



Press Cuttings **February 2015**

President	Mario Fantin	9846 7092	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: 27th February 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

FEBRUARY UPDATE

With grape vintage already having started we are approaching a very busy time of year. Just to make things even more exciting, there are lots of things happening in the Guild at the same time that are aimed at helping you make even better wines. But first, let me wholeheartedly thank David Hart on behalf of the Guild for arranging such a great excursion on the 7th February. Everybody who attended voted the day to be a great success. We visited two Mornington Peninsula wineries where we were hosted by actual winemakers who willingly shared their knowledge and provided us with some great technical winemaking tips. This was followed by a BBQ lunch at Kerrie and David's home where we were treated very warmly and hospitably. Thanks to David's generous donation of his wines for the raffle, the event needed only a minor financial subsidy from the Guild.

COMMITTEE UPDATE

Committee members: Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Dark Prostruzin, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin.

The Committee met on 21st January to start planning the course for the Guild over the remainder of 2015. Many of the initiatives discussed are elaborated on elsewhere in this newsletter. From the President's and Guild's perspective we are fortunate to have such an energetic group on the Committee who are fully committed to making changes which will result in improved benefits for members.

MEAD WORKSHOP

Enrolments are progressing steadily. I would like to encourage all members to seriously consider enrolling in this workshop, which is being delivered by a team of winemaking craftsmen. Also please bring this workshop course to the attention of any of your friends who may be interested. At a cost of \$100 it is real value for money. Not only do you end up with a flagon of mead, but you get to keep all the winemaking utensils! If you would like to learn more, please contact one of the following organising committee members: Hamish Lucas, Graham Scott, Danny Cappellani or Gary Campanella.

JOE ILLIAN

Please keep in mind that to be eligible for the prestigious Jo Illian trophy both this year and next year you need to be making two varieties of wine this year. Firstly you need to be making a country wine to be eligible for this year's award. Why not enrol in the workshop and enter a mead? Secondly you need to make a pinot noir (Jo Illian next year is: best previous vintage pinot).

WODONGA SHOW

The Wodonga Guild Wine Show will be held over the Labour Day long weekend with the open day for public tasting being Sunday 8 March. Guild members are strongly encouraged to support this event. Even if you have not entered any wines you will learn a lot from tasting the wine show entries. The Wodonga Guild has a tradition of making award winning country wines. Bill Loughlin is preparing a list of social events and places to visit while you are in the region.

INTERNATIONAL NIGHT

Our International Night this year will be held on Saturday 9 May at the Veneto Club Bulleen with the theme being Italian wine and food. We are having this event a bit earlier this year because many of our members will be away in July. This is shaping up to be a great night with excellent northern Italian catering guaranteed. I encourage all members to block out this date in their diaries and see Mario Anders to make

a booking. Refer more details later in this newsletter.

WOTY - GUILD NIGHT COMPETITION

Our February Guild Night will see the commencement of the new Guild Night WOTY (Winemaker Of The Year) competition. Each Guild Night will be allocated a different wine variety theme with the theme for February being white wines. More information on how it all works refer to the article later in this newsletter.

NEXT MEETING – FRIDAY 27 FEBRUARY

As noted above, the theme of our next Guild Night is white wines, which is very topical at this time of the year. Our guest speaker will be Graham Morris who is a very experienced winemaker with a good understanding of the challenges faced by amateur winemakers. The night will be facilitated by Graham Scott as I will be on holidays at the time. It is shaping up to be a great night so don't miss out. Why not invite a friend to come along. Also don't forget to also bring your white wines for discussion and feedback as part of the new WOTY session.

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	To be advised.	
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	Mead Workshop attendees invited to bring their meads	

	to Monthly Guild Night	
<u>Monthly Guild Night</u> Friday 26 June 2015		
<u>Monthly Guild Night</u> Friday 31 July 2015	AGM – Gluewine Theme	
Frankston Wine Show August (date to be confirmed)	Details to be provided	
<u>Monthly Guild Night</u> Friday 28 August 2015	To be advised.	
<u>Monthly Guild Night</u> Friday 25 September 2015	To be advised.	
<u>Monthly Guild Night</u> Friday 30 October 2015	To be advised.	
Wine Show Saturday 14 & Sunday 15 November 2015	Details to be provided	
<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 21 January 2015 Wednesday 18 March 2015 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!
<u>Eltham Wine Show Working Group</u> Wednesday 18 February 2015 Wednesday 15 April 2015 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

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 – February 2015

Start thinking about the 2015 Wine Show!

Think about what you'd like to exhibit, learn and be rewarded for.

