



## Press Cuttings May 2018

President	Mario Fantin	0456 422 844	Committee	Trevor Sleep
Vice President	Danny Cappellani	0408 322 143	Committee	Bill Bussau
Secretary	Mario Anders	0418 564 852	Committee	Bill Loughlin
Show Director	Mario Fantin and Gary Campanella	0456 422 844	Committee	Hamish Lucas
Newsletter	Luigi DiBattista	luigidibattista31@gmail.com	Committee	Graham Scott
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Wayne Harridge
Past President	Bill Loughlin		Committee	Gary Campanella



### 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: Friday 25<sup>th</sup> May 2018

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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We have three major Guild events between now and the end of the month, our end of month Guild Night (Friday 25 May), our presentation at the Darebin Food & Wine Festival (Saturday 26 May) and our International Night (also Saturday 26 May). I encourage everybody, particularly new members, to get involved in these events. All of them are great opportunities to both enjoy a social event and improve your winemaking knowledge.

### INTERNATIONAL NIGHT SATURDAY 26 MAY

Even at this late stage there is still an opportunity for you to book and come along to this event. The International Night, will be held on Saturday 26th May at the Veneto Club Bulleen. Mario Anders has gone out of his way to plan an evening which will be filled with fun, wine, food and frivolity (I have heard that some of our talented members have prepared special entertainment!). We have held the cost down to \$58 per person this year. Not only is the delicious three course meal noted below provided for this price, but also included is the opportunity to taste an excellent selection of wines provided both by the venue and our own members. I would like to encourage everybody to support this event. Bring along your friends so we have the opportunity to show off what nice people we are and what great wines we make! Please email your booking request asap to Mario Anders at: [info@amateurwine.org.au](mailto:info@amateurwine.org.au)

#### Menu

##### Starter:

- Pennsylvanian: Stuffed mushrooms on pumpkin puree and goat's cheese crumble or
- Alaskan: Potato croquette with smoked salmon and dill aioli

##### Mains:

- New Hampshire: Chicken thigh fillet rolled with silverbeet and smoked cheese or
- Texas Beef: Rib eye with rosemary sauce GF

##### Dessert:

- Californian: Rich chocolate mousse with strawberries and chocolate shavings GF or
- Connecticut: Puff pastry parcel filled with cinnamon, stewed pears and vanilla bean ice-cream

### APRIL GUILD NIGHT (27 APRIL) SPECIAL EVENT

Our special workshop held on 27 April, by all accounts I have heard, was a fantastic success with well over 40 people in attendance including many members of the public. The purpose of the evening was to generally share some tips in relation to winemaking and how to avoid faults, particularly during the early stages of the winemaking process. Our Wine Show Chief Judge, Loïc Le Calvez was present to lead the discussion, taste any wine samples brought along and answer questions. A big thank you to our presenters for the evening Loïc Le Calvez, Danny Cappellani and Mario Anders.



### FUTURE GUILD NIGHT THEMES AND PRESENTERS

The Committee is currently in the process of compiling a program of themes and presenters for our future Monthly Guild Nights. They are very keen to hear any suggestions you may have in regard to future presenters and themes. If you are aware of anybody who you think would be an interesting presenter at one of our Monthly Guild Nights please let me (Mario Fantin 0456 422 844) or Danny Cappellani (0408 322 143) know.

### DAREBIN HOMEMADE FOOD & WINE FESTIVAL

The Guild will be making a presentation on raspberry winemaking at 3pm Northcote Town Hall, as part of the Darebin Festival's 'Meet the Maker's' showcase. Gary Campanella and Danny Cappellani are currently running with this initiative. Come along and support them.

#### PRESENTATION AT KNOX LIBRARY

Our presentation at Rowville Library late last year on 'making country wine out of what grows in your garden' was so well received that the Guild has been invited to give a similar presentation at the Knox Library on 23 August. Gary Campanella, Graham Scott and Wayne/Angela Harridge are planning the presentation. If you would like to be involved, please let them know, they will appreciate all the help they can get.

#### WODONGA WINE SHOW

Congratulations need to be extended to the Wodonga Wine Guild for running an excellent Wine Show over the weekend 5/6 May. They received a record 170 entries, many of them country wines. They really appreciated the assistance provided by guild members from Eltham and Frankston with the judging. Our members who assisted them with the judging were Zenon Kolacz, Bill Bussau and Danny Cappellani. The Wodonga Guild will be focussing on building their membership base in the immediate short term and as a result will be holding their wine show biannually in future.



