



Press Cuttings June 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 29th June 2018

Guests interested in finding out more about the Guild are welcome to our regular meetings, as always.

In This Newsletter:

President's Press.....	2
Forward Program for Future Guild Events.....	5
International Night-Wine Makers who Kicked Goals.....	7
International Night-Wine Makers who Sail away with our Senses	9
Wine Humour and News	11
Trading Barrel.....	14
Jo Illian Awards – Forward Thinking	15
Sponsors Corner.....	17

President's Press

The Guild's International Night once again proved to be a great success. Everybody I have spoken to has been full of compliments for the way the whole event came together with regard to food, the venue, the entertainment and of course the wine. Thank you to Mario Anders for organising it all with special attention to every detail. Another big thank you to our entertainment group (Kass Mulvany, Danny Cappellani, Michael Scott, Mario Anders and Gary Campanella) who went to a lot of effort to entertain us with fantastic music and songs which were aligned to the North American theme of the evening. Finally, a thank you to all the members who donated some of their best wines for tasting and sharing on the night. What a package we experienced - great food, great entertainment, great wine, great bunch of people - it is a shame that more members did not come along and enjoy the evening. Check out the article by Graham Scott and the photos taken by Wayne Harridge later in this newsletter.

DAREBIN HOMEMADE FOOD & WINE FESTIVAL

There was a lot of interest from the public in the Guild's presentation on how to make raspberry wine at the Darebin Homemade Food and Wine Festival. Many people came up afterwards and asked questions, we also handed out many brochures promoting the Guild. Hopefully as a result of this event we will get more visitors to our Guild Nights and Wine Show. A big thank you to Gary Campanella and Danny Cappellani who ran with this initiative. It was also a pleasant surprise and pleasure to see that Julie and Andy Game won second prize for Best Red Wine at the Festival with their 2016 Bendigo Shiraz. Julie has been a Guild member for many years and you may recall she won the trophy for Best Female Winemaker at last year's Wine Show.



Gary & Danny Presenting at the Festival



Andy & Julie Game

MEMBERSHIP FEE NOW DUE

All current members should have received an email notice from our Secretary Mario Anders advising that membership fees are now due. It would be appreciated if you would renew your membership promptly and save Mario Anders the hassle of sending you multiple reminder notices. The membership fee will remain the same for the next financial year ie \$30 for an individual and \$35 for a couple. It goes without saying that this is great value for money considering the many benefits which can be derived from membership. I like to use the analogy that, if as a result of attending one Guild Night you learn how to save or improve your homemade wine, you have recovered your membership fee many times over! Our current membership fees do not cover our Monthly Guild Night expenses, so we will need to increase our fees in the financial year commencing 2019, more about that at the AGM.

AGM – TIME TO STEP UP

You will see from our Forward Program that we will be having our AGM at the Monthly Guild Night scheduled for 31 August 2018. You will be receiving more formal advice and nomination forms from Mario Anders closer to the event. I would like both existing and new members to seriously

consider joining the Guild Committee. The Committee is the engine room of the Guild where discussions occur about what are the best ways to service members' needs. The existing members would love to see new people with new ideas join their ranks. The Committee meets monthly with committee members turning up whenever they can (details of Committee meeting dates are shown after the Forward Planner in this newsletter).

NEW MEMBERS

A very special welcome to the following four new members have joined the Guild in the last couple of months: Renato Vecchies, Eric Nigol and Kingshuk & Dola Barman. Please make them feel welcome.

GUILD MEMBER SUCCESS

Guild Life Member Ken King and his winemaking partner Chris Ramsay are having enormous success with their wines at recent shows. Below are the words used by judges to describe their most recent success at the Winewise Championship (Blends Containing Cabernet Sauvignon). Note that in order to qualify for entry into this show gold medals at nominated shows are required. Their success places Ken and Chris in there with the Big Guns! Remember that Ken and Chris started their professional winemaking career as ordinary Guild members making amateur wine just like you.

