. Visitors' welcome. Refer article later in this newsletter for more information or contact Mario Anders if you would like to book a place.

NAME TAGS

The Committee recommends that members be encouraged to wear their name tags when involved in Guild activities. Internally within the Guild, name tags are of particular use to new members. In public, the name tags identify who we are and make us more approachable to members of the public.

NEXT GUILD NIGHT – FRIDAY 24 APRIL

The guest speaker at our next Guild Night is Darren O'Hara (refer bio below). Darren is very knowledgeable about wines in the Yarra Valley and he has a regular segment on Yarra Valley FM radio. Thank you Graham Scott for making all the arrangements with Darren to attend our Guild night. Graham has suggested that Darren speak to the following topic, which covers new trends in wine making and drinking: 'Your drinking habit – it may have to change!'

The WOTY for the April Guild night is Country Wines so please bring your wines along for assessment and discussion.

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	Steve Oates - Manager of the Heathcote Wine Hub, a retail outlet for the vineyards and wineries	Nan Oates

	around the Heathcote District.	
<u>Monthly Guild Night</u> Friday 26 June 2015	Mead Workshop attendees to bring in their meads for discussion	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 – Gluewine and Mulled Wine Lindsay Corby - Preparing wines for show entry. What judges are looking for. Feedback from class comments.	
<u>Monthly Guild Night</u> Friday 28 August 2015	Organic Wines – to be confirmed Back up – Richard Webb – sparkling wines.	
Sunday 30 August	Frankston Wine Show	
<u>Monthly Guild Night</u> Friday 25 September 2015	Review results of EDWG pinot's entered in Frankston Wine Show. Compare pinot wines made from same grapes. Blind tastings.	
5 October 2015	Deadline for EDWG Show Entries	
<u>Monthly Guild Night</u> Friday 30 October 2015	Reg Bowen – Ebulliometer – wine testing Wine show briefing role tutorials, reminders.	
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> Wednesday 20 May 2015 Wednesday 22 July 2015 Wednesday 16 September 2015	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 visitor and present suggestions for improvement, then contact either the President or Secretary. Help and ideas are always welcome! Committee members: Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Dark Prostruzin, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin.
<u>Eltham Wine Show Working Group</u> Wednesday 17 June 2015 Wednesday 19 August 2015 Wednesday 21 October 2015	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.

EXTERNAL WINE EVENTS OF INTEREST

Darebin Homemade Food & Wine Festival Saturday 16 May 1pm – 4pm Preston City Hall

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 Eltham Wine Show: Director's Update – April 2015

No updates for this Month.

Gary Campanella
Director, Eltham Wine Show
Vice President EDWG

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

Please see below the 'League Ladder' to date. The competition has now been going for two meetings and you can see that each of the four people listed has exactly the same score! It's early days and I am sure gaps will develop over time. Remember it is not necessarily the person with the highest score who will win, you need to have 'ticked all the boxes' listed under A, B & C. If you have any questions, please contact Mario Fantin.

GUILD NIGHT WOTY – LEAGUE LADDER					
Name	Score	A	B	C	Description
Spencer Field	3				2013 Viognier (3),
Neil Johannesen	3				2012 Chardonnay (1), 2011 Pinot Noir (2)
Danny Cappellani	3				2013 Palomino (2), 2014 Pinot Noir (1)
David Hart	3				2013 Pinot Noir (3)
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.

Oxidation

Written by Gary Campanella
(Reprinted for EDWG Web Site)

1. Introduction

Oxidation occurs whenever a substance combines with Oxygen. We all see the effects of oxidation on foods; cut open an apple, leave it on the bench and it goes brown. That's because it's oxidising. Likewise, wine will oxidise when it is exposed to air. An oxidised, brown apple looks unappealing to eat, no longer feels crisp when you bite into it, and certainly lacks a fresh, fruity flavour.

A wine that is slightly oxidised will at first have a hint of a nail polish remover smell (acetaldehyde). If left to oxidise further the wine will develop a nutty, sherry-like smell or a pungent over ripe fruit smell. Just like that cut apple that been left on the bench for too long. If oxidation is allowed to progress, the wine changes colour, loses that lovely fruit aroma and becomes flat tasting. Wine in an advanced state of oxidation will develop a white film on its surface. This is *Acetobacter* bacteria munching on the alcohol in the wine and turning it into vinegar. Left to go on for too long, the wine will smell and taste and distinctly vinegary. Game over! Tip wine down the drain! Yes, all of it, because it can't be recovered.