**Danny collecting the award for best white wine at the show - (Malvasia Istriana 2016)**

#### NEXT MONTHLY GUILD NIGHT – FRIDAY 25 MAY

The theme of this Guild Night will be meads. We will discuss the basics of mead making and taste meads both made commercially and by members. Mead making has grown in popularity in recent years and is now the biggest country wine class in our show with over 70 entries. Many grape wine makers are now experimenting with mead making for a number of reasons:

- There are many interesting variations which can be made
- It can be made on a small scale, expensive equipment is not required
- It can be made at any time of the year because honey is always available
- Winemaking principles are the same as grape winemaking

If you have made a mead, bring it along for sharing and tasting. Also, don't hesitate to bring along any other wine for tasting and discussion. It will be a great night, I look forward to seeing you all.

Cheers

Mario Fantin  
President

## Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 25 May 2018	<b><u>Monthly Guild Night</u></b> The theme of this evening will be mead making and tasting. We will discuss basic mead making techniques plus we have purchased some commercial meads to taste. We will also taste and discuss any meads and wines people bring along.
Saturday 26 May 2018	<b><u>Darebin Homemade Food &amp; Wine Festival</u></b> Guild presentation on raspberry wine making 3pm Northcote Town Hall.
Saturday 26 May 2018	<b><u>International Night</u></b> The International Night this year will once again be held at the Veneto Club Bulleen, theme North American. Booking can still be made at this late stage. For more information refer President's Press and Samepage Mario Anders 5 April 2018. Guaranteed great food, house and members' wines to taste - the Guild Member Band is already working on the entertainment!! A night not to miss out on.
Friday 29 June 2018	<b><u>Monthly Guild Night</u></b> The theme of this night is cabernet sauvignon. Professional winemaker Lindsay Corby will share with us his extensive experience making cabernet in the Yarra Valley. He will also take us through a vertical tasting of his own cabernets. This evening will be invaluable to those of us preparing wines for our wine show where the Joe Ilian this year will be for the best previous vintage cabernet.
Friday 27 July 2018	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee – suggestions welcome
Friday 27 July 2018	Entries close for Frankston Wine Show
Thursday 23 August 2018	<b><u>Knox Library</u></b> Guild presentation on how to make country wine from what grows in your garden or what can be readily purchased at the supermarket
Sunday 26 August 2018	<b><u>Frankston Wine Show – Public Tasting Day</u></b>
Friday 31 August 2018	<b><u>Monthly Guild Night</u></b> AGM night. Being the middle of winter the Guild tradition for this evening is to discuss and sample mulled wines. If you have never made a mulled wine have a go at making one, there are lots of recipes on

	the internet. We will also taste any wines brought in by members for appraisal and discussion.
<b>Friday 21 September 2018</b> (Brought forward by one week because of AFL Grand Final holiday on last Friday of September)	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee – suggestions welcome
<b>Friday 26 October 2018</b>	<b><u>Monthly Guild Night</u></b> Agenda under development by Committee – suggestions welcome
<b>Saturday 10 November 2018</b> <b>Sunday 11 November 2018</b>	<b><u>EDWG Wine Show Judging Day</u></b> <b><u>EWVG Wine Show Open Day</u></b>
<b>Friday 30 November 2018</b>	<b><u>Monthly Guild Night</u></b> End of year breakup – show off your wine show medal winning wines!

## Committee Meeting Dates

Members elected to positions on the Guild Management Committee meet every month. Every second month either Guild business or the Wine Show is discussed.

### Committee Members

Mario Anders, Danny Cappellani, Trevor Sleep, Bill Bussau, Gary Campanella, Mario Fantin, Wayne Harridge, Bill Loughlin. Hamish Lucas, Graham Scott

### Guild Business Meetings

Agenda: Guild Night Program, Membership, Winemaking Education Initiatives, Social Events, Financial, Website, Guild Promotion.

Meeting Dates (Wednesdays): **7 February, 11 April, 13 June, 15 August, 10 October**

### Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance  
(Loïc Le Calvez also attends these meetings)

Meeting Dates (Wednesdays): **7 March, 9 May, 11 July, 5 September, 7 November**

### Visitors Welcome

Members are welcome to attend committee meetings as visitors. New ideas and suggestions for improvement are most welcome. If you would like to attend please contact the President or Secretary. The Committee meets at 8pm Eltham Living & Learning Centre.

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## It's Not Easy to Make Sweet Wine!

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The year was 2011.

You remember!

It was hot, wet, damp, humid and of all the problems the viticulture industry could have, well, they had it. Downy Mildew, Powdery Mildew, Bunch Rot, etc., etc.

I was already having problems getting my Viognier to ferment and the Lagrein had developed an early onset of volatility but that's another story.

