



Press Cuttings

March 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 March 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

MARCH UPDATE

This year's grape vintage is currently in full swing. Not only is the vintage on the early side, but many grape varieties are becoming available in rapid succession. I have only been back from holidays barely a week and already I have three grape variety wines on the go! I am sure some of you will be in a similar situation. Thanks to all the committee members who kept an eye on Guild matters while I was away. In particular I would like to thank Graham Scott for chairing the February Guild Night, which from all reports was well attended and overall a great success.

COMMITTEE UPDATE

The Committee met on the 18th March. A number of matters were discussed which either are covered or discussed elsewhere in this newsletter. The main focus of the Committee continues to be:

- Guild activities that are of benefit and interest to members.
- Attracting new members.

If you have any ideas in relation to future Guild activities or how to attract new members, please do not hesitate to discuss with myself or one of the following committee members: Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Dark Prostruzin, Bill Bussau, Gary Campanella, Kass Mulvany.

MEAD WORKSHOP

The mead workshop started on Saturday 21st March. Enrolment numbers have been very good. We wish the members organising this event (Hamish Lucas, Graham Scott, Danny Cappellani, Gary Campanella) all the very best. The Committee sees this and future similar workshops as an important means of improving the Guild's profile in the community and also a way of attracting new members.

JOE ILLIAN 2016 – PINOT NOIR

It was great to see so many members take advantage of the pinot noir fruit offered by Rising Vineyards. Thanks to Danny Cappellani for organising. The comparison of wines made by members from the same fruit, will be a great topic for discussion at future Guild Nights. For those of you who are still keen to make a pinot but missed out on the Rising Vineyard initiative, it may not be too late to procure pinot from one of the vineyards listed on the Guild website. Remember that to be eligible for the Joe Illian next year you need to be making a pinot this year.

WODONGA SHOW

Unfortunately I could not attend the Wodonga Guild Wine Show, but from all reports received, it was a great success. Many Guild members attend the show and took advantage of the many social opportunities available. Thanks to Bill Loughlin for compiling a list interesting wine related places people could visit in the Albury-Wodonga area over the Labour Day long weekend. For more information, please refer to the article later in this newsletter prepared by Gary Campanella.

INTERNATIONAL NIGHT – 9 MAY

This is shaping up to be an event not to be missed. The International Night this year will be held on Saturday 9 May at the Veneto Club Bulleen which is renowned for its fine northern Italian cuisine. As usual, the food will be matched by both in-house and members wines which will complement the food. Why not invite your friends to come along? Refer article later in this newsletter for more information or contact Mario Anders.

WOTY - GUILD NIGHT COMPETITION

The wine to be featured at our March Guild Night is pinot noir. Please bring along your previous vintages or barrel samples for discussion and appraisal.

NEXT MEETING – FRIDAY 27 MARCH

As noted above, the theme of our next Guild Night is pinot noir wines. Our guest speaker will be Karen Coulston (Guild Life Member). Karen will be speaking about a subject she is passionate about, pinot noir wine! She will provide some hints and suggestions on winemaking as well as being available to answer any questions. Her presentation will be accompanied by tasting some selected purchased wine for reference. This is a night not to be missed by those people either currently making, or intending to make, pinot noir. Remember that pinot is the most highly prized wine in the world. It is a tricky wine to make, but if all goes well, the stunningly elegant wine produced has no rival.

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	To be advised	
<u>Monthly Guild Night</u> Friday 31 July 2015	AGM – Gluewine Theme	
Frankston Wine Show Sunday 30 th August 2015	Deadline Date For Entry Forms – 24 July 2015	
<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	Deadline Date For Entry Forms – 5 October 2015	
<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 – March 2015

Start your planning Engines out to 2017!!

Gary Campanella, Director, Eltham Wine Show

Vice President, EDWG

Keep the dates of 14 and 15 November free and start doing your own planning now to get your best entries into the 2015 Eltham Wine Show.

Work on those Jo Illian contenders!!

2015 Jo Illian: Best Country Wine (excludes Hybrid, Sparkling, and Liqueur)

You should start thinking through which of your Country Wines you consider to be your contenders.

