

ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

APRIL 2021

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 * **

... & ... ONLINE – using Zoom ...

8 pm start

Next meeting: Friday 30th April, 2021

Guests who are interested in finding out more about the Guild are welcome to attend any of our regular Guild meetings

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Vintage 2021

As April draws to a close some of us are still waiting for grapes to ripen! 2021 has been the longest vintage in my (admittedly short) winemaker's memory, now I'm just hanging out for some Cabernet to be ready. If you have any questions or concerns about your winemaking, make sure to get advice from the many experienced members who are always willing to help you solve problems – just a short post on Samepage is all it takes.

Outing to Nillumbik Wineries

We had an enjoyable and educational visit to Shaw's Road and to Buttermen's Track wineries, and thanks go to Angela Harridge who started organising this outing over a year ago but, unfortunately, was not able to make it to the event herself! If you would like to see more of this type of event, please contact any of your committee members, any suggestions are welcome. Images from this outing are included in this newsletter.

Guild Nights

In-person guild nights are back for April and we will also be sharing via Zoom – let's call this a 'hybrid' meeting. More details about the procedures and restrictions for these meetings are available further down in the newsletter.

April Guild Night

For our next guild night on the 30th Richard Webb will be talking about and demonstrating the determination of residual sugar using Thin Layer Chromatography (TLC). After this we will have a tasting of member's wines. Please bring along a bottle of something we haven't seen before, perhaps a COVID vintage (2020).

Cheers,

Wayne Harridge – President



Fig 106 —The Vintagers, after a Miniature of the “Dialogues de Saint Giegoire” (Thirteenth Century).—Manuscript of the Royal Library of Brussels.

2021 Committee & Committee Meeting Dates

President	Wayne Harridge	General	Danny Cappellani
Secretary	Mario Anders	Committee	Trevor Sleep
Treasurer	Mario Anders		Graham Scott
Assistant Treasurer	Bill Bussau		Angela Harridge
Past President	Mario Fantin		Trevor Roberts
Wine Show Chief Judge	Sandrine Gimon		Glen van Neuren
Wine Show Director	Mario Fantin		Richard Martignetti
Webmaster	Mario Anders		
Membership Co-ordinator	David Chambers		
Newsletter	Angela Harridge		

Members elected to positions on the Guild Management Committee meet every month. Meetings alternate between General Guild and Wine Show business.

Guild Business Meetings

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

Meeting Dates (Wednesdays): May 12, July 14, September 8, December 8

Wine Show Meetings

Agenda: Marketing, Logistics, Sponsorship, IT, Judging, Financial, Governance
Committee Members plus Sandrine Gimon (Chief Judge) attend these meetings.

Meeting Dates (Wednesdays): June 9, August 11, October 13, November 10

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.

Forward Program for Guild Events



Guild Nights are back at the Eltham Living & Learning Centre!

They will ALSO be streamed on ZOOM.

Guild Nights, Social Activities & Workshops will take place according to COVID guidelines.

We will keep you updated as to what we are able to do via Samepage and the [Website](#).

... so keep  ...