WINEWISE CHAMPIONSHIP

BLEND CONTAINING CABERNET SAUVIGNON

Australian wine enthusiasts tend to focus on varietal wines. That's a pity because it means that some excellent blends are unfairly ignored. The overall standard of this category is high, and the top wine is one of Australia's best.



2015 Kings Of Kangaroo Ground Heathcote Shiraz Cabernet

"Balance" was the word that appeared in all judges' notes. This was a reference to the seamlessness of the palate which offers dark berry and cassis flavours backed by very fine tannins. A well tailored wine with a quality feel. Another strong showing after its gold medal in the 2017 Small Vigneron Awards. This is a maker to follow.

★★★★★

<http://kkg.com.au/>

PS Ken & Chris have a reserve stock of this wine; members are welcome to call in and purchase a bottle or two

FRANSTON WINE SHOW

We should now be starting to give some thought to the wines we will be entering in the Frankston Wine Show (entries due 27 July 2018). I would like to see strong support for the Frankston Wine Show from our members because they in turn support our Wine Show very well. Also, entering your current vintage wines in the Frankston Show provides you the opportunity to get some feedback on how they are progressing, allowing you time to make some adjustments before entering them in our Wine Show in November. If you don't receive the entry forms by email, they can be downloaded from their website.

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 Cappelani (0408 322 143) know.

PRESENTATIONS AT KNOX & DIAMOND VALLEY LIBRARIES

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 similar presentations at both the Knox Library on 23 August and at Diamond Valley on 16 October. Gary Campanella,

Danny Cappellani, Graham Scott and Wayne/Angela Harridge are planning the presentations. If you would like to be involved, please let them know, they will appreciate all the help they can get.

NEXT MONTHLY GUILD NIGHT – FRIDAY 29 JUNE

The theme of this Guild Night will be Cabernet Sauvignon. Professional winemaker and long-time Guild supporter Lindsay Corby will be facilitating the session and be available to taste your wines and answer questions. He will also be bringing along some of his own cabernets for us to sample. Lindsay's presentations are always an excellent learning opportunity and this one will be particularly important as we prepare our wines for the Joe Ilian Trophy this year which will be for the best previous vintage cabernet. A session not to be missed. Also remember that you are welcome to bring any of your wines to any Guild Night if you would like some feedback or advice about them. This 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 29 June 2018	<u>Monthly Guild Night</u> 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	<u>Monthly Guild Night</u> Agenda under development by Committee – suggestions welcome
Friday 27 July 2018	Entries close for Frankston Wine Show
Thursday 23 August 2018	<u>Knox Library</u> Guild presentation on how to make country wine from what grows in your garden or what can be readily purchased at the supermarket. Focus will be on raspberry winemaking. Presentation starts at 6:30pm.
Sunday 26 August 2018	<u>Frankston Wine Show – Public Tasting Day</u>
Friday 31 August 2018	<u>Monthly Guild Night</u> 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.
Friday 21 September 2018 (Brought forward by one week because of AFL Grand Final holiday on last Friday of September)	<u>Monthly Guild Night</u> Tilly Bowden from Enartis (to be confirmed)
Tuesday 16 October 2018	<u>Diamond Valley Library</u> Guild presentation on how to make country wine from what grows in your garden or what can be readily purchased at the supermarket. Focus will be on raspberry winemaking. Presentation starts at 11:30am – 1pm.
Friday 26 October 2018	<u>Monthly Guild Night</u> Agenda under development by Committee – suggestions welcome
Saturday 10 November 2018	<u>EDWG Wine Show Judging Day</u>

Sunday 11 November 2018	<u>EWVG Wine Show Open Day</u>
Friday 30 November 2018	<u>Monthly Guild Night</u> 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.

International Night-Wine Makers who Kicked Goals

- Graham Scott

If you missed the International Night on Saturday 26th May your taste buds will never recover. The wines on the table linked to the American theme of the meal, but it was the wines on the Gold Medal table which took us to a new dimension of happiness. Here is how I saw the Reds.

There was envy. And jealousy. And downright admiration.