2016 Jo Illian: Best Previous Pinot Noir (RPP, 2015 or earlier)

You should already have started your Pinot Noir for the 2016 Jo Illian contender.

Be sure to attend this month's Guild night to when we focus on Pinot Noir with Karen Coulston.

2017 Jo Illian: Best Mead (CME, includes JAO Recipes)

Due to the recent surge in interest in the Mead class, the 2017 Jo Illian will be for the best Mead (any Style). Good quality honey is widely available and Mead, like many country wines, can be made anytime during the year. So, start experimenting during the quieter times of your grape vintage.

Reflect, Aim to Improve

Reflect on what it will take to improve your medal standing; if most of your medals have been Bronze, then start reflecting on what it takes to go to Silver; if you've averaged Silver, reflect on what it takes to go for Gold ... you get the idea ... Now, consider the following as being part of your planning:

- Get the best fruit and don't compromise.
- Taste the fruit, and I mean by the mouthful, to really understand what you have and to inform your early winemaking decisions
- Get the right acid balance upfront, before starting the ferment
- Do your homework on what is typical for the varietal/blend you are about to make
- Assess the flavour profile at key points of the winemaking process to guide your next steps.
- Seek out the views of experienced winemakers; the Guild has a few of them!
- Use the monthly meeting for feedback on your wines

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 - 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.

Joes Ancient Orange

Target SG start range: 1.100 to 1.130

Target SG Finishing Range: 1.015 to 1.050

Recipe Volume: 5 Litre demijohn/carboy

Ingredients:

- 1.6 kg Honey
- Water (added to achieve SG range within the desired range)
- One orange cut into eight segments. Keep the orange skin on.
- One cinnamon stick
- Two cloves
- Twenty five raisins
- One teaspoon Bread yeast

Important: Sanitise all equipment before use

(<http://amateurwine.org.au/articles.htm> - Great summaries on basic winemaking steps, including cleaning and sanitising)

Method:

Sanitise the demijohn

Pour 3.8 litres of water into demijohn and clearly mark water level on the side of the glass. Empty the water and do not erase the water level mark!

Pour 1.6 kg honey into the demijohn

Add the orange slices

Add water to the level of the mark previously made; start by adding warm water (less than 50 degrees C). Then add tap temperature water to bring the "must" to between 18 to 20 degrees C. (This is a suitable fermentation temperature)

Add one cinnamon stick (more is ok)

Add two cloves (more is ok)

Add twenty five raisins

Shake mixture well, get air into the "must"

Add hydrated yeast (see below)

Hydrating yeast (simple method)

Heat 2 cups or so of water to luke-warm (between 38 to 40 degrees)

Pour around 50 ml of the heated water into a dry sanitized container to which half of a pinch of sugar has been added

Add the dry yeast to the water and stir gently for thirty seconds. The idea is to break up any clumps of yeast so all of the yeast is exposed to water.

Let the mixture stand for no more than fifteen minutes in total.

Your "rehydrated" yeast can now be added to the "mead must"

Fit bung with fermentation lock to the demijohn

Fill fermentation lock with water to the correct level (add a few drops of 10% PMB solution to the fermentation lock water)

Place demijohn in a room temperature environment

Fermentation notes

The ferment may take between 2 and 48 hours to start

Check at least once daily for activity ensuring that the fermentation lock is not blocked by anything. Clear anything that blocks the fermentation lock.

The ferment should slow down within 3 to 8 days depending on ambient temperature

Once the ferment has stopped, top up the demijohn with water until the mead is around 1 to 1.5 cm below the bung.

Make sure that fermentation lock is always clear of any blockages and that the water within the lock is clean.

Home Make It - the preferred equipment supplier to the Eltham Wine Guild/Home Make It Mead Workshop

Visit to the Wodonga Amateur Wine Show

By Gary Campanella

The 8th Annual Wodonga Amateur Wine Show was held over 7, and 8 March 2015.

Jai, my son Julian and I attended both days. We arrived after Midday whilst the judging was in full swing. Danny Cappellani and partner, Kass arrived Friday night with Eltham Guild bottle entries in hand.

