



## **Press Cuttings**

### **September 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 Thursday of each month (except December)  
at the Eltham Living & Learning Centre at 7.45 pm  
Next meeting: Thursday 24<sup>th</sup> September 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

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### SEPTEMBER UPDATE

The question on everybody's lips at the moment is – have we made the right decision moving our Guild Nights from a Friday night to a Thursday night? It is too early to answer the question as the new arrangements have only been in place for one month. It was great to see some faces at our last meeting even though overall numbers attending were about the same. Some members who have turned up to our Friday Guild Nights have told me that they have other commitments on a Thursday so they will not be able to come in future. I was really sorry to hear this. I guess it is impossible to please everybody. The bottom line is that numbers have been low on Friday nights and people have said that this is because there are too many other things happening on a Friday, so we had to try something different. Let's see how things go until the end of the year then make a decision. However, just to ensure everybody remains confused!!!, don't forget that our October Guild Night is back on the Friday because the room had already been pre booked for the Thursday.

### FRANKSTON WINE SHOW

The highlight event last month was the Frankston Show. I was fortunate to call in on both the Saturday (to see how they manage the judging) and also the Sunday (public tasting day). I was impressed by the professionalism on both days and would like to congratulate the Frankston Guild on delivering a great Show. What gave me a lot of pleasure was to see our members take home many major awards. I have listed them below:

- David Hart – Best Rose, Best Country Wine, Best Flower/Leaf/Grain Wine, Best Vegetable/Herb Wine (*MF comment: David is a member of both Guilds*)
- Danny Cappellani – Best Hybrid Wine, Best Current Vintage White
- Michael Scott Syndicate – Best Barrel Sample
- Henri Styzinski – Best Other Fruits

Besides the champs listed above, I would like to congratulate David Pope and Peter Di Fiore who also won gold medals. In fact, our Guild members scored 10 out of the 28 gold medals awarded at the Show. A great effort, we should be proud!!!

### ELTHAM WINE SHOW

The next major event on the calendar is our own show which will be held on 14/15 November, refer later in this newsletter for more details. However, I want to stress what all members of the Guild member should be doing now to ensure the success of the show:

1. Due date for entries is no later than 5 October. We should all be starting to think about the wines we would like to enter and submit our entry forms on time. Don't forget to enter the wine label competition, have some fun with this!
2. We should be telling all our winemaking friends about the wine show and remind them of the due date for entries. They will get some great feedback on their wines, plus they might even win a real gold/silver medal or a sponsor's \$50 voucher!
3. We should be telling all our friends to mark our public tasting day (Sunday 15 November in their diaries). This year's show at the Veneto Club Bulleen will be a great day out with a range of exhibits which will be of interest to family.
4. Members should be putting their names on lists of volunteers for both the Saturday and Sunday. There is a lot of work involved in putting on a show like ours. We need everybody's help in order to share the load. Please advise Bill Bussau of your availability.

### NAME TAGS

Name tags for all members are now available from Mario Anders. Please wear them at all future Guild events.

## WIGGIO

Please remember that our Guild Online Forum is now up and running and each member has access. I encourage you to use our Guild Online Forum to chat and ask questions about winemaking with fellow Guild members. Log in by going to <https://wiggio.com/> and if you have any questions, please contact Mario Anders.

## NEXT GUILD NIGHT – THURSDAY 24 SEPTEMBER

Our next Guild Night will be particularly special. Our first guest is Reg Bowran who in fact is a foundation member of the Guild. It will be great to catch up with him. Reg will also give a demonstration on the use of his ebulliometer which is an instrument which measures the alcohol content of wine. Our other guest speaker is Life Member Ken King. Ken has a strong interest in making Pinot Noir and hopefully he will share some of his secrets with us. In particular I would like Ken to taste the wines of members who have made Pinot Noir this year with the Joe Illian in mind for next year (Best Previous Vintage Pinot Noir). There may be some advice he can provide to enable people to further improve their wine before next year's show.

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"> <li>• Member suggestions for future meetings</li> <li>• Joe Illian 2015 – Country wine</li> <li>• Joe Illian 2016 – Previous vintage pinot</li> <li>• Grape availability</li> <li>• Mead workshop</li> <li>• Member suggestions for social &amp; educational excursions</li> <li>• Launch Guild Night WOTY</li> </ul>	
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	<b>Darren O'Hara</b> – '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: <b>Steve Oates</b> – Sales Manager Mitchelton Winery. Steve has broad experience with Victorian wines and will discuss the impact	Nan Oates

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

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## EDWG COMMITTEE & WORKING GROUP MEETING DATES

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<u>Eltham Guild Management Committee</u>  No more meetings this year	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, Bill Bussau, Gary Campanella, Kass Mulvany, Mario Fantin, Wayne Harridge, Luigi Di Battista, Bill Loughlin.
<u>Eltham Wine Show Working Group</u>  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.