Mercifully, there are proven, simple techniques that do minimise the chance of your wine tasting like a bad sherry or worse. The following comments span the whole of the wine making process and assume you that you are familiar with it and the concepts of pH, SO₂ additions and racking.

2. Practices that minimize Oxidation

Each step of the winemaking process presents its own "opportunities" for oxidation mechanisms to come into play and gradually degrade the potential of a wine. Keep the following in mind as your vintage progresses:

a) Make sure that your grapes at the time of crushing are freshly picked, cool, and show no signs of mould. Hot, mouldy grapes are to be avoided as they may be a prime source for bad enzymes that will oxidise grape juice and colour compounds before crushing even starts! The actions of these enzymes (Laccases) cannot be stopped.

b) Add Sulphur Dioxide to your crushed grapes at a rate of 10 to 50 parts per million. Sulphur dioxide is a very effective germicide and antioxidant. It is also an effective inhibitor of the enzymes that form within grapes and cause oxidation during the must phase (Tyrosinases; the same enzymes that cause apples to go brown).

A more advanced technique is to use a Sulphate calculator to calculate the quantity of potassium metabisulphite required to achieve the appropriate SO₂ dosage for your volume of juice and its pH (<http://www.winemakermag.com/guide/sulfite>). Hint; most sulphate calculators will prompt for a target Molecular SO₂ level; use 0.5 ppm for Reds, and 0.8 ppm for whites.

c) Avoid excessive aeration during the fermentation stage. Musts lack the protection of alcohol and colour compounds that provide some buffer against oxidation and therefore are much more susceptible to oxidation than a fully fermented wine.

A small amounts Oxygen is useful during fermentation of some red wines.

Fortunately, the high volumes of Carbon Dioxide (CO₂) produced during the early phases of primary fermentation provide a barrier to oxygen absorption into a low alcohol must. However, a delayed start to fermentation or a stuck fermentation can present a real risk of oxidising a must.

See the EDWG Summary article on Yeast Fermentation for hints on establishing a healthy fermentation.

d) Maintain wine within appropriate acidity (pH) ranges. Correct pH levels combined with appropriate SO₂ levels will provide a high degree of microbial stability and protection against oxidative mechanisms. White wines need to be kept within a pH range of 3.0 to 3.4. Reds within a range of pH range 3.3 to 3.7.

Knowing your wine's pH is fundamental to decisions around sulphating and acid correction. You can have

your wine tested or, you invest in, and learn how to use a good quality pH meter.

See the [EDWG Summary article on Acidity and pH](#) for hints on acid adjustment.

Be sure to measure pH after completion of malolactic fermentation and readjust pH if the wine is not within an appropriate range.

e) Maintain correct levels of “free sulphur dioxide” during stabilisation and bulk aging. This is particularly critical for Whites. Again, see the [EDWG article on SO2](#) or use an SO2 calculator to advise you of the correct SO2 levels for the pH and colour of your wine.

f) Have your wine tested for its free level SO2 after every second racking and preferably after every racking and top up the SO2 level appropriately.

g) Rack wine gently. Don't splash wine during racking, rather place the racking tub against the side of the receiving container, allowing wine to run along the container walls without splashing.

h) Take extra care with handling white wine. The effects of oxidation are much more readily seen and tasted in a white wine. They also lack the colour compounds of red wines that provide some protection from oxidation, and are therefore much more susceptible to the effects of oxidation than red wines. The best practice in handling white wines is to liberally dose containers with an inert gas (generally CO2) before filling with wine, and top up all containers with CO2.

The liberal use of CO2 is a considerable advantage in reducing the risk of oxidation in all types of winemaking.

Refer to the EDWG "Tips and Tricks" article on a [very cost effective method of using CO2 during racking white wines](#). Also refer to the [EDWG article on White Wines and Oxidation](#).

i) Keep containers topped up and stoppered at all times. Always ensure containers are properly stoppered with rubber, or preferably, silicon bungs fitted with fermentation locks (filled to the correct level with Water/SO2 solution). Fit containers with solid bungs when you are convinced that your wine is no longer “gassing”.

References:

1. Rankine, B. Making Good Wine, 2004
2. Pambianchi, D. Techniques in Home Winemaking, 2008
3. Crowe, A. The Winemakers Answer Book, 2007
4. Iverson, J. Home Winemaking Step by Step, 2002



Darren O'Hara

Darren graduated from Roseworthy College with an Associate Diploma in Wine Marketing and has worked extensively across the retail, marketing and distribution spectrum of the wine industry. He has represented McWilliam's and Independent Distillers, been a wine buyer for the ALH Group and worked in various roles for the Coles Liquor group at their corporate office. Recently he has been Manager of Salena Cellars, an independent fine wine store in Balwyn North and has started up an on line wine business, Personalise Your Wine.