I quickly settled into the rhythm of assisting Wodonga Guild Secretary Rhonda Fergus with the task of data entry and proofing for most of Saturday afternoon.

The connections established last year had stayed and again I was struck by how quickly a common passion for winemaking and wine appraisal, whether it is country or grape wine, creates near instant connection and rapport between people; well, it does with me.

On the Saturday night, after judging had completed, there was a sizable contingent of Eltham Guild members who joined Wodonga Guild members and the Show judges for a beaut dinner, wines and great conversation at the Wodonga pub. Even my 17 year old son, grudgingly admitted that he had met some “cool people” that night. (This still does not make me “cool”). There was the buzz of conversation, connection and enjoyment throughout the evening. It seemed to have gone by all too quickly.

We had a good representation of Eltham Guild members and family members (I counted 14). The tasting highlights of the day for me were the Liquors (nearly all of them were awards medal) and the stunningly good Beetroot wines (yes Beetroot!)

The day included a delicious buffet of beautifully roasted meats with a wonderful assortment of freshly prepared vegetables and salad. The day included a charity auction of items conducted by President Ken Tuddenham and ended with Award presentations and thank you message all delivered with verve and good humour by President, Ken.

Again the charm of the Wodonga Wine Show was enhanced by the lovely rambling, well-maintained Gibson House in which the Show is held. Mel Gibson's family owns Gibson House.

Wodonga Wine Show Results:

There were 165 bottles entries (last year 122 bottles) from 22 winemakers, consisting of 112 Country, 53 grape wines. The judges included Chris Meyers and Elaine Hall-Foote; both are well known to us through their judging at both the Frankston and Eltham Wine Show. The grape wines were again judged by David Sutherland and Tom Wetherall, both are local wine merchants.

Eltham Guild members entered in event greater numbers than last year (9 winemakers, 41 bottle entries). Our support is noticed and appreciated by the Wodonga Guild executive and was acknowledged by Chris Meyers during the Awards ceremony.

The public day included a total of 14 Eltham Guild members and partners, some with additional family members (Mario Anders, Graham Scott, Geoff Neagle, Bill Loughlin, Danny Capellani, Kass and their families.

Wodonga Show Awards won by Eltham Guild members:

BEST WHITE GRAPE: Danny Cappellani Sauvignon Blanc 2014

BEST FORTIFIED: Danny Cappellani Moscat/Orange 2010

BEST SPARKLING: David Hart Cabernet

Wodonga and District Wine Guild

The Wodonga Wine Guild was founded in 2006 by Jacques Garnier, a highly regarded former President and member of the Frankston and District Wine Guild. Jacques was also the first president of the Wodonga Guild and stepped down in 2013. Ken Tuddenham is the current President of the Wodonga Wine Guild. The Guild's focus is teaching people the art of winemaking in a fun and social setting. What's not to like about those values!

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

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



By Zenon Kolacz

Did you know?

It was the accepted practice in Babylon 4,000 years ago that for a month after the wedding, the bride's Father would supply his son-in-law with all the mead he could drink.

Mead is a honey beer and because their calendar was lunar based, this period was called the honey month, which we know today as the honeymoon.

NEWS

The following articles have been submitted by Graham Scott

Powdered Alcohol Is Now Legal In The USA

Alcohol in a powdered form, called Palcohol, was approved for sale by the U.S. Alcohol and Tobacco Tax and Trade Bureau (TTB) last week. That means you can have a shot of vodka or rum just by adding water to a pouch, or if you prefer, it also comes in three cocktail versions. Adding six ounces of soda or juice to the contents of a pouch makes a standard mixed drink. Some health experts and officials, however, are worried that the easily consumable, easily concealed pouches could lead to abuse by underage drinkers..... (Read on)

<http://www.iflscience.com/health-and-medicine/powdered-alcohol-might-be-coming-summer>

Smith Haut Lafitte and Perrier sex up Sauternes

Bordeaux producer aims to revive the famous sweet wines by dressing them up for a night on the town. Château Smith Haut Lafitte has teamed up with bottled water company Perrier to release an "aperitif" Sauternes destined for the trendiest bars of Paris. ...(Read on)