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### 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@amatuerevine.org.au](mailto:newsletter@amatuerevine.org.au)

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

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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. 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.
- We need lots of 'hands on deck' for both the Saturday and Sunday. The help of family members is also most welcome. Maybe you have somebody in the family who can help with data entry, stewarding, door duty etc.? Let Bill Bussau know asap.
- If you become aware of an opportunity to market the show to the general public, let somebody on the committee know. We need as many 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 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 or can help in any way:

- 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, Sunday duties 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

### ASSOCIATE JUDGING

It may be possible for some members to experience associate judging. No guarantee provided, however if you are interested please let Bill Bussau know.

### 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!

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



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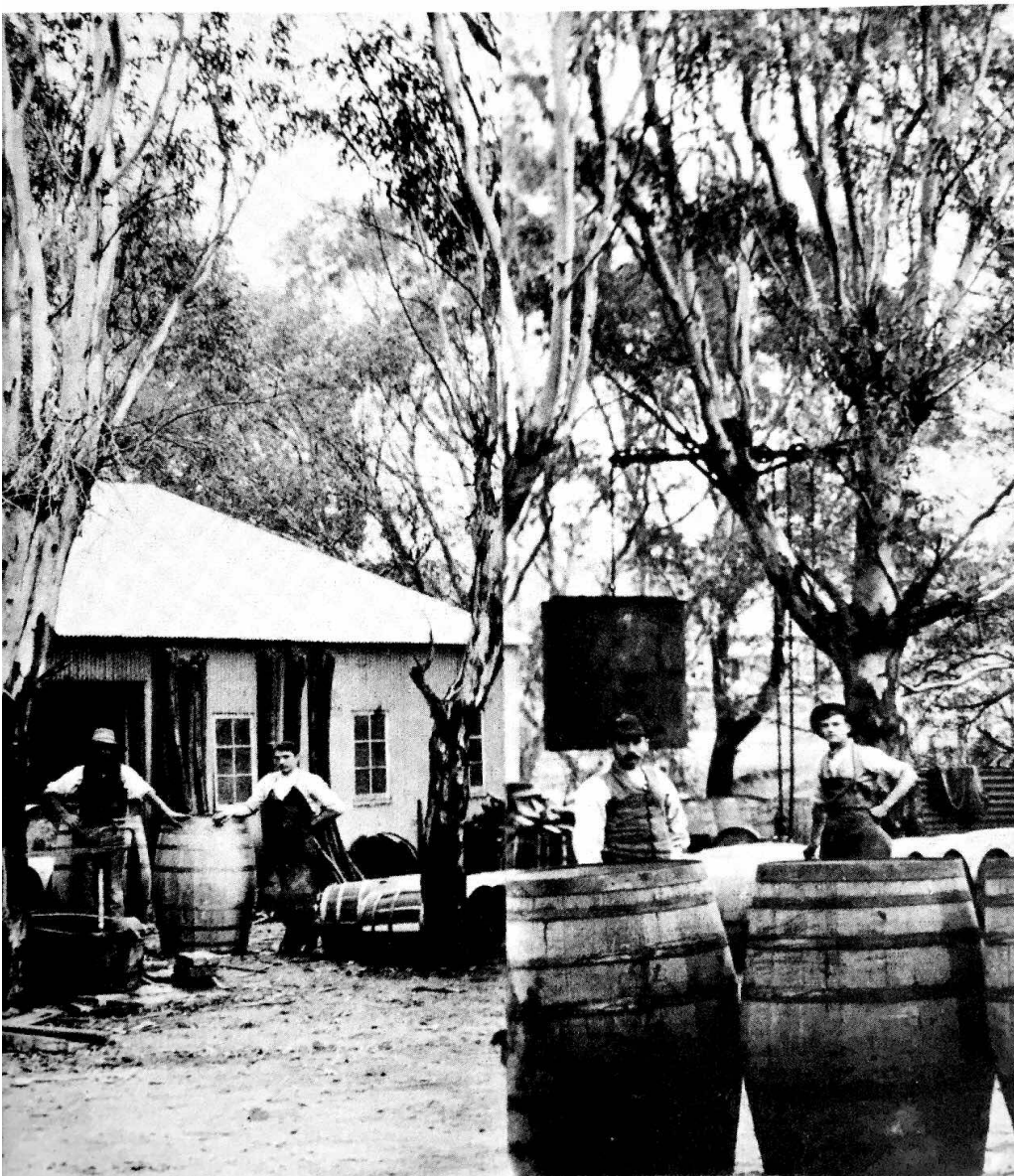
## Wine Humour and News

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### HUMOUR

Thanks to Graham Scott for bringing us a bit of nostalgia. Wine in a 660ml glass (pint). Now they were the days.