He is a promoter of Australian wines and especially the Yarra Valley winemakers, presenting "Vine to Wine - the Wines & Wineries of the Yarra Valley" on Yarra Valley FM Radio. This is a one hour program that airs weekly, and aims to inform and engage the Yarra Valley community on the topic of wine and wineries in the region. It includes winery profiles, wine events, wining & dining, wine education, wine business, winemaking, wine tasting, wine tourism, and wine history. He even had a session on the Guild!

Darren will talk about the way the Australian taste for wine has developed and how the industry is responding and give an outline of the current vintage in the Yarra Valley. He has some wines he would like us to taste as well.

Mead Making Workshop

To begin with, this was Hamish's idea. We workers in the vineyard were happy to help and support him in this noble endeavour. Things became a tad curious when Hamish decamped to Perth and the three mousketeers suddenly came into sharp focus. Cometh the time; cometh the man. Enter Gary Campenella!

The Mead making workshop is a three session model and the first took place Saturday 21st March. Others will happen on 18th April and 16th May. The first session was a real test for the Guild as more people came than we had planned for. We had planned for 10 we got twelve and some sharp footwork was needed to ensure they all had kits to play with and use in the first mead making hands on session. All good sticky fun.

First session

As the ice breaker Gary did a quick outline of the history of mead, mentioning the variations on this theme and the magical medicinal and fighting qualities mead has for us humans. To give them a taste as it were, they were each given a sample of glorious mead from Master Mead Maker Henri and another beauty from the absent Hamish. Each great examples of what can be achieved at each end of the sweetness spectrum. Then a taste of a commercial mead which showed that amateurs in control of their base material can run rings around commercial grade mead. They were hot to go after that.



Graham gave a short reminder session – to look after your mates who are the yeast cells. Think inside the bottle. What is it like for them to have a good working environment?

Then it was into the sticky bit and they all excelled in this. Honey has a tendency to cling to things. It also has a reluctance to mix with water unless vigorously shaken so lots of that was done. This became the seriously good aeration technique Graham had said, had to be done so the Mead could get off to a good start in its Lag Phase. The roomful of jiggling five litre jugs half full of a viscous mixture was a sight to behold.



Preparation Work

The kits were perfect for the job and the prior work of Danny and Gary to get the base material, the oranges in segments and the additives all laid out in the kits paid off big time. Also we had as examples Garry's starter from the night before, so they could see what theirs should look like now, and Graham's six weeks old mead, so they could see, and taste what theirs should be close to in a month's time.

After that came the warnings – the list of 'never evens'. Danny caused consternation when he told them they now had a new baby to look after. Silence descended while they did their first ever SG calculations and **WROTE THEM DOWN** in their new log sheet. (The job's not done till the paperwork is done.) Then off to put their first mead to bed.



They were a happy group and a disparate group. We had three bee keepers, some very experienced winemakers and lots of tenderfeet, wide eyed with the fun of it all. We now await the results.

Second session

... To Be Continued

Wiggio-EDWG Forum – www.wiggio.com

Wiggio was designed for people who work in groups.

The platform is designed to be easy and straightforward, even for the least tech-savvy members of our group. It provides everything we need to work productively as a group, without bogging us down with complexities and unnecessary features

Initially, all members will receive an email from Wiggio - all you have to do is hit the JOIN button and you will be included in the group. That is all – you will then receive emails and calendar reminders about important matters.

You can use the forum to contact other members such as the committee by logging onto the system and then sending emails to the selected group. You can create a group on the fly to email to and they can all reply to the same group, using that email address.

It is as easy as that !

There are, of course, many more features and benefits which we will be developing and using in the future as well as a file store for collective guild documents, which we have started using already.

EDWG INTERNATIONAL NIGHT 2015

As mentioned at the **January Guild Night** – in response to suggestions from our members the **International Night** this year will be held a little earlier in the year on a **Saturday**.

Please make sure you save the date of **9TH MAY 2015** in your diaries for what will be another entertaining evening.

The theme this year will be **ITALIAN** and we will be holding the event at the Veneto Club.



- **We will have a catered three course meal with table wines**
- **We will also have our gold table for you to taste some of our member's wines**
- **We will have a raffle for some great prizes**
- **We will entertain you all evening**

Wine Humour and News

HUMOUR



EMPLOYMENT OPPORTUNITY

Home Make It have more employment opportunities on a Casual basis.

They are looking for Casual staff to work at the Reservoir and Clayton Store.