It was like watching your favourite footy team kick goals at will. And that is because the Red Wine makers are a pretty impressive forward line. They could knock off any opposition.

Take our full forward David Hart. A young feisty upstart who has burst onto the scene like a bibulous Buddy Franklin. His Cab Sauv 2013 went straight through the goals and raised huge cheers from the gullets around.

We are, of course, ably led by our on field General Fantin who sets the standard for our wine group and keeps up his consistency by having not one but two beautiful shots on goal.

And don't ever underestimate Nipper Neagle's contribution. He stitched the forward line together with silken moves and honeyed suppleness all of which you could see displayed in his 2015 Cab Sauv.

But the strength of this forward line of Wine Wizards lies in having a spine of long experience behind it. Look at Neil and Merna's 2013 Pinot and their 2011 Shiraz to see strategy in liquid form. These were meant to last for the full game and they carried the side through. As do Danny Cappellani's duo. More of that later.

Can you develop a cellar palate? You bet you can, but the Guild takes care of that. Bring a wine along to a Guild meeting and you can be torn to shreds if it doesn't meet the communal standards. Ah! But does this mean we have a Guild palate? No because there is a curiously endearing trait amongst our members; they don't stand still happy with the last goal they kicked. They all want to try to do it again, but differently. We have a Guild full of people who think they are the wine making equivalent of Peter Daicos. And who better than Danny to show that. His 2017, a Nero D'Avola which most of us couldn't say let alone know what it meant, was glorious and the giggles and flushed faces around the room were signs that his Chocolate Cab Sauv. had again slotted the sticks. New styles of kicking wine goals are the way to keep our forward line fresh.

The strength of our Guild is in our members and their restless energy. Thank goodness you are always pushing the boundaries. You are the current crop of the sailors who went voyaging with Ulysses, whose motto was "To strive, to seek to find, and not to yield."

Fare forward, voyagers.



Sold to the man with the big hat!



Good discussions happening.

International Night-Wine Makers who Sail away with our Senses

- Graham Scott

We were confused.

Two mystery winemakers who piqued our taste buds. Who were these mystery moguls of the marc? Because the GewurtzTraminer 2015 was a classy cuter sailing smoothly over our lips with lovely spice on the tight jib. Shows how maturity displays itself in grandeur. And the Trebbiano was the other anon. Here we had a long luxurious architect designed sloop sliding down our gullets with nary a breath of wind to ruffle the sails. This was one superior sailor going her way at her will.

But darting in amongst these majestic creatures were Danny's fast moving skiffs showing them how to be joyful and bring the WHEEE! back into sailing. The Malvasia gave a light whiff of whimsy from the sail and of it went, leaving you smiling in its wake. And tacking across its front palate was his wonderful Chardonnay/Semillon/Sauvignon Blanc. A pleasure craft built for the Cleopatra in your life.

But for a wine that sails at pace try Danny's Minty Sage. Not so much a sail boat as a full throated runabout with a strong roaring engine. Takes your breath away with its big flavour. Which allows us to segue straight into the Muscat/OrangeZest wine. What a little runabout it was, dragging at least two water ski acrobats in its wake. All action and go.

David Hart sailed into the Cowes Regatta with a schooner of a wine and fresh take on what giving a Fig really means. Fig wine. Who would have thought it had such depth? Down to the Plimsoll line it was. His Elderberry also showed a plumpness we can only associate with a full breasted figure head at the bow of the palate.

Mario's Raspberry showed what a pleasure yachting can be when the flavours pour over the waves and the Haridge Family dropped anchor on a fine Quinquere of a Fortified Muscat. That needed five banks of oars to move us away from the table.

Which leaves us to contemplate the punting possibilities of Hamish's Meads. Here we have soothness that only a silken tongued scholar on the river Cam could give us. Both wonton and teasing while gliding along our gullet as the relationship grows and entangles you.

Hard to say goodbye to wines like these.



And more Chit Chat.



Beat that John Travolta!

