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The Guild encourages the responsible consumption of alcohol

The Guild meets on the last Friday of each month
at the Eltham Living & Learning Centre at 7.45 pm
Next meeting: 27 August 2010

In This Newsletter:

Next Meeting.....	2
President's Press	2
Wine Quotes and News	6
Other Wine Shows of Possible Interest.....	6
EDWG 41 st Annual Amateur Wine Show	8
Lindsay Corby Wines now Available	9
The name	9
The Brand.....	10
The winemaker	10
Trading Barrel	12
Wine Show Major Sponsors.....	13
Cellar Plus.....	13
Winequip Products	14
Costante Imports	15
Sponsors Corner	16
Greensborough Home Brewing.....	16
Heritage Coopers	16

Next Meeting

Next meeting 27 Aug - 7:45 pm start: Featuring:

8:00pm: Apologies, reports and other business: President, Past President, Secretary, Bill Loughlin; Present certificate to WOTY winners; Report on weekender; Wine show update; Members' Lunch at Frankston; Vision Workshop; Any other business.	Please be prepared to confirm or otherwise your participation on the Grampians wine & food/craft weekender 9/10 Oct;
8:30 pm: Harry's Country Corner: Master Country winemaker & Judge Harry kindly gave up his session for the last meeting to allow more discussion on other topics. But he assures that the bucket of surprise goodies prepared then will be fine for the August meeting. More tips and tricks on the making of distinctive country wines including entries for this year's Jo Illian Trophy (grain, flower, herb of vegetable wine).	Members are invited to bring along small samples for private assessments by Harry and others. Please note that the September meeting will focus on assessing members' entries for the Jo Illian and helping with any finishing advice.
8:45 pm: Lesser known varieties: <i>The new wave</i> - Danny Cappellani and Zenon Kolacz Come and experience the next wave of less common Mediterranean wine styles. Danny and Zenon will take us through the characteristics and winemaking tricks for these grape types of emerging popularity. We will taste benchmark commercial wines for these styles and assess member wines of the same styles	WOTY: Members' barrel samples and wines of less common varieties (Nero d'Avola, Arneis, Tempranillo, Sangiovese & Others) and WOTY wines not assessed at the last meeting

Congratulations to **Frank Galati** and **Henri Styzinski**, Wine of the Month certificate winners at the July meeting tasting at the last meeting. As very young, current vintage wines (shiraz and honey) they were clear of any faults, very early in development with lots of promise.

President's Press

Spencer Field

Frankston Wine Show Sunday 29 August:

The biggest ever Frankston Wine Show, with over 500 entries, should not be missed. I believe annual Frankston Shows should be supported and attended by all Eltham members. We have lots to learn by exhibiting our wines in their Show, and more to learn and enjoy in attending and exchanging with Frankston members. I fully expect that our exhibiting members will have maintained the high standards of Eltham winemaking and hopefully will take more than Eltham's fair share of medals and class awards.

Briars Historic Park: David Hart and his Frankston membership do a great job (we have lots to learn here) in running their Wine Show - in an old barn that is

FRANKSTON WINESHOW 2010 & INVITATION TO ELTHAM MEMBERS
Open to the public for tastings 29 August 2010
from 9am: The Briars Historic Park
Nepean Highway, Mt Martha; Melways 151-H2. **Lunch there from 12:30pm at Josephine's with 20 or more other members of the Eltham Guild:**
RSVP President@amateurwine.org.au **by 23 Aug.**

very beautifully decorated in sympathy with the wine show atmosphere - flowers, wine barrels and other. The Show attracts a very good mix of men and women. Briar Historic Park is very scenic, worthy of a visit on its own (and so Annette is keen to accompany me this time). The Briars Park, on 96 acres, *"is a beautiful example of 'Cultural Landscape', with a long history of Aboriginal occupation, followed by European occupation of one of the first pastoral 'runs' on the Mornington Peninsula, represented today by a complex of heritage listed farm buildings and gardens"* (from www.visitvictoria.com).