So, what does one do to supplement and already diminishing wine cellar?

Make some Fruit Wines.

Pear and Chilli Wine in one batch and Sweet Carrot wine in the other.

While the Pear and Chilli wine got a good score in the Eltham Wine Show that year, no one has, or ever will taste my Sweet Carrot wine but me.

Most normal people would ferment their fruit wines in 5 litre demijohns. No, not me! My motto is, "If you gotta do something, Quantity is better than Quality".

I washed, cleaned and sterilised my trusty fermenting buckets, Two 30 litre containers! Sixty litres of Sweet Carrot wine. How good is that?

I went out and bought thirty-five kilos of carrots, (they were cheap that year), a domestic juicing machine, some sugar (well lots of sugar) and yeast.

I juiced. I juiced some more. I kept juicing. The juicing machine got hot. I kept on juicing. Eventually I got the Juice.

Did you know about pulp multiplication? That is, the amount of pulp that thirty-five kilos of carrots produce? I must have had what looked like enough to fill an Olympic size swimming pool. It was like the blob. It kept on growing. I filled every pot in the kitchen, each one having to be washed and cleaned and sterilised. What to do with this wet orange looking goop?

I got another fermenting bucket. I filled three 30 litre buckets with wet orange goop, carrot juice, sugar, water and when it was all mixed together, I added the yeast. I transferred my babies to the cellar and waited for the airlock to start bubbling.

It did.

It went wild.

The goop blocked the outlet and created a pressure cooker.

It spewed out.

I cleaned the ceiling of the cellar (which is actually the floor boards under the kitchen) and got a fourth 30 litre fermenting buckets.

Finally, it behaved and started fermenting well. It fermented. It kept on fermenting. The sun rose and fell. The moon went through its cycle. Two months: It finished! Three months: It settled! I tasted it.

Nice nose, delicious palate. But it was dry. All I had to do was rack it and add sugar. Let it clear and bottle it. How Simple! What could possibly go wrong?

IT FERMENTED.

The sun rose and fell. The moon went through its cycle. It finished! It settled! I tasted it.

Nice nose, delicious palate. Dry! All I had to do was rack it and add sugar.

IT FERMENTED.

The sun rose and fell. The moon went through its cycle. It finished! It settled! I tasted it.

Dry! I rack it and added more sugar.



IT FERMENTED.

The sun rose and fell. The moon went through its cycle. It finished! It settled! I tasted it. Dry, so I rack it and added more sugar.

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The sun rose and fell. The moon went through its cycle. It finished! It settled! I tasted it. Dry, so I rack it and added more sugar.

IT FERMENTED.

The sun rose and fell. The moon went through its cycle. It finished! It settled! I tasted it. Dry, so I rack it, added more sugar and BOTTLED it.

When you are dealing with other problematic wines, you tend to concentrate on those wines and forget about the ones you bottle. My Viognier had finally finished fermenting and needed racking. My Lagrein was developing a volatility that eventually I could not fix. My Sweet Carrot wine was not problematic though. Its genome was constructed in a way that it hungered for sucrose. That's all. And now it was bottled and packed away in boxes so I left it.

The change of seasons brings forth new vintages. I use the plural here. Two good vintages I might add. For most people that is. My wines were drinkable but not the best. I still had my Pear and Chilli wine which I would bring out on special occasions. Most people liked it, but I longed for my Sweet Carrot wine made long ago and lost in the abyss of the cellar.

Archaeologists find things by stumbling on a rock or tripping over a stone. Dinosaurs, lost cities, relics of age gone by. Emotions kick in. Excitement runs through the veins. A drunken state of euphoric bliss. That's how I was the day I discovered my lost Sweet Carrot wine lying in boxes one morning. A cover of dust had settled on the inside of each bottle. Precious silky dust allowing each bottle to show its maturity, its clear, amber coloured nectar.

I gently held a bottle in my hands, carefully taking it up stairs and laying it flat in the refrigerator. I wanted to taste it cold, the way it was intended to be drunk. The way it called out to me to drink it.

The seconds ticked. The minutes passed. The hours chimed. (We have this stupid clock that chimes on the hour). Finally, without haste I took the bottle out of the fridge, lay it upright and opened the seal into another dimension.

It erupted like a volcano. Half the contents spill onto the kitchen counter and the floor.

You Beaut! Carrot Champagne. Eureka! I've hit gold. I take the bottle, pour the remaining contents into a glass and look at the clarity. The eruption had mixed the mud and liquid together that I was looking at the cloudy murky fluid of bubbling Champagne.

However, I took a whiff. The aroma was to die for. I took a sip. The palate was to kill for.