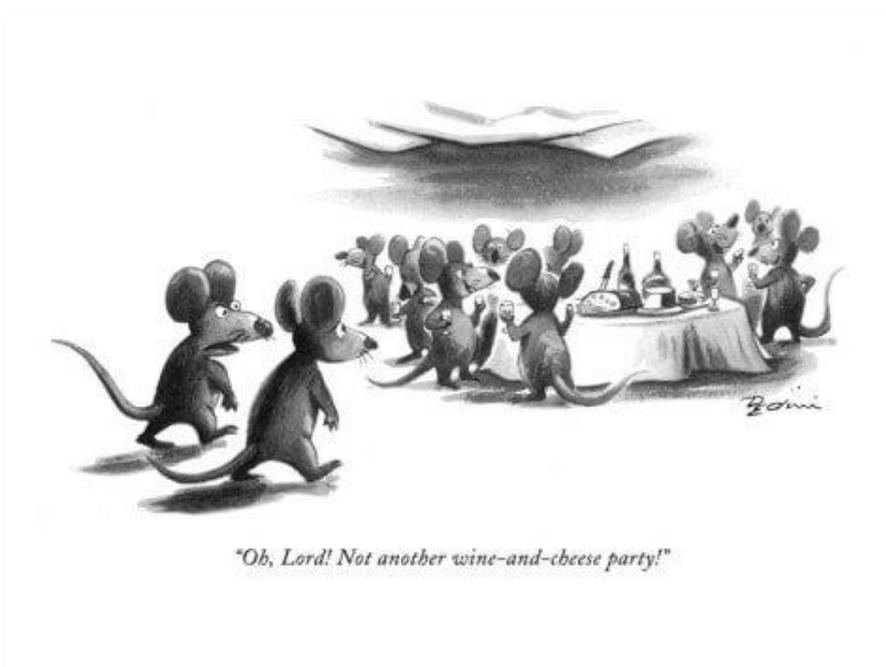
*More information to come *

DATE	ACTIVITY
Friday April 30 th * 	Monthly Guild Night: *Eltham LLC + ZOOM* Welcome back celebration! Come along and bring your 2020 Vintage wine for a tasting – to show us how good it is, or for help/suggestions. Residual Sugar TLC demo After the interest that was shown after the talk Richard Webb did at the last meeting, Richard will demonstrate how to do the test at this meeting. COVID: Numbers are limited and you need to book your place. Keep an eye on Samepage for booking details.
Friday May 28 th * 	Monthly Guild Night: *Eltham LLC + ZOOM* Oakridge Winemaker Preparing wines for Frankston show
Friday June 25 th * 	Monthly Guild Night: *Eltham LLC + ZOOM* TBA
Friday July 30 th *	Monthly Guild Night: *Eltham LLC + ZOOM* TBA
Friday August 27 th *	Monthly Guild Night: AGM – bring along your mulled wine for tasting and sharing
Friday September 24 th *	Monthly Guild Night: *Eltham LLC + ZOOM* TBA
Saturday October 24 th	Eltham Wine Show: Closing Date for Entries

Friday October 29 th *	Monthly Guild Night: *Eltham LLC + ZOOM* TBA
Friday November 12 th	Eltham Wine Show: Final Delivery Date
Saturday November 20 th	Eltham Wine Show: Judging Day
Sunday November 21 st	Eltham Wine Show: Public Open Day
Friday November 26 th *	Monthly Guild Night: *Eltham LLC + ZOOM* Final meeting of the year & Chief Judge review of the 2021 Wine Show

Other Dates for Your Diary

DATE	ACTIVITY
Sunday August 29 th	Frankston & South Eastern Wine Show: Public Open Day



EDWG Guild Nights ... COVID Management Meeting Rules



This month we are finally able to go back to physical meetings ... but there are strict guidelines for attendance and food and beverage handling at our venue, and how the nights can run. The full set of rules have been posted on Samepage – it is important that everyone reads them, so we all know what is expected.

A summary:

- Masks must be worn during meetings and social distance observed.
- You must pre-book a place at the meeting.
- Walk-ins will not be allowed.
- We are not allowed to share:
 - Bottles
 - Glasses
 - Drinks
 - Food
- We do not have access to the kitchen.
- Meeting set-up & pack up:
 - A crew will organise and clean the room before the meeting and pack up and clean at the end.
 - Attendees must remain in their seats until told it is ok to leave.
- On arrival you need to collect 2 glasses (for your personal use) and return them at the end.
- Water will be provided in new, sealed containers.
- Cheese etc will be distributed in individual tasting packs.
- Samples will be poured into glasses at the table by designated bottle handlers.

Yes, all this will seem strange and strict, but it will be worth it if it means we are able to meet in person. methods – many of which we could incorporate in our winemaking practices.



Mario Fantin

Key Dates

Please mark the following important dates in your calendar and pass them on to your winemaking friends:

- Closing date for entries: 23 October 2021
- Judging day: 20 November 2021
- Open day: 21 November 2021

Venue

We are back at the Veneto Club for this year's wine show. The Rialto Room has been booked for weekend 20th/21st November 2021.

Jo Ilian Trophy

Our prestigious *Jo Ilian Trophy* this year will be awarded to the best berry wine. Berry wines can be at their best after being matured for a while so, if you have not done so already, you should be giving some serious thought to making a berry wine asap.

Some of the classic berry wines which have been entered in our wine show in the past include blueberry, blackberry, raspberry, boysenberry, strawberry as well as mixed berry wines.

You don't need fresh berries to make a berry wine as many berries can be bought frozen all year round from supermarkets or from growers. A berry farmer I have purchased excellent berries from in the past is David Collyer 0400 389 022 from *Kadarina Berries* Kinglake Central.

A very easy berry wine to make is raspberry. The Guild has run a number of raspberry winemaking workshops using the recipe noted in the Recipes section below.