Invitation to Eltham members and their partners/friends:

Will you please join Annette, me and 20 or more other members for lunch (**12:30-3:00pm**) at Briars Park after taking part in the Frankston Show. Please **Email me by 23 Aug** your confirmation and choice of the six meal options below. Note that Josephine's is fully licensed with local wines by glass or around \$30 per bottle:

Something light:

- | | |
|---|---------|
| ▪ <i>Traditional Bruschetta;</i> | \$14 |
| ▪ <i>Antipasto Plate For two;</i> | \$26 |
| ▪ <i>Chicken & Mushroom Vol au Vents;</i> | \$18.50 |

OR/AND

Main meals

- | | |
|---|---------|
| ▪ <i>Potato Gnocchi tossed with Roasted Pumpkin & Almonds & served with a Salad Garnish;</i> | \$19.50 |
| ▪ <i>Fettuccine with fresh Smoked Salmon tossed in a Creamy Lime & Dill sauce;</i> | \$22.50 |
| ▪ <i>Oven Roasted Rack of Lamb encrusted with Rosemary & Garlic, then served with Chat Potatoes, Seasonal Vegies & Red Wine Gravy</i> | \$32 |

On to our 41st Annual Wine Show!

Show sponsors have been canvassed to determine their levels of support for the 2010 Show. We look like having eight sponsors this year - one more than last - with the restructuring of Cellar Plus into two separate businesses. The old CP Clayton store is now called Home Make It.

The big sponsorship surprise this year is with Vinivicta's Steve Jenkinson generously donating a crusher/destemmer valued at \$1100 to the Guild, to be used in anyway we choose. This gift is in lieu of any vouchers. The Committee now needs to determine how best to use this gift in the best interests of the Guild membership while giving Vinivicta very well deserved sponsorship recognition. If you have suggestions, please do let a Committee member know.

Entry forms out soon! We are aiming to have entry forms out in time for distribution at the Frankston Show and I think this means they will be available at our August meeting. There are a number of new classes including Hybrid (country and grape blend) and Novel.

A fuller update will be given at the August meeting.

Please consider how you can support the Show; and here are several simple suggestions offering skills development to you as well as helping the Show:

- Plan to put at least one entry into the Eltham Show. Either as an individual or part of a group of members or your mates.
- Promote the Show to your friends - winemakers, clubs and others. Sample business cards promoting our Show were circulated to members at the July meeting and more will be available soon. If you know some non-member winemakers, encourage and assist them to plan entries into both the Eltham and Frankston Shows. We have a number of members, including Darko, Vinko, Wally, Gary, Frank and others now in full flight promoting the Show to their own communities by distributing posters and

speaking to groups. If there are others willing to take on similar roles, approach Darko, Gary or other Committee member for copies of posters and other assistance/advice. The Show Committee has produced posters in Italian and Slovenian as well as English.

- Offer to assist in the setup and running of the wine judging (27 Nov) or the Show itself. There will be a great need for Associate Judges and Stewards, as well as for helpers with the general logistics on the two days. Associate judging and stewarding are training opportunities that should not be overlooked and Guild will provide this at the October regular meeting.
- Ensure you, your family and friends attend and enjoy the Show, and this should include taking in the Frankston Show as well.

My Country Wine Notes: Jo Illian hopefuls:

Even after my very public disaster with the making of a carrot wine, I wasn't ready to admit defeat in making some Jo Illian entries for this year's Show. Rather as I have a stubborn, persistent, never-give-up nature, I became much more determined than before. I did however decide I had had enough of carrot wine (for now only - I shall return!!). So I scanned the web and some books and then decided on two herb and two green vegetable wines. I secured the ingredients and on the day of do, most fortuitously received a phone call from David Hart. When I mentioned what I was up to, he immediately gave me just the perfectly spot-on advice and inspiration I required (and stopped me from repeating my carrot wine disaster). In only about 10 minutes my understanding of country wine making was broadened about 400 times. As most know, David is tops at making all sorts of wine and has been leading his Frankston membership in the mastering of country wine as well as grape wine making. A big thank you David!!!

So this is what David has inspired: It's all about extraction. A key skill with some or all vegetable and herb (and perhaps many others) wines is in the exacting extraction of varietal flavour and aroma, while avoiding the pitfalls of either under or over extraction.

To date, my record of making good (not great - which I've never made) country wines has been limited to berry and plum wines. With these, I found that the extraction method need not be very exacting, and in separating the pulp from the liquid during late primary fermentation, one can squeeze the "pith" (well, you know what I mean!) out of the muslin bag to maximise extraction of the desirable characters. In my experience, this can be done without danger of over-extraction leading to off-characteristics and difficulties in clarifying the wine. Not so with vegetable wines!!