2015 Jo Ilian

Keep in mind that this year's prestigious Jo Ilian will be awarded to the "Best Country Wine, any vintage. Eligible classes are: CBE, CME, CST, CVE, CFR, CSP, COB, CFA (excludes Hybrid, Sparkling, and Liqueur)".

Consider the benefits of supporting our own Eltham Wine Show:

- The opportunity to have your wine evaluated by independent, expert judges
- The potential reward and prestige that comes from winning medals and awards for high quality wine
- Improving your own winemaking through direct feedback from judges and by exposure to other winemakers and tasting at the show
- Improve your own tasting skills by being an Associate Judge where you will be teamed with an experienced judge.

2015 Show Poster, Show Flyer, Entry forms

2015 Eltham Wine Show Posters:

Winemaker Entrant Poster

<http://amateurwine.org.au/images/Show%20Poster%202015.pdf>

Public Day Poster

<http://amateurwine.org.au/images/A3%20Show%20Poster%202015.jpg>

2015 Eltham Wine Show Entry Form (Amateur Section)

http://amateurwine.org.au/images/EWS_EntryForm_Amateur_2015.doc

2015 Wine Label Competition

Information Sheet and Poster

<http://amateurwine.org.au/images/Label%20Competition%20Poster%202015.pdf>

Entry Forms

<http://amateurwine.org.au/images/Label%20Competition%20Entry%20Form%202015.docx>

Gary Campanella

Director, Eltham Wine Show

Vice President EDWG

GUILD NIGHT WOTY - RULES

For those of you who did not attend the January Guild Night, this article provides an overview of how the new Guild Night WOTY (Winemaker Of The Year) will operate. The purpose of this new competition is to provide some structure and fun around the assessment of wines brought in by Guild members for assessment and feedback.

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.

Harry's Garden

Back next month

WODONGA WINE SHOW WEEKEND 6-8 MARCH 2015

The Guild has decided to make the weekend of 7-8 March 2015 an optional Guild weekend for those participating in the Wodonga Winemakers Guild Annual Wine Competition on Sunday 8 March along the lines of our former winery tour weekends.

The difference is we will not be providing a bus or arranging accommodation. You are expected to travel privately and may be able to arrange with other members to share a vehicle and in some cases accommodation. Some accommodation details are listed but there are many more which can be accessed through websites such as: www.wotif.com.au and www.hotelscombined.com.au. As this weekend is a long weekend on account of the Labor day public holiday on Monday 9 March, you are advised to book your accommodation early.

The Wodonga Guild is arranging a dinner on the Saturday night, which we hope most members will participate in with our Frankston and Wodonga Guild colleagues. Details are not yet available as to the venue. We will keep you informed.

If you are travelling on Saturday and wish to visit some wineries on the same day, it is suggested that Rutherglen offers the best range and is only 30 minutes travel time to Wodonga. We can have lunch at the Rutherglen Bakery, located in the main Street which is a low cost option, or you can choose more upmarket venues in the town.

The following wineries are suggested as visits for members and guests travelling to Wodonga on Saturday 7 March.

Bill Loughlin

Also, some Wodonga Accommodation

Best Western Motel
188 Melbourne Road
Wodonga
Tel: (02) 6024 3044

Border Gateway Motel
6 Moorefield Park Drive
Wodonga
Tel: (02) 6056 1011

Comfort Inn
4327 Anzac Parade
Wodonga
Tel: (02) 6056 3433

Belvoir Village Motel
2 Trafalgar Street
Wodonga
Tel: (02) 6024 5344

Sanctuary Park Motel
11-13 High Street
Wodonga
Tel (02) 6024 1122

Twin City Motel
166 Melbourne Road
Wodonga
Tel: (02) 6024 2111

EDWG - ASSET REGISTER

Note from the Editor: – as it is coming into wine season, I will reprint this section over Feb, March and April Newsletters so guild members have at hand what equipment the guild has.

Policy for management of Guild equipment:

This policy is based on the Guild's charter to "Nurture, promote and sustain the art of amateur grape and country wine making". Part of the nurturing the art of winemaking is to provide to guild members (only) and especially new members, access to basic but costly equipment, which they will need to make wine.

1. The Guild owns a limited range of equipment for the purpose of assisting (particularly new) members to make wine when otherwise the cost of equipment could be a deterrent to winemaking.
2. All Guild equipment is to be available to all members to use.
3. Members may hold equipment at their own home but need to inform the Guild's asset manager of any changes (e.g. transfer of asset to another member, damage, loss, repair, etc.).
4. Existing items regarded as basic and lower cost (e.g. plastics containers) will not be replaced at the end of their useful life.