Wine Humour and News

HUMOUR

A father was trying to teach his young son the evils of alcohol.

He put one worm in a glass of water and another worm in a glass of whiskey.

The worm in the water lived, while the one in whiskey curled up and died.

"All right, son." asked the father, "what does that show you?"

"Well, Dad, it shows that if you drink alcohol, you will not have worms."

NEWS

The following articles are brought to you by Graham Scott

Best Australian Wine Varieties

Kick-start your wine education with our essential guides to all of the major wine types, which include the origins of the grapes, their characteristics in the glass, where in the world they're made and how they fit into the Australian wine landscape. From chardonnay to shiraz, and riesling to pinot noir, start your wine journey here. Understand the difference between pinot gris and grigio, learn how rosé is made, and know the difference between warm- and cool-climate styles. Be armed and ready with all of the wine facts at your next event, or simply invest your newfound know-how into yourself by drinking widely and well.....(Read more)

<https://www.winecompanion.com.au/resources/varietals>

Why Aging Wine in Neutral Vessels is on the Rise in Argentina and Chile

Nobody wants to be called a cement head. Unless you are Sebastián Zuccardi, Marcelo Retamal or another member of the burgeoning community of Argentinean and Chilean winemakers that is eschewing new oak in pursuit of cleaner, fresher, more site-specific wines. To anyone in this group, being labeled a cement head would be a compliment.

Among the new winemaking and viticultural trends I observed during a recent trip to Argentina, the most radical and impactful is how many wineries in this country—as well as in neighboring Chile—are shifting away from stainless steel tanks and new 225-liter oak barrels, known as *barricas*, to macerate, ferment and age both red and white wines. Instead, they are prioritizing concrete tanks of all shapes and sizes.....(Read more)

<https://www.winemag.com/2018/06/08/neutral-vessels-argentina-chile/>

The 10 Most Popular Wine Grapes in the U.S.

Reading statistics can be tricky. Total acreage of vines planted does not always correspond to the volume of wine produced. The reason? Some of the vines planted may be table grapes or grapes used for raisins or grape juice. The total vineyard surface in the US is a little over 1 million acres (approx. 440,000 hectares). However, all vines are not used for making wine.

The most grown grape in the United States is the Sultanina and this grape is either eaten or dried to raisins. There are 148,000 acres (60,000 hectares) of this grape, so 14% of the total surface of vines in the US. Moreover, there are 34,000 hectares of the Concord. This grape can be transformed into wine and occasionally is, mainly on the East coast, but nowadays it is more popular for jelly, juice and jam.....(Read more)

<https://www.forbes.com/sites/karlsson/2018/06/08/the-most-popular-wine-grapes-in-the-us-chardonnay-and-cabernet-the-full-top-10-list/#1f607b72fbfb>

WINE TALK: WINE MASTERS IN ISRAEL

The Jewish state recently hosted a delegation of 12 Masters of Wine. This was arguably the most prestigious wine visit to Israel since Baron Edmond de Rothschild first arrived in 1887! The Institute of Masters of Wine is the parent body that administers the Master of Wine program. There are only 370 people on planet earth certified as Masters of Wine, who are permitted to put the letters MW at the end of their name.

When you consider the number of winemakers, sommeliers, wine buyers and wine critics there are, you can appreciate that to be a Master of Wine is to be the cherry on the very top of the large wine knowledge cake. They form the *crème de la crème* and carry the utmost respect of the community of all wine professionals. I have been in the wine trade for more than 35 years, yet I am always full of admiration – almost in awe of these giants who represent the pinnacle of our industry.(Read more)

<https://www.jpost.com/Israel-News/Culture/Wine-masters-in-Israel-559415>

D'Arenberg launches Australia's most expensive NV wine

McLaren Vale wine producer d'Arenberg has released the Daddy Long Legs Extra Rare fortified wine, which is now retailing as Australia's most expensive NV wine.

The Daddy Long Legs has been crafted in a solera of old wines, which date back to 1928 and this process has been a part of Chief Winemaker Chester Osborn's life since he took over the role in 1984.

