



Press Cuttings July 2017

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	0414 287 358	Committee	Graham Scott
Webmaster & Treasurer	Mario Anders	0418 564 852	Committee	Wayne Harridge
Minute Secretary	Kass Mulvany		Committee	Luigi DiBattista
Past President	Bill Loughlin			



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: Friday 28th July 2017

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

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President's Press

AGM

The Guild's AGM will be held during our July Monthly Guild Night. There will be spill of all positions and a new Executive and Committee elected. I would like to encourage anybody who is not on the Committee to seriously consider joining. The Committee meets on a Wednesday in the middle of each month to plan all Guild activities, including the wine show. This is your opportunity to influence the direction in which the Guild goes in the future. With new people come new ideas on how the Guild can better meet the needs of its members. So when the question is asked at the AGM – who would like to nominate for the Committee? – think about putting up your hand. If you are unable to attend the AGM but would like to be on the Committee, please let Mario Anders know on 0418 564 852 or via email <info@amateurwine.org.au>.

MEMBERSHIP RENEWALS

While talking to our treasurer Mario Anders during the week he mentioned that 33 existing members have not paid their annual subscription yet. When I expressed surprise that the number was so high he responded *"It's the same every year, they eventually pay up after I send them a few reminder notices"*. I think this situation is a bit unfair on Mario Anders, he has better things to do with his time than sit around sending people reminder notices. We all know that membership subscription is due in June and it's not like the amount is a lot (\$30 individual, \$35 couple). Can I please ask that everybody who has not paid their subscription please do so, **as soon as possible!** If you don't intend to renew your subscription, that's ok, but please let Mario Anders know so he doesn't waste his time sending you reminder notices. Mario Anders' contact details are 0418 564 852 or <info@amateurwine.org.au>.

RASPBERRY WINEMAKING WORKSHOP

We had the follow up session of the raspberry wine making workshop being delivered by the Guild at Kinglake as part of a Community Arts Healing project. Each of the 10 participants proudly displayed their own raspberry wine which had been fermenting at their homes since the first session. We were very relieved to see that each wine had fermented well and was on its way to being a nice drinkable wine. As usual we were surprised at the variation in taste of each wine considering they had all been made at the same time using exactly the same ingredients. The only variation is in the way each wine was stored during the ferment and whether the wine maker had or had not sung lullaby's to the wine at night!!!



NILLUMBIK ESTATE EXCURSION NOW 16 SEPTEMBER

The excursion date has now been rescheduled to Saturday 16 September. During the excursion John Tregambe of Nillumbik Estate will personally take us around his vineyard and winery providing interesting

stories and winemaking insights as we move around. The session ends with pizza and a glass of wine at the restaurant. The cost of the Masterclass is \$50 per head. More information about the Masterclass together with endorsements by those who have attended in the past is available on the Nillumbik Estate website. The number attending is restricted to 15 so if you are interested you need to put up your hand early. You are also welcome to bring friends along. Refer to the flyer later in this newsletter. Mario Anders is coordinating bookings so contact him if you are interested by phone on 0418 564 852 or via email <info@amateurwine.org.au>.

FRANKSTON WINE SHOW – ENTRIES NOW DUE

The due date for Frankston wine show entries is now upon us. This show is a great opportunity to get some early feedback on how the wines you have made this year are progressing. The feedback you get on your other un-bottled wines will give you enough time to make some last minute adjustments before the main event, our own wine show in November! Plus, it's a good feeling all round when our Guild members win major trophies and awards at the Frankston show – it reminds them that we are the better wine makers!!! Entries are now due so please get them in asap, the forms can be downloaded from the Frankston Guild website.

ROWVILLE LIBRARY – COUNTRY WINE PRESENTATION

The Guild has been invited to give a presentation on country wine making at the Rowville Library on 23 November (6:30pm – 8:30pm). If you would like to be on the Guild team making this presentation please let me know by phone on 0456 422 844 or by email mario.fantin@bigpond.com

NEXT MONTHLY GUILD NIGHT – FRIDAY 28 JULY

The guest speaker we had lined up for the evening is an apology but it will still be a busy and interesting night. We will have our AGM which should not take too long. As already advised, it is a long standing tradition that we make and bring along a mulled wine to our July meeting which happens to be in the middle of winter. For those of you that have travelled to Europe in winter, you would have seen how mulled wine is readily available and consumed in the colder countries. Please have a go at making a mulled wine and bring it along. You will need to make it a day or two beforehand with any bottle of wine you have readily available. Many recipes are available on the internet. As it needs to be served warm, bring it along in a thermos. In order to fill in any remaining time available, can you please also bring along a bottle of your current vintage grape wine to share and discuss. Let's taste it and provide some feedback on how we think it's going and possibly make recommendations for future treatment. It's going to be great night so please come along.