Local Wineries Tour: St Andrews



<https://www.shawsroad.com.au>

Butter
mans
Track



<https://buttermanstrack.squarespace.com>

When we planned the mid-April outing to *Shaw's Road* and *Butterman's Track* wineries we had no idea it would clash with vintage ... we thought the busy part would be over and we'd be able to relax and chat! Just as well we chose two very relaxed winemakers who welcomed us into their busy workplaces.

The day began at *Shaw's Road* winery in Arthur's Creek.



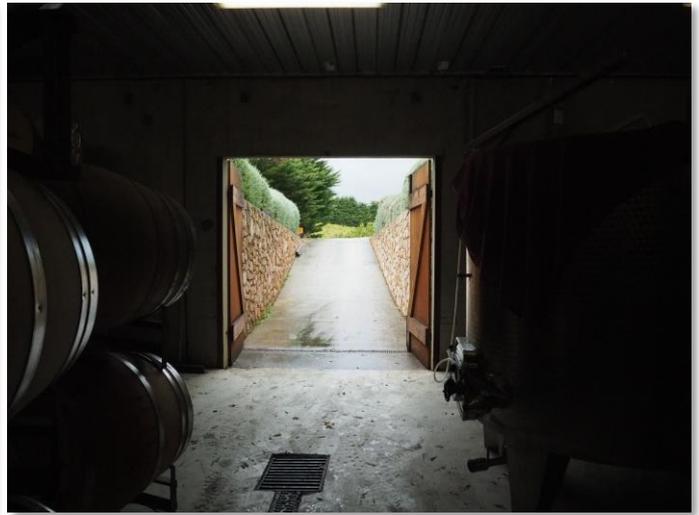
(That view!)



The winemaker, *George Apted*, chatted about their wines and took us on a tour through the winery.

We left the Cellar Door and began the tour in the ground floor fermentation room - with ferments still going strong ...





... then headed out, past the vineyard (and more of the stunning garden) and down into the cellar ...



... to the barrel and bottle storage rooms ...



... before doing a wine tasting and enjoying charcuterie and cheese platters for lunch.

... check the website for their open days – the food, wine and view are fabulous.

After lunch we were back on the road to *Butterman's Track* winery in St Andrews.



Gary Trist took us through the history of the winery and the move to their son, Joel, as the main winemaker.

Their wines are made using minimal chemical and technological intervention, aided by the development of (Mechanical Engineer) Gary's state-of-the-art Gravity Flow Winery.



We finished the day with a tasting and, of course, more chatting!

We thank George and Gary and their families for such a welcoming visit and tasting.

We look forward to the next outing – later in Winter.

Winemaking Presentation @ Round Rock Taphouse

In late March a few of us headed out to *Round Rock Winery* to run *minimalist* winemaking presentations, as part of the [Round Rock Taphouse](#) free family and friends *Grape Picking Day*. It was a unique experience. A day of relaxed fun – and a great chance to meet budding winemakers and tell them about the Guild.

Why *minimalist*?

The new owners had decided not to make wine this year, instead focussing on renovating the facility. Rather than let the grapes go to waste, they opened the vineyard to anyone who wanted to come and pick a bucket or two and have a go at making wine. We called it *Minimalist Winemaking* as we had 20 minutes to explain to small groups the basics of how to make wine out of the small quantity of grapes they'd picked.

I wonder how they went ...?



Wayne ready to go ...
... in a COVIDSafe setup



Chatting with one of the owners and the local member about possible future winemaking sessions ...



Angela fielding questions ...



The Fun Day around the Taphouse

The environmental hangover from NZ's winemaking

[Farah Hancock](#), Radio New Zealand, *In Depth* April 22, 2021 <https://bit.ly/32WRLeV>

When someone mentions grape marc (pomace) to you, do you think of sewage fungus? What do you do with your marc after you finish pressing? In the amounts we amateurs make wine, it's not hard to ethically deal with our marc ... but imagine the volumes professional wineries have to deal with!



Grape marc can be a resource – or a liability.

The author of this article wanted to better understand the problems Marlborough winemakers face each year, when they have to deal with the disposal of 50,000-70,000 tonnes of grape marc - and why their problems have led to court cases and academic research.

A local winemaker sent her some fresh marc, so she could see what it was they were dealing with. At first she couldn't understand why such a beautifully aromatic product could cause so many problems – such as when, in 2016, a Marlborough local discovered a stagnant-smelling sewage fungus in a local stream. The stream was unfit for swimming, and there weren't any eels or freshwater crayfish. Testing concluded that the jet-black jelly was most likely seeping leachate from a pile of grape marc dumped near the stream.