Home Make It requires the applicants to be able to competently and confidently provide wine analysis by both mouth feel and equipment. To be able measure the Ph and Baume, as well as fault finding and corrections. The applicants would also be able to sell the appropriate additives as required.

Ideally the applicant would have retail experience and a passion for homemade food and beverages, such as passata, salami, sausages, pasta preserves or homebrew.

If you are interested in applying, please send an email to lisab@thebeveragefoodgroup.com or call her on mobile number 0414 614 695.

NEWS

The following was sent in by John Gaffney

A company called Pure Easy <http://pure-easy.en.alibaba.com/> can print wine labels at a very competitive price.

They take PayPal, which makes them easy to deal with. Labels posted to your home.

They do 1000 high quality label with a waterproof finish for about \$200 US including postage 25c each etc.

You can create your own artwork, which needs to be of a quality suitable for printing (label design can be done using a publishing package). You need to ask them what file types they support and resolution e.g DPI, etc.

The following articles have been submitted by Graham Scott

What's the Big Deal About Stems?

Why would anyone want to put grape stems in their wine? **Richard Hemming** investigates.

Stems? As in the bits of a bunch of grapes you throw away?

Yes! There is a growing trend for chucking the stems in the fermentation vat along with the grapes, rather than chucking them away. When making red wine, most grapes go through a machine called a crusher-destemmer, when they reach the winery. This process separates the stems from the skin and pulp of the fruit, which are normally discarded, and often become used for fertilizer or mulch back in the vineyard but some winemakers think they're worth keeping..... (Read on)

<http://www.wine-searcher.com/m/2015/04/what-s-the-big-deal-about-stems>

Growers struggle to survive with falling grape prices

After years of low prices and spiraling debts, some of Australia's oldest grape growers are giving up. They say the price setting of the wineries is sending them broke and things must change. Some of Australia's oldest grape growers are pulling up their vines and scaling back after years of low prices and spiraling debts. In South Australia's Riverland, growers say that the cards are stacked against them and they want help competing against the big wineries. But as Alex Mann reports, even their own association thinks it may be best to give up the fight. (Read on)

<http://www.winebiz.com.au/dwn/details.asp?ID=16781>

Trading Barrel

Adv 1 - Narrow neck glass demijohns.



5 X 25 litre: - \$28 each.

1 X 20 litres: - \$20.

Please contact **Stan Gower**: stango@alphalink.com.au Ph **9439 8687**

I plan to be at the February meeting and will have with me a recently purchased 500g packet of Lalvin 71-yeast. This is the standard yeast for fruit wine. Anyone wanting to buy small quantities can do so at pro rata \$2 per 10g, but will need to bring their own containers. – Richard Webb.

375 ml green claret	2 dozen \$10/dozen
375 ml flint claret	4 dozen \$10/dozen
375 ml yellow burgundy	3 dozen \$10/dozen

All bottles are cork finish

Contact Richard Webb

Email: w3bbi3@gmail.com

Phone : 9882 6829

700 litre fermenting vat with lid in excellent condition is for sale now. Very, very clean. First reasonable offer accepted. Will deliver to NE suburbs. Spencer Field 0408 300523





Stainless beer barrel 50 L

Make me an offer \$

Fermenting container



With large gate Approx. 100 L

Make me an offer \$



Double barrel stand.

Make me an offer \$



Demijohn 50 L

Make an offer



Brand new corks

Make me an offer \$

All the above items are located in Box Hill

All must sell

I also have a manual crusher/destemmer and a 500L plastic fermenting vat

Please contact Lorenzo Premoselli

Mob 0409194140

Email: premusel@icloud.com

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

Sponsors Corner

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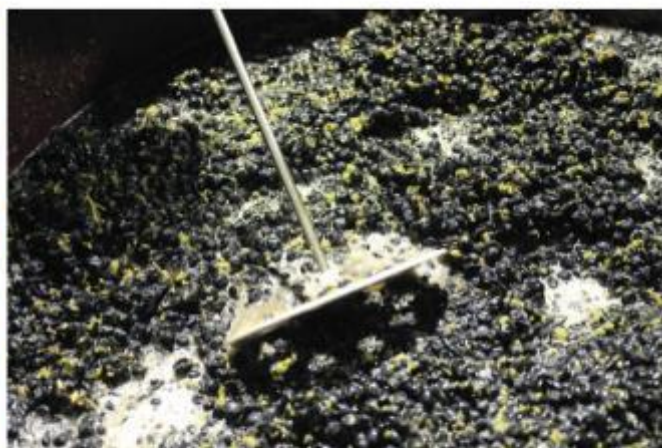


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