Rather a delicate approach is necessary - It is now clear to me that care and delicacy are clearly good attributes of good winemaking techniques.

In making celery wine for example, boil very gently for about 20 minutes - until the celery is cooked al dente as is done in cooking pasta - If one ends up with mush, you can be assured that the game is over! If one squeezes the "pith" (instead of minimal or nil squeezing) out of cooked celery in a muslin bag - one will end up with must that has lost the key varietal characteristics necessary for a good wine (it might taste like pith!), and a wine that most likely will not clarify.

In applying the simple principle of care and delicate touch to my vegetable and herb wines, I have been rewarded with must and fermenting wines having very good and expected varietal aroma and flavours, and they are clarifying well with good colour.

In reflecting back to my carrot wine, I can clearly see that in using the juicer, it produced some good carrot juice but a lot more mush, not must, and so I got a characterless and very ugly stinky, "pith" (certainly not wine!) that was never going to clarify. However, by contrast, I have just found that the juicer is ideal for an orange wine in that it does a

superb job in removing any residual pith (I mean real pith this time!) left on the oranges after peeling, and there does not appear to be any loss of varietal characteristics, and in fact, they hopefully may be amplified.

Postscript: Please note that the above views are mine alone based on my limited experience, and others more experienced, especially Master Harry Gilham will undoubtedly have more to offer on the topic at the August meeting - I just might be contradicted - far from being the first time, and Harry, being an old school teacher, might only give me 4 out of 10 - if I'm lucky!!

July meeting review:

Apology: Firstly I must apologise to members attending. I have had some criticisms returned to me for too many topics on the night and not keeping to the times set. It was a very dry night! We only tasted two WOTY wines. I take full responsibility and will ensure we do better in future.

Presentation on Responsible Consumption of Alcohol:

This one by Mark Stone from the Australian Drug Council was well received by the 25 in attendance. We were reminded what we already should know and practice, but there were some additional good messages such as "Look after your Mates" implying that one has to take some responsibility for ensuring that any risks of the effects of too much alcohol are minimised for one's mates as well as oneself. I was very interested to note that in response to a question by Mark as to how many had completed a course on "Responsible Serving of Alcohol" about 6-8 members raised hands.

The next day in enjoying a coffee with Nan Oakes, who was one who raised her hand having taken the responsible serving course, we reflected on just how useful Mark's presentation was. The course on responsible serving of alcohol offers many benefits to its students. It provides a skill for which one can earn money, a skill that can be transferred for use in other fields of life (eg including serving alcohol at wine shows); a useful skill in serving the public and in dealing with drunks or potential drunks. Maybe the Guild can encourage all members to take this course to the benefit of both the Guild and its members?? What do you think? The course can readily be organised through Living and Learning Centres. Hmmmmmm! Maybe the Guild should look at a role in building such skills in its members - demonstrating some of the values of the Guild to the wider Community?? Hmmmmmmmm!

Annual General Meeting:

Congratulations to the new Management consisting of eight members and as importantly, the other support staff:

Past President:	Mario Fantin	Other Committee members: Bill Loughlin Darko Postruzin Trevor Sleep Greg Martin
President:	Spencer Field	
Secretary:	Gary Campanella	
Treasurer:	David Pryor	

Marcel Theunissen has agreed to continue as Webmaster and Richard Bortko as Newsletter Editor. I have yet to confirm Rob Aitken as Assets Manager.

George Wright has retired as Past President on the Committee. His tremendous efforts and contributions over many years are acknowledged. Fortunately, while in a less active role, George will continue to kick goals for the Guild and be the Wise Owl advisor when needed to the Management Committee.

The AGM discussed the inclusion of a notice in a Guild email of a Greens party function. The meeting agreed that such notices or anything vaguely political and not dealing with wine matters should not be subject matter on any Guild correspondence or on any such Guild.

materials. The President apologised for its inclusion, indicating the intent was not political but to assist a member who happened to be involved with the Greens.

Guild Vision Workshop:

At the AGM, it was announced that a Vision workshop would be held soon to enable the Management Committee to review the current Guild Vision (found at www.amateurwine.org.au click on 'About' then 'Principles'). The workshop is being planned by Secretary Gary and will include Roma O'Callaghan as Facilitator. **Any members interested in participating should advise Gary at the August meeting and you will be invited when the details are finalised.** Likely to be held in September.