In other incidents, water from bores was found to have unsafe levels of manganese and iron, and levels of arsenic higher than drinking water standards. The black fungus was found in other streams, along with grey clouds of liquid that burnt grass on the banks. There were multiple prosecutions – and lots of negative publicity about the environmental practices of wineries in the region.

The industry needed to find ways to deal with the problem – as did the author as the marc matured in the bag. It prompted her to look at solutions trialled by winemakers round the world.

The article is an informative, and occasionally witty, read. It looks at the pros and cons of various disposal methods – many of which we could incorporate in our winemaking practices.



Enjoy cooking with wine ...

We are wine MAKERS and DRINKERS, and chat about it and share ideas all the time.
But we also COOK with wine – and rarely share any of these successes.

Please share your favourite recipes that are not only enjoyed with wine but contain wine as an ingredient.

Send to: newsletter@amateurwine.org.au

RasPberry Wine

... the recipe used in EDWG workshops

ESSENTIAL ITEMS:

One 5 litre fermenter: Food grade plastic; used for initial ferment stage	
One 2 litre Demijohn, with Bung and Airlock	2 litre spare bottle
2 bungs	2 airlocks
Telescopic racking cane and hose	Yeast/nutrient (1 gram each)
Pectin Enzyme (1 drop)	Yeast nutrient (1 gram)
800 grams Raspberry fruit (defrosted frozen OK)	1/2 sliced lemon
600 grams of white sugar for ferment	300 ml water to dissolve sugar
1.7 litres boiling water to “macerate” Raspberries	

PROCESS:

Day 1

Thaw raspberries. Place in fermentation bucket and pour 1.7 litres of boiling water over them.
Add sugar, dissolved in 300 millilitres of very hot water, and then allow to cool to at least 30°C.
Add enzyme and leave to stand for 24 hrs.

Day 2

Hydrate yeast. Stir yeast into about half a glass of warm (about 30°C) water.
Do not disturb for 15-20mins. Let the temperature fall to within 5°C of that of the juice.
Add lemon slice, yeast and nutrients.

Days 3 – 4

Plunge cap of ferment twice daily (more if possible) for 4-5 days.

Day 5

Strain solids and discard.
Place strained juice into two demijohns under bubbler.
Ferment to dryness

Every third Week (approx.)

Rack off several times until clear.
Stabilize with sulphite addition (optional, add ½ Campden tablet) when dry and no bubbler activity
(fermentation is complete).

Before Bottling

Adjust final wine. (Final sulphur addition if required, acid adjustment if required)
Bottle & Label.

Basile Family Vinocotto

... John Basile

The story

My sisters made *vinocotto* a few weeks ago. We do it every year. We use the authentic & traditional method.

Basically – the red grapes are crushed & pressed.

Day 1

The juice is collected & cooked over many hours to reduce by 1/3. A vine ash teabag is allowed to float during this first cook.

Day 2

Allow to rest.

Day3

The cooked juice is filtered through a muslin cloth & cooked again over many hours to reduce by another 1/3 (without the teabag).

So, we have now reduced to one third the initial volume & the *vinocotto* is thick & sweet.

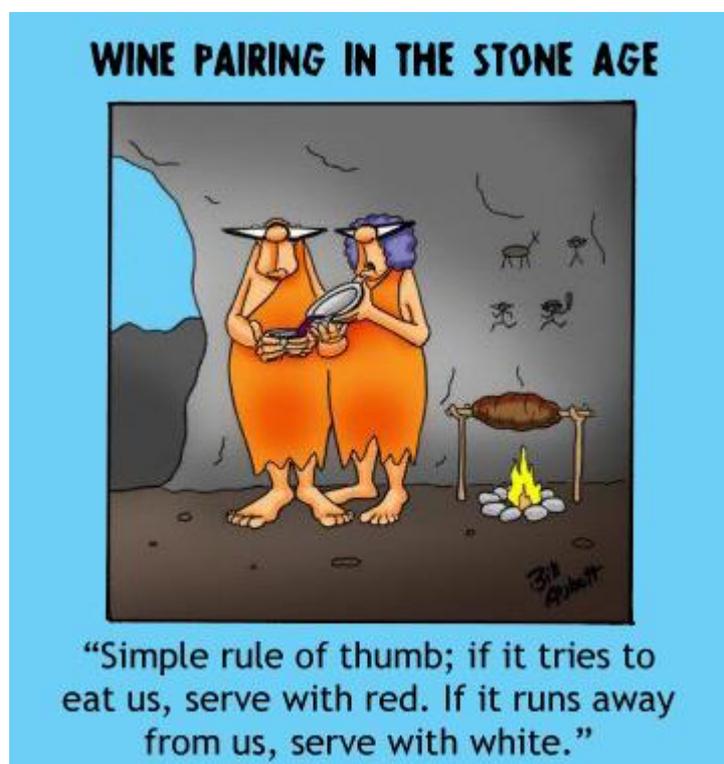
Day 4

Allowed to rest.

