



Press Cuttings **August 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: Thursday 27th August 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

AUGUST UPDATE

Thank you to everybody who came along or sent in an apology for the AGM last month. These events can be quite 'dry' but the fantastic presentation and sample tastings by our guest speaker Lindsay Corby would have rewarded those who were able to come along. Lindsay provided a perspective on what judges look for when judging wines. His handout notes, which were prepared especially for us, have been included in this newsletter. The main decision to come out of the AGM was to trial changing the day on which we have our Monthly Guild Nights. Attendances at our Friday end of month Guild Nights has been quite variable and we think this is because there is so much happening on Friday nights these days. So, until the end of the year, our Guild Nights will be held on the last Thursday of the month. The exception is the October Monthly Guild Night when we will be meeting on the Friday because the room was not available on the Thursday. Refer to the forward program later in this newsletter for details of all future Guild Night dates.

VALE

It is with sadness that we have learnt of the premature loss of Graham Shaumus Scott, the son of one of our foundation members Graham Scott. The Guild has sent a bouquet of flowers to Graham expressing sympathy to the family on behalf of all Guild members.

ELTHAM WINE SHOW

With the Frankston Wine Show almost behind us, it is time for all Guild members to start thinking about how they can help to make our own upcoming wine show a great success. We need lots of wine entries and lots of people turning up on the Sunday Public Tasting Day. I would strongly encourage all members to bring the wine show to the attention of their friends so that everybody has the key dates marked in their calendars. Wine Show brochures will be available at all future Guild Nights. I encourage you to take these home and pass them on to your friends. Last year was a great success, let's make this year's show even better. Please refer to article later in this newsletter and to our website for more information.

FRANKSTON WINE SHOW

The Frankston Wine Show Public Tasting Day will held on Sunday 30 August. I would encourage all members to go along, even if you have not entered any wines. The Briars at Mt Martha is in a beautiful setting and it will be a great day out for the whole family. Not only will you be able to taste some interesting wines, but you may also have the satisfaction of seeing our own members take home some major awards.

GUILD ASSETS

As mentioned previously, the Committee has decided to dispose of Guild assets which were not being used via an auction to members. The process is almost complete with 3 of the 4 items available being sold. Bids for the final item did not reach the reserve and negotiations are currently underway. In response to a great suggestion from Ken King, some of the proceeds will be used to create trophies named after the foundation members who donated the items to the Guild in the first place. The Committee is considering the matter and suggestion for the trophies include: Most Improved Winemaker and Guild Night WOTY.

NAME TAGS

Thanks to Mario Anders, new name tags have now been procured for all members. Please ensure you pick yours up from Mario and wear it at all future Guild events.

WIGGIO

Again thanks to Mario Anders, the Guild has now been set up in Wiggio. This will greatly facilitate more open communication between Guild members via email. Please do not hesitate to use Wiggio to chat and ask questions about winemaking with fellow Guild members.

NEXT GUILD NIGHT – THURSDAY 27 AUGUST

The theme of our next Guild Night is Old Wines. We are asking members to reach into the back of their cellars, brush the dust off bottles and if the date is 2010 or earlier, bring it along to share with Guild members. Any wine, grape or country, is OK. This will be an interesting, educational and fun night and I am sure there will be both pleasant and unpleasant surprises. Also during the Members Corner segment, Danny Cappellani will demonstrate and discuss what is involved in setting yourself up to do your own testing for free and total sulphur in wine. It will be a great night and I encourage you to come along. Remember, it will be on the Thursday night.