Asset Description	Quantity	Hire Cost
Enolmatic Bottling Unit	One	\$25 per session
Powered Crusher/destemmer and stand	One	\$25 per session
Small Keith Traeger Press – 38 litre	One	\$10 per session
Larger Andy Miezis Press – 64 litre	One	\$10 per session
30 litre Black plastic beer fermenter	One	\$5 per month
200 litre fermentation vat	One	\$5 per month

Booking Guild Assets:

Note that only Guild members may hire equipment.

Guild Asset Manager:

Geoff Neagle

e-mail: assetmanager@amateurwine.org.au

Phone: 0407 176 347

Ready when you are

EWG Members are a crafty lot and I am sure most of you have been checking your equipment, barrels and fermentation vessels. And all the chemicals and bits and pieces – are they all there where you want them? Bet they are.

However, what about the raw material that you will be working with? Here is the area where you can't have the same control and yet this is where the quality of the wine depends on how good the stuff is. How do you control that?

First – know your sources. If you have reliable regular contacts with your grapegrower or honey supplier or orchardist you are half way there. Get a copy of their spray regime for the growing season. That will tell you what disease pressure they were having.

Second – know what the season has been like in that area. For example, Shiraz Republic in Heathcote report that they have had a summer to remember.

No fires so no smoke

No sunburn so no heat damage

No floods so no mildew.

Sounds like grape heaven. Go up there and buy!

But what has been happening south of the Divide?

It has been cool so no heat stress

No fires so no smoke problems

The rain coupled with warmth has meant some mildew stress

The lack of hot summer temperatures means that ripening will be delayed. The upside of that is there will be more intense flavours. Can you last out the wait?

Third – Have you set up your diary for the event-to-come? I mean that. The job isn't done till the paperwork is done. Get a standard form – there are plenty around – and maintain it.

Fourth – and this could/should have been top of the list – have you decided what wine(s) you want to make? We all know that decisions are made on the spot but you should have set out your cellar needs and how you are going to fill the requirement. DON'T overdo it just because it is there! Remember the wise words of David Hart –concentrate on quality not quantity.

This is going to be a good vintage for everybody – fruit wines, meads, grape wines. Check the inputs to give you control of the end product – the best wine money can't buy!

Graham Scott

We were Bittern by the People and the Place

Saturday, February 7th 2015

Who would have thought that a short trip down the Peninsular could be a game changer? Bittern doesn't rate much of a mention as a tourist destination, but the area around there is full of surprises. Mostly wine style surprises. I think we will be back.

First we went to the Vale Winery where John and Susan led us through a tasting of their available wines, with precise discussion on the how and why of the winemaking. The wines were scrumptious and each had that little extra of a well looked after small batch wine – care. Special mention to the sparkling made by their daughter. This could be a trend setter.

Then we went on to Balnarring Estate where the cool winery was a treat after the hot winds outside. Ken McCarthy was a genial host and the wines were lovely. Kathy Quealy dropped in to answer questions especially about Pinot Grigio. Not for nothing is she known as its Queen. Her blend of this with Friuliano is superb. Of interest for winemakers is their work using terra cotta fermentation urns. These can be seen in the photos. There could be some radical wine changes when this procedure develops. Can we do the same with big flower pots? Hmm. I don't think so but I'll bet some bright EWG member is already mulling over a possible approach.



But the day was really only starting! David and Kerry laid on a treat in their outdoor BBQ area and those with a knowing eye took a good hard look at the vineyard. It is so well managed, so well cared for, so bloody organised! I weep for my own vines, which get nothing like this kind of royal treatment. And I could

weep even more when tasting the results of that kind of work. David's wines were enormous; Big flavours, long lasting and quite a meal in themselves. El Presidente Mario and entourage cooked up a storm on the BBQ and somehow the discussion tended to drop away from wine technicals to mumbles of suffused appreciation. Praise be, we are a sensual lot!



A big thanks and huge appreciation to David and Kerry for their meticulous planning and organisation. And another round of applause for being the best hosts we can imagine. A wonderful time made better by David and Kerry.

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

News from Indonesia

Look what we have started! International mentoring!

Pat Carnegie and I started Rockwood vineyard in Kangaroo Ground. He now lives in Perth and his son is in Indonesia and we helped start him in winemaking over there.

Here is the latest report. The veracity of Pat's memory of the wines should not be regarded highly.

Hi Graham,

You wanted a report on Angus's wine-making activities. I had my big Birthday with them. He organized for a suckling pig for the dinner. Their landlord has a restaurant up stairs. Angus got a pig and transported it in the usual way on the back of a motorbike. It was rotated for about 8 hrs over an open fire by the landlord and then served. It was delicious! He provided a selection of his wines. Here is what I remember about each one:

Rambai

This was the best. It could have been mistaken for a good quality dry white from grapes. See pictures below. He is not alone in making wine from the fruit more info see http://en.wikipedia.org/wiki/Baccaurea_motleyana





Wish we had a few cases here.