He told *TheShout*: "Back in 1983 when I finished Roseworthy College where I studied winemaking, I had 15 barrels of the port that I kept separate from the normal solero system I was doing and I topped them up with their own wine for 35 years and there is only two barrels left – the angels have got it all – and so we thought we would sell what we have left – and when it's gone it's gone."(Read more)

<https://www.theshout.com.au/news/darenberg-launches-australias-most-expensive-nv-wine/>

Future of wine may include drones and edible bottles, says merchant

Future wine lovers may be able to eat the bottles as well as drink the contents, after receiving their latest order via drone, suggests a report on the future of wine ordering and drinking, published by Armit Wines in collaboration with a food futurologist.

Armit said it was celebrating its 30th birthday by looking to the future, and the merchant commissioned food futurologist Dr Morgaine Gaye to look at how we might be enjoying wine in the next three decades.

Here are some of the things that Gaye predicted would either arrive, or become more commonplace.

.....(Read more)

<http://www.decanter.com/wine-news/future-wine-trends-393432/>

Trading Barrel

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

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

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
2020 (Grape)	<i>Best Previous Vintage Chardonnay (WCP)</i>	<i>TBA</i>
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	<i>TBA</i>
2018 (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

Sponsors Corner

Proudly sponsored by
Eltham and District
Community Bank® Branch



~ Specialists in homemade food & beverage equipment, supplies & courses ~



PASTA/PIZZA



SALAMI



WINE



CHEESE



SPIRITS



TOMATO PASSATA



OLIVE OIL/VINEGAR



SAUSAGES



BEER



KITCHENWARE

www.homemakeit.com.au | info@homemakeit.com.au

~CLAYTON~ Shop 4/158 Wellington Rd, Clayton VIC 3168 **ph:** (03) 9574-8222

~RESERVOIR~ 265 Spring Street, Reservoir VIC 3073 **ph:** (03) 9460-2777

OPEN ~ Mon to Fri 9am-5pm, Sat 9am-1pm (9am-3pm March-July) & Sun 10am-2pm (March-April)





Equipment to feed your passion

Address: 317 Victoria St, West Melbourne Vic 3003

Ph: 03 9328 1843

Greensborough Home Brewing

Your local homebrew shop carrying a complete range of Wine & Beer making supplies

Books	Nutrients	Glassware	Acids
5L Stills	Oak Barrels	Corks	Yeasts

Winemaking equipment hire – including motorised crusher / de-stemmer (750kg / hr), basket press, corker and more.

Call Dave for all your needs ...

Greensborough Home Brewing

29 Beewar Street Greensborough 3087 Greensborough

Tel: 9432 0283

Email: rewwithdave@greensboroughhomebrew.com.au



eziPOST

Keeping you posted!

Mobile Mailroom Solutions

We Offer:

- ✓ FREE mail pick-up and lodgement with Australia Post
- ✓ Discounted postage, including letters, parcels and courier.
- ✓ For domestic and international bound articles

Supply of:

- ✓ Postal satchels and envelopes
- ✓ Postpak, mailing boxes and padded bags
- ✓ Letterhead and envelope printing

Is your company is paying full retail rates (including franking prices) for your postage and courier services?

eziPOST can save you up to 10%

Call us on 1300 767 843

or visit WWW.EZIPOST.NET.AU





For all your winemaking equipment.

Presses
Storage Tanks
Fermentation Tanks
Bottle Fillers
Filters
Screw Capping Machines -
Yeasts
Labelling Machines
Chemicals
Semi Automatic Corkers
Corks
Fittings
Pumps

Ph: (05) 9484 7948 – Fax: (05) 9484 7940
577-579 Bell St, Preston VIC 3072
Email: sales@costanteimports.com.au

www.costanteimports.com.au

Austcure- Specialist Solutions

Steve Director

Phone : 0490025711

Email : steve@austcure-mail.com

Website : www.austcure.com

Facebook: <https://www.facebook.com/Austcure>