Cheers

Mario Fantin
President

Forward Program for Future Guild Events

DATE	ACTIVITY
Friday 28 July 2017	<u>Monthly Guild Night</u> AGM Mulled Wine – Make one and bring it along to share. Current Vintage Grape Wine – Bring along a bottle of your current vintage red or white wine which has not been bottled yet. Let's taste it and provide feedback on how it's progressing.
Saturday 19 August 2017	Raspberry Winemaking Workshop - Kinglake Session 3
Friday 25 August 2017	<u>Monthly Guild Night</u> Teunis and Dorothy Kwak from Panton Hill Winery will tell the story behind the setting up of their building and winery. They will discuss their experimentation with fortifieds.
Sunday 27 August 2017	Frankston Wine Show – Public Tasting Day
Saturday 16 September 2017	Masterclass – Nillumbik Estate
Friday 29 September 2017	<u>Monthly Guild Night</u> Ken King – Life Member and now professional winemaker will discuss his 'winemaking journey' from being an amateur in the Guild to successful winemaker at Kings of Kangaroo Ground.
Monday 16 October	Eltham Wine Show Entries Due
Friday 27 October 2017	<u>Monthly Guild Night</u> Wayne Hewett – Wine show mead judge and professional country winemaker will give us a perspective on how wines, particularly meads will be judged at our show (Jo Illian this year is for the best mead). Wayne will also take us through some mead tastings and discuss how to prepare your meads for the wine show.
EDWG Wine Show Saturday 18 November – Judging Sunday 19 November – Open Day	<u>EDWG Wine Show</u>
Thursday 23 November	Rowville Library - Country Wine Presentation 6:30pm – 8:30pm
Friday 24 November 2017	<u>Monthly Guild Night</u> Wine Show Debrief – Social End of Year Breakup

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, Kass Mulvany, Mario Fantin, Wayne Harridge, Luigi Di Batista, Bill Loughlin.

Guild Business Meetings

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

Meeting Dates (Wednesdays): **8 February, 12 April, 14 June, 9 August, 11 October**

Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance

Meeting Dates (Wednesdays): **15 March, 10 May, 12 July, 13 September, 15 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.

2017 President's Report for AGM

This is now my third year as President and when we reflect on all that has happened in the Guild over the past 12 months, we can say that the year has been one of continued consolidation and steady growth in membership. At the start of this year we returned to having our Monthly Guild Nights on a Friday and this move appears to have been welcomed by the majority of members.

Our flagship event, the Eltham Wine Show continues to go from strength to strength. The number of entries last year reached almost 700, consolidating our position as the biggest amateur wine show in the southern hemisphere. We welcomed for the first time the very experienced Loïc La Calvez as the new Chief Judge. He has brought strong discipline and integrity to the wine judging. Follow up wine show surveys of entrants indicate that they are very satisfied with the judging standard and educational outcomes. As a result of our move to the Veneto Club we are able to attract more visitors and commercial sponsors are keen to be involved. The show has now become a broader family event with food stands and workshops encouraging people to stay longer.

Our social highlight, the International Night, with its South American theme was once again a success. Our thanks to the members who provided the excellent entertainment and wines for tasting on the night. Numbers were a bit down on last year and the Committee will need to revisit the format of this event.

We have run two raspberry making workshops in the past 12 months both of which have been a success. The first workshop in August was aligned with the Committee objective of running at least one workshop per year in order to teach basic wine making skills to both Guild members and members of the public. Recently we were privileged to have been invited to run a workshop as part of a Community Arts Healing project for bushfire affected residents of Kinglake and surrounding communities. These workshops give participants the opportunity to improve their winemaking knowledge and have the confidence to go on and make other wines in future. They are also a great way of attracting new members to the Guild.

Our group grape purchasing continues to be popular with members. Last vintage we once again targeted unusual varieties such as Sagrantino and Nero D'Avola. This initiative is invaluable because it provides a tremendous learning opportunity for the members involved. We learn from each other as we compare the influence different winemaking techniques have on the final product.