WOTY Wine Assessment:

Following a brief introduction to Greg Martin's new method for assessing wines, we had only time for two wines to be assessed. The session however usefully introduced the new simpler assessment method to many new members.

WOTY wines available at that meeting but not assessed can be assessed at the August meeting. **Please note that the October meeting will focus mainly on training potential Associate Judges for our Show.**

Winemakers weight scales:

Zenon produced for member examination a high tech set of very sensitive weigh scales - looking like a heavy handled tablespoon, supplied courtesy of member Bill Bussau. It is capable of weighing to 0.1 gram and can be used to convert millimetres to grams as well as weigh dry materials. Orders were taken by members - \$39 each. Further orders can be taken at the August meeting.

Wine Quotes and News

Articles wanted

Articles of interest, whether they are quotes or newsworthy, are requested from members. If you have a draft version or need some assistance, I'm happy to assist for its inclusion.

(Ed.)

Other Wine Shows of Possible Interest

The 31st Australian National Amateur Wine and Beer Show is being held in Adelaide on 3 October 2010. Entries close on 16 September and Winequip is supplying free transport for Victoria entries delivered to Winequip by no later than 9 September. For more information, go to www.anawbs.org.au.

The Victorian Wines Show, which has a section for entries by amateur winemakers, is on 23 October at Seymour with entries closing 10 September. For more information, see www.victorianwinesshow.com.au/

ANNUAL AMATEUR WINE SHOW



This is a great opportunity to have your country or grape wine assessed by one of our experienced judges.

Over 650 entries last year.



Sunday 28th November 2010

**11 am - 3 pm Eltham Community Centre
801 Main Rd (opposite the Eltham Hotel)**

Only \$15 entry (Winemaker entrants free!)

FEATURING: Short classes in Winemaking & Food and Wine Matching; trade exhibits; tastings of medal winning wines; major awards for Best country & Best grape winemakers, Best woman winemaker; Best herb, flower, grain or vegetable wine; as well as awards for over 30 other wine classes

GOURMET DELIGHTS AVAILABLE OR BYO PICNIC

The Guild would like to thank the following for their support of our noble craft!
Costante Imports, Cellar Plus, Winequip, Vinvicta Products
La Trobe University, Greensborough Home Brewing, Heritage Coopers

***N.B. Wine entries for both grape and country wines
close Friday 15th October 2010!***

**Watch out for entry forms from our sponsors
in September, or download entry from website:**

www.amateurwine.org.au

For Further Information: 03 9437 0053 or Email: cheers@amateurwine.org.au

EDWG 41st Annual Amateur Wine Show

Ed

This is the third in a series of articles over the next few months, aimed particularly at new members, describing the various activities undertaken by Guild volunteers over the Wine Show weekend.

Saturday - Judging Day

As mentioned in last month's article on the Wine Show, each wine category being judged has a Judge, an Associate Judge (trainee) and Wine Steward allocated to it.

With such a large number of Show entries some 25 Judges, 25 Associate Judges and 30 plus Stewards are required to assess > 15 country wine categories and > 25 grape wine categories on the day. The most popular red grape wine category is RDSP (Red, Dry Shiraz - Previous Vintage) with > 80 entries and WDCC (White Dry Chardonnay, Pinot Gris - Current Vintages) with >25 entries for white grape wines while for the country wines CDFR (Country Dry Other Fruit Wine) is the most popular category.



Photo showing Judge and Associate Judge assessing a popular red grape category

The Guild is very fortunate in gaining for the Wine Show the services of a number of highly skilled professional and amateur male and female wine judges with extensive experience in wine judging.

So once the Steward has poured wine in the glasses at the judging table, the Judge and Associate Judge sit opposite each other and commence the important task of assessing the wines for appearance, nose and palette out of a possible total score of 20 points. The task requires full concentration with minimal disruption. Notes are carefully prepared for each wine assessed. Once the tastings are complete, the Judge and Associate Judge discuss and

compare notes on the wines tasted in order to arrive at any gold, silver or bronze medal winners. Sometimes another Judge is invited for a taste off to confirm the best wine(s).