*The Old Bottling Store Appeltzfield*  
**PRICE LIST**





## PORTS

Para Liqueur  
Mt. Rufus  
Para Port  
White Port  
V.O. Invalid Port

## SHERRIES

Pale Dry Solero  
Extra Dry Solero  
Medium Dry Solero  
Semi Sweet Solero  
Sweet Solero  
Serita Sweet

## DESSERT WINES

Frontignac  
Muscatel

## TABLE WINES

Moyston Claret  
Barossa Valley Claret  
Chalambar Burgundy  
Barossa Valley Burgundy  
Spritzig Rosé  
Greenock Sauterne  
Barossa Valley Sauterne  
Arawatta Riesling  
Barossa Valley Riesling  
Barossa Valley Hock  
Rhymney Chablis  
Salinger White Burgundy  
Barossa Valley White Burgundy  
Melita Moselle  
Barossa Valley Moselle

## FLAGON TABLE WINES

Club Claret  
Club Burgundy  
Club Rosé  
Club Riesling  
Club Moselle  
Club Hock

## GREAT WESTERN SPARKLING WINES

Imperial Reserve Champagne  
Magnums  
Imperial Brut  
Sparkling Burgundy

## SPARKLING WINE

Louis d'Or

## BRANDY (15% Sales Tax)

Pot Still (Long Neck)  
Chateau Tanunda  
5 oz. Flask

## LIQUEURS (15% Sales Tax)

Creme de Menthe  
Cherry Brandy

Retail per Quart \$	Retail per Pint \$	Retail per Flagon \$
3.65		
1.45		
1.00		2.55
0.90		2.30
0.90		2.30
1.35		2.55
1.00		2.55
1.00		2.55
1.00		2.55
1.00		2.55
0.90		2.30
1.00		2.55
1.00		2.55
1.35	0.83	
0.90	0.58	
1.35	0.83	
0.90	0.58	
1.35		
1.35	0.83	
0.90	0.58	
1.35	0.83	
0.90	0.58	
0.90	0.58	
1.35	0.83	
1.35	0.83	
0.90	0.58	
1.35	0.83	
0.90	0.58	
		1.75
		1.75
		1.75
		1.75
		1.75
		1.75
3.05	1.73	
6.10		
3.40		
2.40	1.38	
1.90		
4.29		
2.92	1.59	
0.66		
3.18	1.72	
3.18	1.72	

# The Old Bottling Store.

## Special Bottlings



Port  
Seppelt's Field Port

Retail per  
Quart     Retail per  
             Flagon

\$1.00



Sherris  
Special Bottling  
Bluet, Semi Sweet  
Medium and Dry

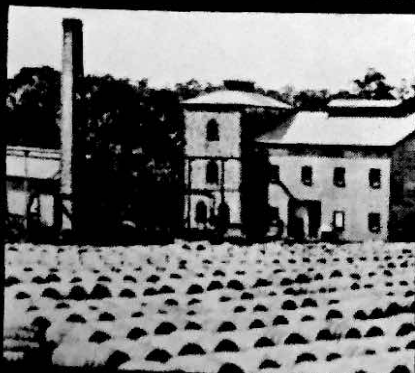
\$1.00 \$2.55



Table Wines

Dry Red Special Bottling \$1.50  
Dry White Special Bottling \$1.35  
Flagons Special Bottlings  
Goodperage Bluet  
Summerhouse White

\$1.75



Brandy  
Seppelt's Field Brandy

\$2.92



## NEWS

The following article has been submitted by Spencer Field

### **These Nomadic Winemakers Are Taking Over Europe's Vineyards**

What do you do when you've got a qualification in viticulture and oenology, live in the UK, haven't got the money to buy a vineyard, but want to make really good wine?