Mango

Ok, typical fruit wine but had slight oxidation flavour

Beetroot & Tamarillo

This one was very interesting. Could have been mistaken for a dry Rose[^]. Very drinkable. Bottle needed a warning notice "Do not panic if you find blood in the toilet next morning"!

Amazingly the beetroot colour survived and Didi panicked in the morning. She only had a couple of glasses. As I had told her about my near-death-experience when with you in 2010 she got a fright when she looked in the toilet. □ **Pineapple & Vanilla**

OK but a little bit too sweet

Sirsak (custard apple)

Cannot remember details of this one had too many glasses of the others □ **Melon** (we drank the last bottle).

Quite interesting, but no match for the Rambai.

We are settling in back home. Its been very hot so we have become lazy. Didi has to swing into action on Sunday as she has to set up a table to sell hear herbs and veggies.

Angus and Celine are coming here for a couple of weeks in April, will phone you then or talk on Skype or LINE. Didi thinks LINE is much better than Skype, do you use it?

Cheers

Pat and Didi

From: Graham Scott

Wine Humour and News

HUMOUR

For the office Christmas party, the manager remembered what occurred the year before so he instructed the catering staff only one glass of wine or beer will be served.



HELPFUL HINTS

Up to 20° Brix (i.e. gm sugar / 100ml wine)

$Br = 244 \times (SG - 1)$

Or

$$SG = 1 + (0.0041 \times Br)$$

Where Br = Brix, SG= Specific Gravity

RECOMMENDED BOOK

The Art of Making Wine and Liquors – Betty Samson

Contributed by Neil Johannesen

NEWS

The following articles have been submitted by Graham Scott

Why you should give oaked sauvignons a go

Unoaked sauvignon may be the style for which New Zealand is best known, but in the 1980s it was an oaked version that first garnered international acclaim when Hunter's 1985 Fume Blanc was voted best wine at a prestigious London festival. Three decades on, the style is experiencing something of a resurgence, but are sauvignon fans ready for it? (Read on)

http://www.nzherald.co.nz/viva-magazine/news/article.cfm?c_id=533&objectid=11393045

DRINKING RED WINE MAY HELP YOU REMEMBER

A compound found in foods like red grapes, peanuts, and some berries may help ward off age-related memory decline, new research suggests.

Resveratrol has been widely touted for its potential to prevent heart disease, but researchers say it also has positive effects on the hippocampus, an area of the brain crucial to functions such as memory, learning, and mood. (Read on)

http://www.futurity.org/red-wine-resveratrol-memory-850232/?utm_source=Futurity+Today&utm_campaign=7b99fdab5c-February_5_2015&utm_medium=email&utm_term=0_e34e8ee443-7b99fdab5c-206308429

Fighting powdery mildew on grapes

UC Davis researchers have uncovered important genetic clues about the pathogen that causes grape powdery mildew, among the most destructive vineyard pests throughout California and the world.

California growers use more chemicals, mostly sulfur and other fungicides, to control powdery mildew than to manage any other vineyard problem. Left untreated, powdery mildew destroys grape quality and yield. Grape powdery mildew is caused by the fungal pathogen *Erysiphe necator*....(Read on)

<http://phys.org/news/2015-02-powdery-mildew-grapes.html#jCp>

Japanese wineries bank hope on fruity 'koshu' wine

Making wine comes naturally to Ayana Misawa, having spent her childhood in vineyards watching her father and grandfather nurture cherished "koshu" grapes, a unique Japanese variety known for its fresh and fruity overtones....(Read on)

<http://www.winebiz.com.au/dwn/details.asp?ID=16350>

Indian grapes sparkle in Europe, Australian wines

MUMBAI, FEBRUARY 17:

Seedless grapes from India have become an integral part of certain French sparkling wines and Australian wines. Even as some grape exporters are engaged in setting up sustainable business practices with European importers, many say some varieties have found favour in France and Australia despite both origins being major grape producers....(Read on)

<http://www.thehindubusinessline.com/industry-and-economy/agri-biz/indian-grapes-sparkle-in-europe-australian-wines/article6905744.ece>

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-B 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

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

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Tel: 9432 0283



9th Wodonga & District 2015 Annual Wine Competition

We are less than a months away from our 2015 Annual Wine Competition and we welcome you to enter your wines. Attached please find link to entry forms and other relevant information found on our website.

To our new members, this is a great opportunity to find out how you are going in your wine making quest so don't be shy.

This year's entry also includes tickets for our BBQ spit roast on the Sunday and is always a great feed. Looking forward to seeing as many of you as possible.