Day5

Filtered again and bottled.

Used for baking, in deserts, salads, and for glazing meats.



Richard Webb: Vintage in France – Part 3

The story so far ...

- Richard had a long-time dream of working a vintage in France.
- Quite unexpectedly, in 2008, an opportunity came up via a family member's distant connection.
- He headed off even before he got the ok from the vineyard.
- Brushed up on his school French and, on the way, 'just happened' to run into a string of people who could help his journey.
- Just as he'd reached the point of desperation, the Call came through!
- He headed off to the *Cotes des Bars*, survived an induction course and was put to work with the Sugaring team.
- Was then sent to one of the Co-operative wineries at *Les Riceys* to be on the *Red Cellar* team to make Red (Pinot) Champagne – where he learnt lots about making champagne, made friends with his multi-cultural co-workers, fixed up his French and got invited to a friend's family vineyard to check out their champagne.

... and so, we continue ...

The Vintage

The Aube had a horrid Summer 2008. It was wet and cloudy right up to the weekend before the start date for picking. This might explain why I didn't hear from anybody until picking actually started. Then, O miracle, on September 21, 'the last day of Summer' it warmed up and the sun shone for the next fortnight.

Photo shows a *Ricey's* streetscape during those beautiful days.



What had looked like a poor vintage turned into an OK one, in fact quite a good one in places. But then the weather turned again: the first hard frost came straight after the glorious fortnight. Didn't matter as everything was picked in 11 days. This is so unlike Australia where, if the grapes aren't ripe on time, there is usually no risk of frost, so you can leave them hang and they will get there – well, some years at least.

The Winery



The overall business was one of the Champagne Cooperatives based in the Aube. This particular winery was owned by one of the cooperative members. Located at Les Riceys, in the southernmost corner of the Aube, it was a very modern winery, very well organised.

Photo shows the grape receival area – the Red Cellar entry was down a ramp on the left.

A lot of money had been spent to provide the best gear.

There was a bunkhouse on site, also a cook, kitchen and mess hall. The food was good, sometimes exceptionally so. The workers stayed on site, apart from a few who lived locally. Most were moonlighting from their day jobs for the 11 days of Vintage and did so every year. I stayed in the bunkhouse except for a few days – see *The Red Carpet* below.

Sunday

The work did not stop, but we spent a bit more time over Lunch. A special menu was on offer:

Oeufs dur 'Mimosa'

Champagne Marquis de Pomereuil

Choucroute garnie

Champagne Devaux 'Cuvée D' Magnum

Fromages: bleu, brie, gruyère, livaro, morbier, tomme

Sylvaner d'Alsace

Gateaux variées

Café

Eau de vie de poire

The regular cook whipped this up and the winery boss opened his Cellar for the occasion.

The Red Carpet.

The few days I wasn't staying in the bunkhouse I stayed instead in this little shack in the grounds of the Head Office. It was a charming 19th Century mansion they called *Le Pavillon*... I had a bedroom to myself and was wined and dined there by the Managing Director and his wife who lived in half of it. Truly.

The other half was for functions: Champagne houses have a lot of functions.

One time there I lunched with the Australian winners of the *Champagne Prize*: a sommelier, a chef and an amateur Champagne aficionado. The chief winemaker thought it would be nice for the Aussies to have some company (me).

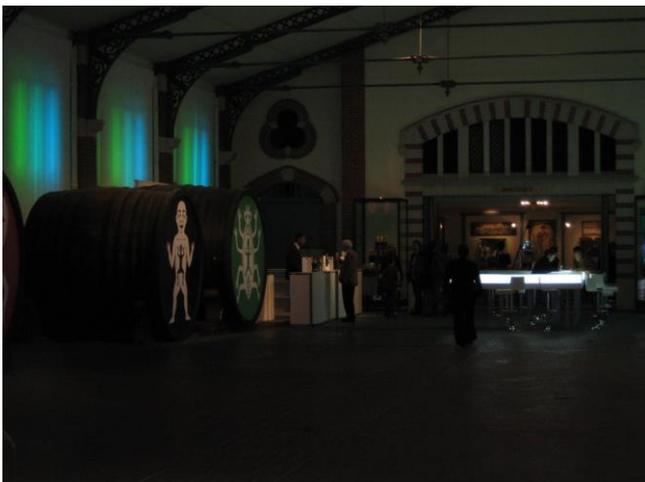
This meant that as well as the lunch I joined them for a structured tasting of the house base and Reserve wines. As

well as their selection of Champagnes. This was one of the highlights of my trip. The other Aussies also said it was their best Champagne tasting ever, better than several others organised by the really big Champagne Houses.