You beg, borrow, and (not quite) steal other people's grapes from wherever you can find them. At least that's what London-based Leah de Felice Renton and Nick Jones, a.k.a. nomadic wine collective Birds and Bats do. Sort of. Every harvest, they pitch up in a new wine region to make the best wine they can from the grapes they find there..... (Read on)

<http://munchies.vice.com/articles/these-nomadic-winemakers-are-taking-over-europes-vineyards>

The following article has been submitted by Graham Scott

### **WINE EDUCATION ENTERS THE DIGITAL AGE**

A new, free wine education tool has launched, offering online video content to help students tackle the Master of Wine syllabus and hone their essay skills. WineTutor.tv, which launched this week, has been set up by Tim Wildman MW in partnership with Johnny Mindlin, a specialist in producing educational audio and video content.... (Read On)

<http://www.thedrinksbusiness.com/2015/09/wine-education-enters-the-digital-age/>

The following article has been submitted by Joe Cucuzza

### **An Artists Analysis of the Flavours of Wine**

Artist Carol Perkins breaks down the different flavours in wine into chemical elements and art works. In this video, Carol explains what inspired her and how she did it. .... (Read On)

<http://riaus.tv/videos/artist-analyses-flavours-wine>

The following article was brought to you from Listverse.com

### **Thank Wasps For Wine**

No one likes wasps. They're hypodermic needles with wings and an attitude. But despite their habit of stinging you for absolutely no reason, we all owe the wonders of wine to these bad-tempered bugs. During the summer, the fungus *Saccharomyces cerevisiae* grows on vineyard grapes, and this particular yeast is key in making wine, beer, and bread. Sure, winemakers add even more yeast later, but if *S. cerevisiae* isn't present on the grapes from the start, the wine just won't have the same taste. However, there's one little problem. *S. cerevisiae* only grows during the summer. The winter chill should kill all the fungi off.

That's where the wasps come in. Wasps love grapes. When the fruits ripen in the summer, the bugs chow down and fly back to their nests, where they give the masticated mush to their larvae.

When they eat the fruit, the insects ingest the yeast, and their stomachs provide the perfect environment for it to survive the frosty months. More importantly, when wasps feed their young, they pass the fungus to their babies. That way, when the larvae mature, they reintroduce *S. cerevisiae* to the vineyards and start the process all over again.



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## Trading Barrel

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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](mailto:newsletter@amateurwine.org.au)

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## Jo Illian Awards – Forward Thinking

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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
<b>2015 (Country)</b>	<b>Best Country Wine (excludes Hybrid, Sparkling, Liqueur)</b>	<b>TBA</b>
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

David Hart is still in front following the last Guild Night when the WOTY theme was 'old wine'. It might be a bit difficult for some members to win first prize at this stage with David being in such a comfortable lead. However please don't let that stop you bringing in wines to our Guild Nights. The main purpose of this 'competition' is to get people to bring in their wines for appraisal and as a result we all learn from the discussion. The WOTY theme for our September Guild Night is 'Current Vintage Pinot Noir'. If you do not have a Pinot, please feel free to bring any wine in for appraisal, it just won't be eligible for the WOTY competition.

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	6				2013 Shiraz (1), 2015 Mead (3), 2008 Cab-Merlot (2)
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)
David Pope	4				2004 Shiraz (3), 2004 Cabernet-Merlot (1)
Spencer Field	3				2013 Viognier (3),
Neil Johannesen	3				2012 Chardonnay (1), 2011 Pinot Noir (2)
Zenon Kolasz	3				2015 Mulled Wine (3)
Danny, Joe, Geoff	1				2006 Shiraz (1)
Zenon, Bill					
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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## Sponsors Corner

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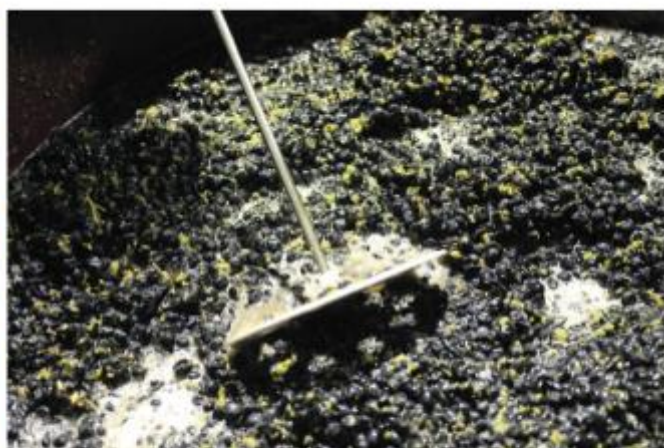
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