<http://www.winebiz.com.au/dwn/details.asp?ID=16581>

Australian Distilled Spirits Awards 2015

Finally, the world is sitting up and taking notice of Australian spirits – and you should be too. Here are the results of the inaugural awards, celebrating the best of the best.....(Read on)

<http://www.broadsheet.com.au/melbourne/nightlife/article/australian-distilled-spirits-awards-2015>

Spain becomes biggest wine exporter

Spain has become the world's biggest exporter of wine, after shipping out 22.8 million hectolitres in 2014, a 22.3 per cent rise on 2013. But while the country's exports have risen, because much of its exports were bulk sales with small margins, profits for Spain's wine industry fell by 2.2 per cent. France were the largest importers of Spanish wine, followed by Germany, Portugal and Russia. Spain's exporting of cheaper wines is particularly highlighted in figures from the United States....(Read on)

<http://www.winebiz.com.au/dwn/details.asp?ID=16545>

1 in 5 Chinese wines close to European standard

31 Chinese wines will be included in Bettane & Desseauve's next wine guide. In the wake of a major tasting of Chinese wines, leading French wine critics Michel Bettane and Thierry Desseauve have claimed that one-fifth of the country's wines entered were "very good". The pair were in China to select wines for the second edition of the Mandarin version of the Bettane & Desseauve guide. Some 173 wines were tasted by the pair, accompanied by 12 French and Chinese reviewers, in Beijing last week. (Read on)

<http://www.winebiz.com.au/dwn/details.asp?ID=16546>

How north can you go?

English Quality Sparkling Wine has quickly and deservedly gained a reputation for being able to match Champagne in quality (see my colleague Csaba Toth's forthright piece on the issue), and in many instances has beaten it in competitions. In 2007 Theale Vineyard's Sparkling Chardonnay 2003 saw off competition from some of the best Champagnes and sparklers out there to make it in to the Top 10 best sparkling wines in the world at the world's only dedicated sparkling wine competition. The main producers are all based in the south and to name but a few: Chapel Down is based in Kent, Nyetimber in West Sussex and Three Choirs in Gloucestershire (yes, Gloucestershire is south, if you live up north)....(Read on)

<https://www.noblegreenblog.com/how-north-can-you-go/>

WILL "WINE BASED DRINK" DAMAGE OUR WINE INDUSTRY?

Wine based drink. It's 75% wine, and 25% something else. Something else doesn't even have to be defined, but can contain something like... milk. And it is sold side-by-side with actual wine. You know, wine wine.....(Read on)

<http://www.whaleoil.co.nz/2015/03/will-wine-based-drink-damage-our-wine-industry/>

Australia's First Cognac-style Aged Spirit Release

Bass & Flinders will release Australia's first aged grape spirit, Ochre at the Melbourne Food & Wine Festival.

This rare first vintage spirit is double distilled in an Alembic still on the Mornington Peninsula from Chardonnay grapes. The resulting deep golden colour of the spirit reflects not only the name of the product, Ochre but also the rich red soil that is prevalent in the Red Hill wine growing region. (Read on)

<http://www.foodmag.com.au/news/australia-s-first-cognac-style-aged-spirit-release>

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

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With large gate Approx. 100 L

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Double barrel stand.

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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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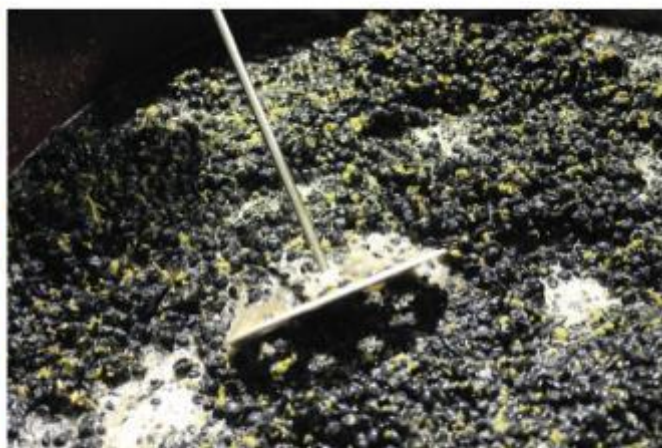


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