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

	<p>terroir on Heathcote wines. Four sample wines will be used to reinforce his presentation.</p> <p>Guest Sponsor: Steve Lamberto</p> <p>WOTY: Heathcote red or white wines</p>	
<p><u>Monthly Guild Night</u></p> <p>Friday 26 June 2015</p>	<p>Mead</p> <p>Workshop attendees to bring in their meads for discussion</p> <p>Guest Sponsor: Rep. from Home Make It</p> <p>WOTY: Mead</p>	<p>Hamish Lucas, Graham Scott, Gary Campanella, Danny Cappellani</p>
24 July 2015	Deadline for Frankston Show Entries	
<p><u>Monthly Guild Night</u></p> <p>Friday 31 July 2015</p>	<p>AGM – Spiced / Mulled Wine.</p> <p>Guest Speaker: Lindsay Corby - Preparing wines for show entry. What judges look for. Feedback from class comments.</p> <p>WOTY: Spiced / Mulled Wine</p>	
<p><u>Monthly Guild Night</u></p> <p>Thursday 27 August 2015</p>	<p>Theme of night will be Old Wine – bring along your 2010 or older grape or country wine to share & discuss. Members Corner – Danny Cappellani will demonstrate and discuss what is involved in sulphur testing of wine.</p> <p>WOTY: Best ‘Old Wine’</p>	
Sunday 30 August	Frankston Wine Show – Public Tasting Day The Briars Historic Park Mount Martha	
<p><u>Monthly Guild Night</u></p> <p>Thursday 24 September 2015</p>	<p>Theme: Pinot Noir. Guest Ken King. Compare current vintage Pinot Noir wines made by members from same grapes.</p> <p>Reg Bowran (EDWG Founding Member) will demonstrate his Ebulliometer (wine alcohol % measuring instrument) & test members’ wines.</p> <p>WOTY: Current vintage Pinot Noir</p>	
5 October 2015	Deadline for EDWG Show Entries	
<p><u>Monthly Guild Night</u></p> <p>Friday 30 October 2015</p>	<p>Theme: Preparation for EDWG Show. Wine show briefings, role tutorials, reminders.</p> <p>WOTY: Open</p>	
<p>Wine Show</p> <p>Sat 14 & Sun 15 Nov 2015</p>	EDWG Wine Show	
<p><u>Monthly Guild Night</u></p> <p>Thursday 26 November 2015</p>	Wine Show Debrief – Social End of Year Breakup	

EDWG COMMITTEE & WORKING GROUP MEETING DATES

<u>Eltham Guild Management Committee</u> Wednesday 16 September 2015	<p>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!</p> <p>Committee members: Mario Anders, Nan Oates, Danny Cappellani, Trevor Sleep, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin, Wayne Harridge, Luigi Di Battista, Bill Loughlin.</p>
<u>Eltham Wine Show Working Group</u> 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 Eltham Wine Show: Director's Update – July 2015

Mario Fantin, Director Eltham Wine Show

GENERAL UPDATE

Planning for our wine show is going well. A committee is in place to manage details, but we need the support of all members now to do the following:

- Tell all your friends about the show, get them to enter wines and come along on the Public Tasting Day. Brochures will be available at Monthly Guild Nights for you to take home and share with your friends. Posters are also available via our website.
- When the call goes out for volunteers, put your name down. We need lots of 'hands on deck' for both the Saturday and Sunday.
- If you become aware of an opportunity to market the show to the general public, let somebody on the committee know. We need as people as possible to come through the door on Sunday. They will not be disappointed, there will be lots to see and do for the whole family.
- If you become aware of somebody or some organisation who may be interested in supporting the show via a sponsorship of some form, let the committee know. Sponsorship can be in the form of cash, goods/services for prizes/raffle. In exchange the Guild can provide marketing opportunities for the sponsor either at the wine show or via our website/newsletter.
- If you have any thoughts on how the wine show can be improved, let the committee know.

COMMITTEE RESPONSIBILITIES

A committee is in place to handle details associated with the show. Very general areas of responsibility for committee members are noted below. Please contact these people if you have any ideas, suggestions etc:

- Mario Fantin – Wine Show Director
- Greg Martin – Judging
- Mario Anders (supported by Trevor Sleep) - Logistics
 - Saturday/Sunday Logistics (venue, catering, tables, bottle management)
 - Show posters, brochures, marketing material
- Hamish Lucas (supported by Gary Campanella) – IT (Entry & Judging data management, production of results book, certificates etc)
- Bill Bussau – Chief Steward responsible for steward & bottle management on judging day, includes preparation of member rosters for stewards and associate judges
- Wayne Harridge (supported by Gary Campanella) – Guild promotion on Public Tasting Day, responsible for Guild Table.
- Danny Cappellani, Graham Scott, Luigi Di Battista, Nan Oates, Gary Campanella, Bill Loughlin – Marketing show & sponsorships
- Kass Mulvany – Committee record keeping, meeting minutes etc

LABEL COMPETITION

Just a reminder that, following the success last year, a wine label competition will again be included in this year's show. Entry forms available via Guild website. Have some fun with this and get your imagination going to design some labels for your wine that you can enter in the competition. Entry in the completion is free!

Associate Judge

There is still the opportunity to be an Associate Judges and members will be invited to participate.