These days we all know how important social media has become. We are fortunate that, thanks to the ongoing effort of a few members, our website, newsletter, contacts databases and Facebook present the Guild as a modern, open, professional and inviting organisation to outsiders.

I would like to thank all the members for their ongoing support, advice and goodwill for myself and the Committee over the past 12 months. All the initiatives discussed above would not have been possible without 'grass roots' support from the members themselves. I would also like to especially thank the Committee: Gary Campanella, Mario Anders, Danny Cappellani, Trevor Sleep, Bill Bussau, Kass Mulvany, Graham Scott, Hamish Lucas, Luigi Di Battista, Wayne Harridge & Bill Loughlin. All of these people attend an extra meeting every month where behind the scenes planning and discussion occurs on behalf of the Guild. However, although all the Committee has worked very hard, in particular I would like to acknowledge and thank three persons on the Executive, Gary Campanella, Mario Anders and Danny Cappellani whose ongoing extra special contributions to the Guild over the past year have been exceptional and too numerous to even try and attempt to list in this report.

Mario Fantin – EDWG President

Nillumbik Estate Master Class – 16 September 2017



NILLUMBIK
E S T A T E
YARRA VALLEY

Wine Master Class

Unravelling the mystery of wine

Are you interested in learning more about wine?
Have you ever been confused by descriptions on wine labels or in publications?
Do you know how to identify value for money when buying wine?
Do you know how to match the right wine with your meals?

Here is your opportunity to enjoy tasting some fantastic wines while you learn.

What guests will learn

- Winemakers background and how most Winemakers get started
- How boutique wines are grown
- How vineyard management, climate and seasonal factors influence wine character
- How wine quality is assessed and how to pick value for money
- Differences between boutique and mass produced wine
- Different varieties and how to identify their typical characteristics
- How to match food and wine
- How to judge wine

Interactive presentation with the Winemaker (1 hr)

Includes:

- Visit to the vineyard
- Visit to the winery, looking at equipment and learning how wine is made;
- Visit to the barrel room and tasting vintages from barrels;
- Judging two wines side by side.

Lunch and wine

Complete your afternoon with a platter or pizza of your choice for 2 people and a glass of wine

Cost: \$50 per head including lunch and a glass of wine. Maximum group size: 15
Contact us to reserve your place.

195 clintons road smiths gully vic 3760 | tel 0408 337 326 | www.nillumbikestate.com.au

Press Cuttings article – pruning by Neil Johannesen



For all districts

Pruning grapevines in the home garden

January, 1979

Order No. 59/79

by G.D. Godden, horticultural adviser, vines

Pruning influences yield, quality of grapes and the maintenance of vine vigor. Remember the following basic principles when pruning:

- Fruit buds are usually found on one-year-old wood which arises from two-year-old wood. One-year-old canes which arise from older wood are called 'water shoots'. They are often unfruitful and should not be chosen for fruit production. Water shoots can be cut back to two buds which may produce fruiting canes for the following season.
- Choose mature, well-rounded canes, with the buds not too far apart, to carry the fruit. Discard weak or very thick canes.
- Try to have all fruiting wood at one level to ensure an even rate of growth.
- Prune according to vigor, leaving more fruiting wood (more spurs or buds on new canes), on a vigorous vine.
- Prune while the vine is dormant, from leaf fall to just before bud burst.

Pruning systems

Vines may be spur-pruned or cane-pruned. In spur-pruning, one-year-old canes arising from two-year-old wood (spur arms) are cut back to two-bud spurs. In the case of cane-pruning, the required number of one-year-old canes are shortened to 12 or 14 buds, depending on vigor, variety and seasonal and other growing conditions.

Formation of the vine

The basic vine consists of a stem or butt, the height of which depends on the height of the trellis. Immediately below the trellis wire, the butt is divided into two main arms about 300 mm long, extending from the butt to the trellis wire on either side.

Spur-pruned vines

Spur-pruned vines have the basic 'Y' shape but the arms are extended by about six to eight buds each year, until the required length of the permanent arm is obtained. The canes arising

from the buds on each year's extension are thinned out to 150 mm to 200 mm apart. Those left are cut back to two buds to form the spur arms which carry the fruit.

Two canes which carried fruit during the last growing season should have developed from the two-bud spurs left at the previous pruning. Remove the top cane and spur back to the lower cane to prevent unnecessary extension of the spur arm, which should be as short as possible.