I drank the remaining bottle and I found out was it was like to die and kill for that night.

Don't remember much. My wife recounts these stories about that night when we are with friends, but I go into a state of denial. How can the wonderful nectar of delicious champagne be so vicious?

I did some rough calculations and found out that the amount of sugar I put in was equivalent to roughly 18% alcohol. I made Carrot Champagne at 18%.

It was when I realised that to make sweet wines is not easy. You need to kill the yeast. If you don't, yeast just wants to keep fermenting. It is inherent in its construct, its routine, its culture (excuse the pun).

But in my case I realised that "Yeasts just want to have fun"!

Written by Luigi DiBattista

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## Wine Humour and News

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### HUMOUR (True Story)

#### Drink-drive trio 'Dumb, Dumber and Dumbest'

POLICE have dubbed three friends caught drink-driving within two hours of each other at the same spot "Dumb, Dumber and Dumbest".

A Senior Constable from the Epping traffic management unit, said the extraordinary story began to unfold about 7.30pm last Friday when a car was intercepted on Childs Road, Mill Park, after the driver made an illegal U-turn in what police suspect was an attempt to avoid a booze bus up ahead.

The 30-year-old male driver, who had apparently gone out for a couple of drinks after work, blew .119 — more than twice the legal limit.

Eleven minutes later, a 26-year-old man — who initially had been a passenger in the car — was pulled over and found to have an even higher blood-alcohol level, .134.

Both men were already disqualified from driving, and to make it even worse, the car was not registered.

"After we left (with the first driver), the car was obviously out of sight and was down the road from the booze bus and had been there for about 10 minutes and (the passenger) decided he'd had enough and was going to drive," the Senior Constable said.

"He jumped in the car, did an illegal U-turn and headed back towards the booze bus and was pulled over ... He'd just forgotten the booze bus was there."

The Senior Constable said that about 9pm on the same night, the 33-year-old girlfriend of the second driver was on her way to collect him when she too was intercepted by police at the same location. She blew .08.

He said his colleagues had described the three friends as "Dumb, Dumber and Dumbest".

"It was pretty stupid, really," he said. "Every person you talk to has a bit of a chuckle about it but you think deep down it could have been a lot worse than it was ... It's lucky it is just a comedy of errors rather than anything else."

The Senior Constable said the three people would be charged on summons.



## NEWS

The following articles are brought to you by Graham Scott

### **Australian winery crowned ‘World’s Best Cabernet’**

France, known as the birthplace of Cabernet Sauvignon, has crowned a South Australian winery with the title of World’s Best Cabernet.

Family-owned, Clare Valley winery Taylors Wines received the supreme award for World’s Best Cabernet this week in France at the Concours International des Cabernets (International Competition of Cabernets) for its top wine, The Visionary Cabernet Sauvignon 2014.

The World’s Best Cabernet Sauvignon is the highest honour awarded at the International Competition of Cabernets and is selected by a panel of France’s top sommeliers.

The tasting, conducted at the Le Splendid Restaurant in Lyons, in conjunction with the Union de la Sommellerie Française (UDSF), brought together 20 of the most prestigious sommeliers in the region to taste more than 250 wines and decide which wine would receive the award for World’s Best Cabernet.....(Read more)

<http://winetitles.com.au/australian-winery-crowned-worlds-best-cabernet/>

### **WINE GB SETS SIGHTS ON £1BN WORTH OF SALES AS FURTHER 1.7M VINES PLANTED**

Wine GB marked a new phase in the future development of English and Welsh wines with its first annual tasting in London last week, revealing a raft of measures it’s taking to propel the industry forward, including proposed tax relief for cellar door sales, a new PDO system post Brexit and the provision of viticulture courses up and down the country.

The creation of the new body to promote the English and Welsh wines was first announced in December, following the merging of two industry bodies: United Kingdom Vineyards Association (UKVA) and English Wine Producers (EWP).

Releasing its first research survey last week, Wine GB highlighted wine tourism, the building of its global brand, vocational training for the rural economy and government support as key areas with which to support the industry’s growth, within the context of Brexit and rising exports of English and Welsh wine.

“We are working with the government and we are conscious that we need to put this industry on the agenda,” said Wine GB CEO David Parkinson, speaking to *the drinks business*, pointing out that often officials are not aware of how big of fast the wine industry is growing.”.....(Read more)

<https://www.thedrinksbusiness.com/2018/05/wine-gb-sets-out-350m-export-drive-as-industry-plants-a-further-1-7m-vines/>

## **By 2040 the UK's wine industry could sell 40m bottles and employ 30,000 people**

The amount of full-time employees involved in the English and Welsh wine industries could rise to 30,000 by 2040, from its current figure of 2,100, according to the latest data by WineGB.