I know how hard it is to assemble a good "teaching tasting" like that, having attempted it with varying results when I taught winemaking. It goes to show how hard the Cooperative management was working to win friends and influence people and made me doubly appreciative of the opportunity to be part of it all. I began to appreciate that they really had rolled out the red carpet for me.

Another great moment in *Le Pavillon* was looking after myself when the Manager and his wife went to the Opera: my bedroom had *Tintin* and *Asterix* comic books, I have loved them since School!

The Free-loading



The Cooperative had bought a defunct Champagne Label in Epernay (another Widow!), but they didn't have a cellar door. One of the Head Office girls was tasked with researching the other Champagne houses' Cellar Doors – would I like to join her for a research trip to Epernay? There was method in their madness: some of the management had been to Australia and fallen in love with our Cellar doors and wanted to do something similar in France.

So, we cruised around Pommery, Veuve Cliquot, maybe Mumm and a couple more, it gets a bit blurry here as I wasn't driving, just freeloading. But really, most of the cellar doors were uninviting (see picture, that's Pommery!) and the staff quite unfriendly.

I could see the Cooperative's desire to be more welcoming, particularly as their label was almost unknown in France at that time.

Jo Ilian Awards – Forward Thinking

Keep an eye on the Jo Ilian Awards beyond this year and the next few years. The 2021 Jo Ilian is for Best Berry Wine – so try to source some luscious fruit over the summer and start making Berry Wines ... and see if you can come up with a winner!

Show Year	Class	Winner
2022 (Grape)	Best Previous Vintage Less Common Variety Red – other variety (RLP)	TBA
2021 (Country)	Best Berry Wine	TBA
2020 (Grape)	Best Previous Vintage Chardonnay (WCP)	Danny Cappellani
2019 (Country)	Best Stone Fruit Wine (CST, Any vintage, Any Style, Includes CSP)	Noel Legg
2018 (Grape)	Best Previous Vintage Cabernet Sauvignon	Geoff Neagle
2017 (Country)	Best Mead Wine (CME, includes JAO)	Trevor Roberts
2016 (Grape)	Best Previous Vintage Pinot Noir (RPP)	David Hart
2015 (Country)	Best Country Wine (excludes Hybrid, Sparkling, Liqueur)	Gary Campanella, Hamish Lucas
2014 (Grape)	Best Current Vintage Dry Grape White wine, Any non-sparkling style, Any Varietal	Danny Cappellani
2013 (Grape)	Best Previous Vintage Red Blend	Danny Cappellani
2012 (Grape)	Best Previous Vintage Shiraz	Gary Campanella, 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 Currant 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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Sales: sales@pantonhillestate.com.au
Peter and Gaeyle Fullerton.

The Trading Barrel

Note: If you want a **FAST** response **Samepage** is the best place to advertise ...
Samepage is instant, whereas the newsletter only comes out monthly!

The Trading Barrel is the place to list ...

- For Sale or Want to Buy items
- Sponsor special deals
- Member announcements – give-aways, winemaking Garage Sales etc
- Availability of wine-related produce – grapes, honey, apples etc

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Fermenters



Mastello
Fermenter



- Electric Crusher-Destemmer
- 3 x 100L Plastic Fermenters
- Airlock



Wine Refractometer



Telescope Syphon



Hydrometer

Winemaking Books:

- *Whys and Wherefores of Winemaking* by Cedric Austin
- *First Steps in Winemaking* by C.J.J. Berry
- *Making Wines Like Those You Buy* by Bryan Acton & Peter Duncan
- *Spirits Unlimited: a complete guide to home distilling* by Peter J. Wheeler & Malcolm Willmott
- *The Art of Making Wine* by Betty Sampson
- *Complete Book of Australian Wine* by Len Evans
- *Discover Australia – Wineries*
- *The World Encyclopaedia of Wine* by Stuart Walton