This process is repeated from year to year so that each spur arm carries only one spur. As this spur consists of one-year-old wood that arises from two-year-old wood, the system ensures the regular replacement of old wood with fruitful wood.

Spur arms become gnarled and twisted on older vines, causing resistance to the flow of sap. This results in the weak growth from the spurs. Thus spur arms must be renewed from time to time, using 'water shoots' which produce fruitful wood. Usually a water shoot near the base of the spur arm is cut back to two buds. Next year a cane from the water shoot can be spurred to two buds and the old spur arm sawn off.

Cane-pruned fruit

Cane-pruned vines are developed with the basic 'Y' shape but the permanent arm stays short, in the form of the top parts of the 'Y'. Each year new canes are chosen to produce fruit in the next season and are cut back to about 12 buds.

Each winter the canes which fruited the previous season are cut from the main arm near another new cane. Other canes between this point and the trunk of the vine may be cut back to two buds to form spurs, which will produce fruitful canes and suitable replacement canes for the following pruning.

This procedure is followed each year. The main aims are to avoid letting the crown get above the trellis wire or becoming over-crowded and to always have enough canes near the place where the main arm meets the trellis wire, from which to choose replacement fruiting canes.

Wine Humour and News

HUMOUR

Wife:
"I love you so
much, I could never
live without you."

Keep Calm And Oh Feck It Enjoy Some O'raic

Husband:
"Is that you or the
wine talking?"

Wife:
"It's me talking to
the wine."

NEWS

Melbourne International Wine Competition winners announced

The winners of the fourth annual Melbourne International Wine Competition (MIWC) have been revealed. This year's competition was the most competitive in the event's short history, with more than 1100 wines judged.

With a judging panel consisting of top trade buyers, including distributors, top retail stores and sommeliers the MIWC is a trade only blind tasting competition, with wines judged according to price and category.....(Read more)

<http://theshout.com.au/melbourne-international-wine-competition-winners-announced/>

Building Wine and Meat Molecule by Molecule

"Engineering wines to perfection molecule by molecule." That's the tagline of Ava Winery, which is creating synthetic wines without grapes, yeast, or even fermentation.

Mardonn Chua and Alec Lee are the entrepreneurs behind Ava Winery. They create compounds with ethanol that mimic the chemical composition of wines, but that will sell for much less money. The full process involves experimenting with mixes of amino acids, sugars, and ethanol, and they have also tried mimicking the taste of 1992 Dom Perignon.

If you're interested in the detail-by-detail mechanics involved in mimicking wines, read Mardonn Chua's Medium post here, where he lays out recipes tried during experiments.

Ava Winery has shown tenacity in the face of critics, too. The editors at New Scientist grabbed headlines when they compared Ava Winery's Moscato to a plastic "pool shark," with "essence of plastic bag," which prompted the winery to respond: "Nothing resembling plastic is an ingredient in the wine, taste is deeply subjective.".... (Read more)

<http://thespoon.tech/building-wine-and-meat-molecule-by-molecule/>

Coravin screwcap launches in Aus

Coravin wine system allows wine lovers to pour and enjoy a drop from their favourite wines without committing to the whole bottle. It has finally arrived in Australia, changing the way wine is enjoyed, served – and sold. Coravin Screw Cap has been designed especially with the Australian market in mind, and it protects the wine from oxidation using proprietary patented technology.

Practical uses include sampling, wine appreciation occasions, in a restaurant serving fine wines by the glass or at a cellar door tasting museum releases. Coravin's industry-leading preservation technique has become a game changer with its no-waste system.

Coravin also enables wineries and wine stores to offer customised tasting opportunities to support bottle sales, and bars and restaurants now have the opportunity to serve a wider selection of fine wines by the glass. Wine lovers can taste three or four bottles in the same evening, without risking spoilage..... (Read more)

<http://winetitles.com.au/dwn/details.asp?ID=23480>

Amazon's Next Big Product Could Be Wine

The world's largest retailer is moving from tech products to its own wine, to revive the 'direct connection between wine-maker and customer'

Amazon's continuing quest to make and sell everything in the world has led to it branching out into a new area: overseeing the production of a new range of wines.

Yes, you can now get drunk in a Jeff Bezos-approved way. Pop the corks at once.