Being an Associate Judge is a special opportunity to improve your own tasting skills by worked very closely with an experienced judge. Do you enjoy tasting and evaluating members' wines during monthly meetings? Do you see wine evaluation as a key part of becoming a better wine maker? Do you want to extend your skills? Do you want a better appreciation of how wines are evaluated? If the answer to all of this is YES, then consider yourself a candidate Associate Judge.

As an Associate Judge you get to see this first hand whilst building your own skills and contributing to the Eltham Wine Show at a deeper level.

<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

Lindsay's Judging Notes

These notes were provided to Guild members at the July Guild Night by Lindsay Corby. Lindsay was asked to provide members with a perspective of what judges are looking for when assessing wine show entries. (Lindsay has been a judge at the Eltham Wine Show for many years. He is an experienced professional winemaker who markets his wine under the Cosmo Wines label. He is also resident winemaker at Bianchet Winery in the Yarra Valley).

WINE SHOW JUDGING

Eltham Amateur Wine Guild 31/7/2015

- 13 - maybe got some issues.
- 14 - Ok but out of balance/not varietal.
- 15 - Ok but out of balance or not varietal.
- 15.5- Showing some balance and varietal, nice drink.
- 17.0 - Showing good balance and varietal, nice wine.
- 18.5 - Great example with great balance and varietal, great wine

Very few wines achieve a 20, and a 19 is usually assigned when there are several 18.5's but they need to choose a top gold so push one up.

	WHITE WINE		RED WINE		ROSE	
	Good	Bad	Good	Bad	Good	Bad
APPEARANCE	Clear and bright, vibrant. Clear through bright yellow to golden for oaked wines	Cloudy, opaque	Dark, dense red/purple/black with red/magenta edge	Thin see-through, brown, cloudy (unless unfiltered style)	Clear and bright, vibrant. Pink through salmon to light cherry	Onion skin, bronze, brown, cloudy.
AROMA	Varietal, showing clear fruit characters, with balanced oak if used.	Oxidised, dried apple, rotten egg (sulphides), sharp high SO ₂ , mousey, acetic, smokey, brett, mould.	As with white wine, fruit can be currants and sour cherries (greener) through to plums, figs, and fruit cake. Pepper/spice/clove for shiraz.	As with white, can also have dirty oak, like mouldy damp wood.	As with white with accent on fruitiness and freshness.	Older wines starting to lose their fresh colour and flavour and becoming a bit broad.
PALATE	Start, middle, finish. Better wines have better intensity. Balance required between fruit, acid, alcohol and phenolics. "Fullness" and "roundness" a plus.	Aggressive phenolics, bitterness, sharp acid (tartaric/malic), sour acid (acetic). Hardness from high SO ₂ , ethyl acetate, and brett.	Same as white except you are looking for more tannins from fruit and oak with balance. Tannins can be chunky (Cab Sauv, CoF oak), full middle palate (shiraz), fine grained (cooler oak).	Needs start, middle, finish. Tannins must be balanced. Out of balance wines can be hollow, thin, sharp, bitter, hot.	Roses need to be in the same camp as whites with fruitiness, some can be sweet, but this needs to be balanced with acid.	Roses made by the 'saignee' method can be thin and hard and lack freshness and fruit. A rose should be made to be a rose, not an afterthought.

	SPARKLING WINE		FORTIFIED WINE	
	Good	Bad	Good	Bad
APPEARANCE	Bright, but depends on process, MC won't be filtered so relies on settling for clarification. Pale (chardonnay) to light tan (pinot blanc de noir). Nice fine persistent bead.	Too cloudy, bronze, browns. Large bubbles that disappear quickly.	Good clarity, can range from just off clear for flor fino sherry, through browns, chocolate with hints of orange and yellow for tokay, reds and dark reds for vintage ports, tawny for aged ports, sherry's and muscats.	Dull and cloudy wines.
AROMA	Green apples from chardonnay, some strawberry from pinot, bread/yeast from autolysis. Some rancio and touch of oak from reserve and brandy in the liqueur.	Can be sulphides, volatile, brett, aldehydic, mousey. Higher risk with bottle fermentation if MLF has not been done on base wines	Can be aldehydic (sherries), fruit flavours in younger wines (fish in tokay), rancio (complex aldehydes) as wines age in barrel. Most styles aged in old oak (small and large) and blended and bottled ready for drinking. Vintage port is bottle aged. Oak flavour and tannins are not a feature.	Brett, coarseness, old 'wood acid', VA, mousey. Lack of fruit intensity. Dirty fortifying spirit.
PALATE	Start, middle, finish, persistence. Acidity balanced by liqueur sweetness. Front palate from Chardonnay, middle from Pinot, rear from aged components.	Coarse and bitter phenolics, excessive sweetness for style. Hard acids. Low gas pressure.	Must be balanced between alcohol, sweetness, fruit, acidity, and aged characters. Still needs start, middle, clean crisp finish.	Excessive sweetness, mawkish, unctuous. Mousey, brett, VA. Cloying finish. Most fortified styles don't use fresh oak, always old. Storage of barrels in hot conditions will advance maturity.