The trade body has also predicted that the UK's wine industry could be selling 40 million bottles by 2040, with a retail value of £1 billion or more.

Wine GB looked at other New World regions around the world to see how they have grown from the time when they were approximately the same size as the current GB industry. As an example Wine GB pointed to Oregon, which it said is "very similar in structure to GB", with lots of small, family-run operations with very few big players involved.

It said: "In 1992, Oregon had 5,950 acres of planted vines and was producing 5.2 million bottles, compared with the UK's 6,200 acres and a production of 5.9 million bottles. If we then look 23 years on to 2015, Oregon was selling 37.1 million bottles.".....(Read more)

[http://www.drinksretailingnews.co.uk/news/fullstory.php/aid/17675/By\\_2040\\_the\\_UK\\_s\\_wine\\_industry\\_could\\_sell\\_40m\\_bottles\\_and\\_employ\\_30,000\\_people.html](http://www.drinksretailingnews.co.uk/news/fullstory.php/aid/17675/By_2040_the_UK_s_wine_industry_could_sell_40m_bottles_and_employ_30,000_people.html)

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## Trading Barrel

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*Grape wine making equipment for sale.*

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***MONTMORENCY.***

***stango@alphalink.com.au***

***9439 8687.***

.....

Items for sale by Andrew Mossman







I have 4 Polypropylene vats that I had made for wine making a few years ago. Polypropylene is as good as Stainless Steel, impervious to oxygen lighter and a bit cheaper. They have a water trap around the top and provided the CO2 or Nitrogen is kept up wine can be made and stored in them for months and if full, a year

or two. The sizes available are 722, 508, 250 and 176 litres. I thought the two bigger ones should be worth \$250 each and the others \$200 each. That is approximately 1/3rd of their cost to make.

I also have a wine plate filter, which I paid \$1600 for, together with several boxes of filter papers. It has had very little work and if nothing else has an excellent pump on it. I thought \$750 might be reasonable.

I also have a stainless steel tank that I had made when I worked in the paper industry. I got it a mates rates for almost \$1000. It has to be worth \$400.

I also have half a dozen old CUB 18 gal (80 Litres approx.) beer kegs with the large screw top openings that make them easy to clean. I purchased them from CUB when they went out of service. They have been the most useful of all my stuff. Firstly for cold stabilising wine, they fit into a Chest type deep freeze and the are perfect for storing wine in, especially for topping up barrels. I thought they should be worth \$100 each. As well I have a couple of 50 litre beer kegs with the opening modified to take a silicon barrel bung. Say \$50

And 2 or 3, 18 litre soft drink Stainless Steel soft drink which have been excellent for storing spirits, but would be good for wine also. Say \$40 each see photo.

That is about half of my stuff that is left. Just keeping a bit of gear in case I run out and need to make some more.

I have had such fun making wine over the last 25 years and getting such good fruit the wine was always OK. I love it. It is hard for me to step back, but I am getting a bit old for lugging barrels and so forth I anyone might be interested they could phone me and we could work something out maybe.

My phone numbers are

Home 9836 7443

Mobile 0410 683674

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#### Items for sale by David Tate

Basket Press

inside dimension's

670 mm high

450 mm wide

\$350

Corking Machine (hand operation)

\$50

Fermenting vat (200 l)

\$10

Magnetic stirring machine

\$20

Burette

\$10

Hydrometer

\$5

Contact 0451 559 854

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## Items for sale by Luigi DiBattista

I have 3 x 34lt narrow neck demijohns for sale for \$40 each. All in very good condition. If interested, please contact Luigi on 0414287358.

\*\*\*\*\*

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)

## Jo Illian Awards – Forward Thinking

By Gary Campanella

Keep an eye on the Jo Illian Awards beyond this year and next few years.

Start experimenting and making stone fruit Wines for the 2018 Jo Illian. Start your Chardonnay now for the 2020 Jo Illian. 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
<b>2020</b> (Grape)	<i>Best Previous Vintage Chardonnay (WCP)</i>	<i>TBA</i>
<b>2019</b> (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	<i>TBA</i>
<b>2018</b> (Grape)	<i>Best Previous Vintage Cabernet Sauvignon</i>	<i>TBA</i>
2017 (Country)	Best Mead Wine (CME, includes JAO)	Trevor Roberts
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	David Hart
2015 (Country)	Best Country Wine (excludes Hybrid, Sparkling, Liqueur)	Gary Campanella and Hamish Lucas
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

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