Photo showing Judge, Associate Judge and Steward at a table for a popular country wine category

Once the judging is complete, the Judge's notes are forwarded to the data entry team for compilation of the Result Sheets. Whilst the Associate Judge performs the same role as the main Judge, the score and notes are not forwarded to the data entry team but kept as a record of the valuable learning gained at the judging table under the supervision and guidance of the Judge. This is a great training ground for an Associate Judge and is recommended for anyone interested in participating in the Wine Show.

Lindsay Corby Wines now Available

One of the Guild's two leading education and professional winemaker has launched the latest release for his Cosmo brand. You might remember that Lindsay rang that "*how to make a Super Shiraz*" session and the meeting agreed that the real super shiraz on the night was his 2009 Shiraz which he is selling for \$25.

The prices for his wines (described below) vary from \$18 for the SB up to \$27 for the sparklers with discounts for dozen lots.

Cosmo Wines: Lindsay Corby

The name

The idea to produce wine under my own label was gaining impetus and substance as I began looking for factory warehouse premises in the inner suburban Preston area. The primary focus being to produce wines from selected vineyards around Victoria. The

production base would be suburban, or, as I liked to think 'cosmopolitan'. This was shortened to 'Cosmo' for ease of recognition.

The Brand

To produce wines that ultimately have drinkability while showing their regional qualities, thus leading to sourcing of grapes from as far afield as Bairnsdale, Great Western, and Heathcote as well as Woori Yallock and Healesville within the Yarra Valley.

The logo was a design that I had created while in High School. This was the ideal opportunity to utilise it, bringing various aspects of my life together. Loosely based on the balance and harmony of yin and yang, with a 'cosmos' background, the design also has Celtic influences.

The winemaker

Early forays (while still at High School) into fruit winemaking kindled my interest in winemaking, but it was not until 1985 that I encountered my first vineyard and developed my passion for grapes and grape wine. This led to study at Charles Sturt University gaining qualifications in Viticulture and Wine Science. Employment in various roles including cellar door sales, laboratory, and vineyard management, gave me an understanding of the complete 'paddock to palate' requirements of wine production.

Over the last 9 years my main focus has been developing undergraduate and postgraduate courses and teaching the art and science of the vine and wine at La Trobe University.

Managing the small campus vineyard, and making and supervising student project wines, has allowed me to keep in touch with the seasons and winemaking trends.

The opportunity to use the winery at Bianchet in the Yarra Valley presented itself just prior to Christmas 2008. Some quick decisions were made and a busy couple of months ensued, winding down my work at La Trobe and gearing up for vintage. I look forward to enjoying with you the fruits of my labour.....

Contact Lindsay Corby

lindsay@cosmowines.com.au

Mob: 0408519461

Fax: 03 94843534

Mail Address; 32 Warrs Avenue, Preston, VIC 3072

Production Address; c/- Bianchet Winery and Bistro, 187 Victoria Road, Lilydale, VIC 3140

The Wines

2009 Sauvignon Blanc

Produced from grapes grown in the Woori Yallock region of the Yarra Valley, this wine shows green passionfruit and capsicum aromas. The crisp acidity and flavours will enhance the flavours in your grilled seafood.

2009 Sauvignon Blanc Oaked

Produced from grapes grown in the Woori Yallock region of the Yarra Valley, this wine has texture and palate weight from time spent in new and older French oak barriques. The oak flavours and aromas blend nicely with the fruit characters to give a well balanced wine. Try matching with barbecued chicken wings, or soft cheeses.

2009 Viognier Dolce

Produced from grapes grown in the central Heathcote region, this wine has aromas of peach and apricot, and a sweet middle palate. Delightful by itself, or tapas style foods.

2009 Chardonnay

Produced from grapes grown in the Bairnsdale region, this wine has spent 9 months in 20% new French oak barrels, and 80% older French and American oak barrels. Some barrel

ferment, malolactic fermentation, and extended lees contact have contributed to the complexity of this wine. Enjoy with Chicken Parmigiana, or Pasta Carbonara.

2009 Pinot Noir Rose

East Gippsland, and more specifically the Bairnsdale region has a climate well suited to the Burgundian varieties, and the 2009 was a kind growing season giving some nice fruit flavours.

Prior to processing the crushed fruit was soaked for two days to extract some colour from the skins. The grapes were then lightly pressed to extract the juice with minimal phenolics, the skins were then put back into the dry red Pinot Noir ferment to boost the flavour and palate.