The company has worked with the King Estate Winery, located just outside Eugene, Oregon, to develop a line of three wines under their new brand, "Next": a pinot gris, a red blend, and a pinot noir. It's calling it "the first wine ever developed from conception to release with Amazon Wine", the company's booze brand launched in November 2012. (Read more)

This article titled "Forget Alexa, Amazon's next big product is ... wine" was written by Alex Hern, for theguardian.com on Thursday 6th July 2017 11.18 UTC

https://www.psfk.com/2017/07/amazons-next-big-product-could-be-wine.html?utm_content=buffer96fa7&utm_medium=social&utm_source=twitter.com&utm_campaign=buffer

Trading Barrel

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Wine Bottles and Crusher SALE

I have about 100 + wine bottles; I think most are screw tops, but some cork bottles I think.

I am about ready to put these in the Council recycle bin in the next few weeks.

If they are any good to anyone, they are welcome. But don't leave it too long; about another month, max.

I also have a manual grape crusher for sale, but it is a bit late now in the year, so I will put it in the shed and advertise it next year. Anyone can have it for \$100. I originally bought it from George Wright for \$100 about 10 years ago. (inflation you know!!!)

Stan Gower. 9439 8687

Apologies if I left off anyone's sale advertisements. Please resend or let me know if you have any items for sales, providing details and photos and send them to newsletter@amateurwine.org.au

Jo Illian Awards – Forward Thinking

By Gary Campanella

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

Start experimenting now with Mead Wines for the 2017 Jo Illian. Start your Cabernet Sauvignon now for the 2018 Jo Illian. High quality Cabernet Sauvignon fruit is becoming available very soon (check out the EDWG Fruit Report on our web site).

Yes Forward planning I see some of our best winemakers doing it.

Show Year	Class	Winner
2019 (Country)	<i>Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP, Sparkling)</i>	TBA
2018 (Grape)	<i>Best Previous Vintage Cabernet Sauvignon (RCP, 2017 or earlier)</i>	TBA
2017 (Country)	<i>Best Mead Wine (CME)</i>	TBA
2016 (Grape)	Best Previous Pinot Noir (RPP, 2015 or earlier)	TBA
2015 (Country)	<i>Best Country Wine (excludes Hybrid, Sparkling, Liqueur)</i>	Gary Campanella and Hamish Lucas
2014 (Grape)	<i>Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal</i>	Danny Cappellani
2013 (Grape)	<i>Best Previous Vintage Red Blend</i>	Danny Cappellani
2012 (Grape)	<i>Best Current Vintage Shiraz</i>	Gary Campanella and Jid Cosma
2011 (Country)	<i>Best Hybrid</i>	Neil Johannesen
2010 (Country)	<i>Best Herb, Grain, Flower, Veg</i>	Mario and Jean Anders
2009 (Grape)	<i>Best Current Vintage Rose'</i>	Peter Belec
2008 (Country)	<i>Best Sparkling County Wine</i>	David Wood
2007 (Grape)	<i>Best Current Vintage Sauvignon Blanc</i>	NHE Johannesen
2006 (Country)	<i>Best Berry or Current Wine</i>	David Hart
2005 (Country)	<i>Best Other Fruit Wine</i>	Vinko Eterovic
2004 (Grape)	<i>Best Shiraz</i>	K. Furness, D. Markwell
2003 (Country)	<i>Best Mead</i>	Harry Gilham
2002 (Grape)	<i>Best Riesling</i>	Richard Skinner
2001 (Country)	<i>Best Raspberry</i>	Jacques Garnier
2000 (Grape)	<i>Best Pinot Noir</i>	Philip Hellard

Sponsors Corner

Proudly sponsored by
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A background image showing the process of making salami and sausage. A person's hands are visible, one holding a white container and the other operating a meat grinder. The grinder is extruding a mixture of ground meat and fat into a long, thin sausage casing. The text '15% OFF OUR SALAMI & SAUSAGE RANGE!' is overlaid on the image in a large, white, serif font, framed by a decorative wavy border.

15% OFF OUR SALAMI & SAUSAGE RANGE!

Home Make It is offering 15% off* their entire salami & sausage equipment range. Offer is valid instore & online - just enter the promo code "SALAMI" at checkout. Sale ends 13/8/17 or until stock runs out.

The Home Make It logo, which consists of the words 'Home Make It' in a white, sans-serif font, with a small green leaf icon above the word 'It'. The logo is set against a green, circular background with a scalloped edge.

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