HUMOUR

Know your knives



Swiss Army Knife



French Army Knife

NEWS

The following articles have been submitted by Graham Scott

Wine consumption in Europe by country per year per capita by Jakub Marian

Wine is one of the most popular alcoholic beverages in Europe, with the French alone consuming about the same amount of wine as the whole population of the United States combined..... (Read on)

<http://jakubmarian.com/wine-consumption-in-europe-by-country-per-year-per-capita/>

Organics is about working smarter, Baileys of Glenrowan says

GOING organic doesn't have to be hard work, it's just about working smarter.

That's what Baileys of Glenrowan, owned by Treasury Wine Estates, has found after recently announcing all of its 2015 estate-grown table wines would be made under Australian Certified Organic standards... (Read On)

<http://www.weeklytimesnow.com.au/agribusiness/wine/organics-is-about-working-smarter-baileys-of-glenrowan-says/story-fnlik0ph-1227440407152>

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. By Rhiannon Elston

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... (Read on)

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

Queensland mango farmer turns tropical wine merchant

When far north Queensland mango farmer Robert de Brueys' fruit crops began losing money he turned to the bottle, using his love of wine to secure his future. On the outskirts of Mareeba, on the Atherton Tablelands west of Cairns, Robert de Brueys once ran a small but successful mango farm. But when trade agreements between Australia and China chipped away at his profit margin he found a new way to use the iconic fruit; he began to make wine out of it. "I'd had this little thought in the back of my mind for some time," de Brueys said... (Read on)

<http://winetitles.com.au/dwn/details.asp?ID=17789>

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

Mario Fantin's position at the top of the ladder did not last long! David Hart is now back on top with a comfortable lead. There is still time for you to be in the running for the top prize at the end of the year. Just bring along your wines to our Monthly Guild Nights which conform to the WOTY theme.

GUILD NIGHT WOTY – LEAGUE LADDER					
Name	Score	A	B	C	Description
David Hart	10				2013 Pinot Noir (3), 2013 Elderberry (3), 2010 Cabernet Sauvignon (3), 2015 Mulled Wine (1)
Mario Fantin	4				2013 Shiraz (1), 2015 Mead (3)
Nan Oates	4				2011 Elderberry (2), 2015 Mulled Wine (2)
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)
Zenon Kolacz	3				2015 Mulled Wine (3)
A - Grape Wine B – Country Wine C – Current Vintage					

Reminder of rules:

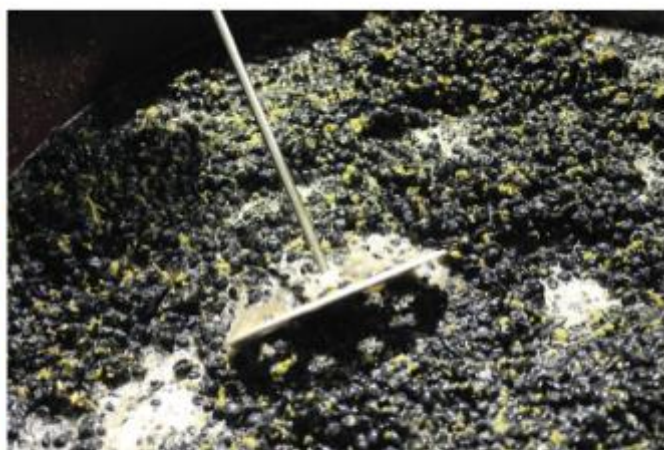
1. A block of time will be allocated at most Monthly Guild Nights for the WOTY discussion/competition.
2. The theme of each Guild Night WOTY will be announced in advance via the newsletter. Only those wines brought in by members who are consistent with the theme will be eligible for WOTY scoring. Other 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.

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