This wine is dry, but with good mouth feel and strawberry aromas and flavour.

Try with garlic prawns.

2009 Pinot Noir

Produced from grapes grown in the Bairnsdale region, this wine exhibits complex herbal and berry characters. 20% new French oak and a mixture of older French and American oak have contributed to structure and flavour profile. Might I suggest a smoked Atlantic Salmon salad, or Roast Duck.

2009 Blanc de Blanc MC

Great Western chardonnay was used to produce this wine using the traditional Methode Champenoise process. Ageing in this bottle on yeast lees for nine months has produced a crisp complex wine with great length and balance, and showing persistent bead. A refreshing wine for any occasion.

2009 Sparkling Pinot Noir MC

The third wine produced from the Bairnsdale Pinot Noir, this wine has been produced using the traditional Methode Champenoise process. Ageing in this bottle on yeast lees for nine months has produced a complex wine with great length and balance. A refreshing wine for any occasion.

2009 Yarra Valley Shiraz

Black pepper, spice, and dark chocolate characters feature on the nose and palate of this wine. Good fruit weight and length have been supported by toasty oak flavours from one year in 50% new French oak barriques. Definitely a keeper, although this wine has great drinkability now.

2009 Yarra Valley Cabernet Sauvignon

Typical Yarra Valley Cabernet with herbal hints and dark fruit characters. A medium weight wine that will reward cellaring for up to five years.

Trading Barrel

BUY / SELL SERVICE FOR MEMBERS - Ads need to be lodged with the editor by the 14th of the month to be included in the next Newsletter.

FOR SALE - GLASS FLAGONS

For sale pairs of clear glass flagons, one 5 litre and one 2 litre.

Ideal for country wine making or storing small quantities of grape wine. \$5 per set.

Mario Fantin 9846 7092.

FOR SALE - MODULAR PINE WINE RACKS

Total storage capacity of 28 dozen bottles but can be assembled in any dozen combination.

Good condition. Can be collected at Doncaster East or could be delivered within a 10 km radius.

Price - \$250 or best offer.

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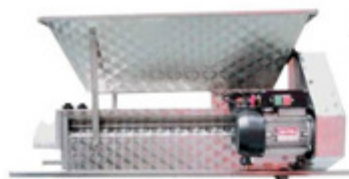
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F: 03 8405 9022

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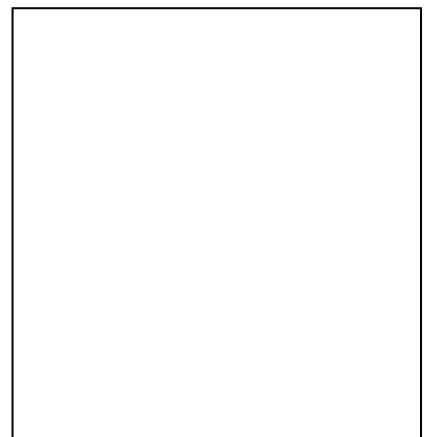
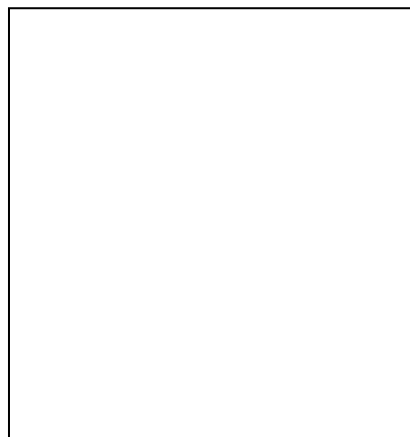
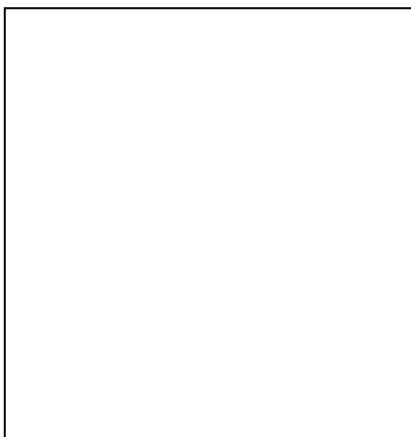


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Heritage Coopers

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Enquiries welcome
