

# ELTHAM AND DISTRICT WINEMAKERS GUILD

ESTABLISHED 1969

## JANUARY 2022

*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 via Zoom ...***

***8 pm start***

***Next meeting: Friday 28<sup>th</sup> January, 2022***

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



Contact [info@amateurwine.org.au](mailto:info@amateurwine.org.au) for meeting details

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### Welcome to EDWG 2022

Like most of you I was happy to see the end of 2020, then 2021, so what will 2022 bring?

At the first committee meeting for this year the committee decided to take a cautious approach and continue with ZOOM meetings for the next 3 months, then review the COVID situation again. (See the link to Sonoma County's Winemaking Club in Richard Webb's abstracts. Ed.).

We are planning, as far as possible, to present our normal program of guild nights, workshops, winery visits and social events.

The committee is interested in any creative suggestions for our program – don't hesitate to talk to any committee member about your ideas.

Welcome back for the start of our activities for this year!

### January Guild Night

Our next Guild Night, on Friday the 28<sup>th</sup>, will be presented by Richard Webb, who will be talking about yeast nutrition and YAN.

This is an important subject to keep in mind leading up to the 2022 vintage, so make sure to ZOOM into this meeting to hear Richard's recommendations and have plenty of questions for him to answer. Keep an eye on SLACK for the ZOOM link and other info for this meeting.

### Eltham Wine Show 2022

All the dates have been decided and they're in the guild calendar – even the entry forms are on the website. Now is the time to start thinking hard about the wines you would like to make and show this year.

The Jo Ilian trophy this year will be awarded for the best previous vintage less common variety red wine (was RLP now Class 11). This class is always very competitive, with a large number of entries and varieties. The winning wine may not have been bottled yet, so start preparing now.

Cheers,

**Wayne Harridge – President**



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## Committee & Committee Meeting Dates

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<b>President</b>	Wayne Harridge	<b>General Committee</b>	Danny Cappellani
<b>Vice President</b>	Richard Martignetti		Trevor Sleep
<b>Secretary</b>	Mario Anders		Graham Scott
<b>Treasurer</b>	Mario Anders		Angela Harridge
<b>Assistant Treasurer</b>	Bill Bussau		Trevor Roberts
<b>Past President</b>	Mario Fantin		Glen van Neuren
<b>Wine Show Chief Judge</b>	Lisa Cardelli	<b>Newsletter</b>	Angela Harridge
<b>Wine Show Director</b>	Mario Fantin	<b>Fruit Purchase Co-ord</b>	Glen van Neuren
<b>Webmaster</b>	Mario Anders		

Members elected to positions on the Guild Management Committee meet at 8pm on the second Wednesday of each month, via ZOOM.

### **Guild Committee Meetings**

Agenda items relate to General Guild Business and/or Eltham Wine Show Business, with the emphasis based on the requirements at the time. The Eltham Wine Show Chief Judge is invited to the meetings when the agenda requires their input.

Agenda items will normally relate to: Guild Night Program, Membership, Education Initiatives, Finance & Governance, Social Events, Promotion & Marketing and Sponsorship.

Additional agenda items relevant to the Eltham Wine Show: Judging, Logistics and IT.

### **Meeting Dates**

February 2nd, March 9th, April 13th, May 11<sup>th</sup>, June 8<sup>th</sup>, July 13<sup>th</sup>, August 10<sup>th</sup>, September 14th, October 12<sup>th</sup>, November 9<sup>th</sup>

### **Member Participation**

All members are encouraged to raise any issues, new initiatives, and suggestions with a committee member for discussion at meetings. Members are welcome to attend committee meetings as visitors and should contact the President or Secretary a few days prior to the meeting date.

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## Guild Contacts

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<b>President</b>	<a href="mailto:president@amateurwine.org.au">president@amateurwine.org.au</a>
<b>Secretary</b>	<a href="mailto:info@amateurwine.org.au">info@amateurwine.org.au</a>
<b>Wine Show</b>	<a href="mailto:cheers@amateurwine.org.au">cheers@amateurwine.org.au</a>
<b>Newsletter</b>	<a href="mailto:newsletter@amateurwine.org.au">newsletter@amateurwine.org.au</a>

## Forward Program for Guild Events







Guild Nights will continue via ZOOM for the start of this year.







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

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

... so keep  ...

\*More information to come \*

DATE	ACTIVITY
Friday January 28 <sup>th</sup> * 	<b>Monthly Guild Night:</b> <span style="float: right;">ZOOM*</span> <b><i>YAN and general yeast nutrition issues</i></b> Richard Webb will discuss nitrogen requirements for fermentation and general yeast nutrition. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year.
Friday February 25 <sup>th</sup> * 	<b>Monthly Guild Night:</b> <span style="float: right;">ZOOM*</span> <b><i>Enartis Products</i></b> Tilly Bowden will go through Enartis products for vintage. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year.
Friday March 25 <sup>th</sup> * 	<b>Monthly Guild Night:</b> <span style="float: right;">ZOOM*</span> <b><i>Guild Fruit Purchase</i></b> Glen Van Neuren will discuss the less common variety grapes the guild purchases each year. If members wish they can search out some of the wines in this year's purchase to taste during the session: Sangiovese, Vermentino and Lambrusco. <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year.
Friday April 29 <sup>th</sup> * 	<b>Monthly Guild Night:</b> <span style="float: right;">ZOOM*</span> <b><i>What happens when wines age?</i></b> TBA <b><i>What's going on in the winery ATM?</i></b> General chat about the tasks, problems, tips, and ideas at this time of the year.
Late April – Early May *	<b><u>Farewell get-together for David &amp; Margot Pope</u></b> Keep an eye on <i>Slack</i> and later newsletters for details as they're finalised.

<b>Friday May 27<sup>th</sup></b> 	<b>Monthly Guild Night:</b> <span style="float: right;">ZOOM*</span> <b>Blending wines</b> TBA <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Friday June 24<sup>th</sup></b> 	<b>Monthly Guild Night:</b> <span style="float: right;">*</span> <b>Blind tasting</b> TBA <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Friday July 29<sup>th</sup></b> 	<b>Monthly Guild Night:</b> <span style="float: right;">*</span> <b>Judging panel</b> TBA Internal judging panel of 3 people. Members can bring wines for judging – the best 3 wines of the night. <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Friday August 26<sup>th</sup></b> 	<b>Monthly Guild Night:</b> <span style="float: right;">*</span> <b>AGM</b> Bring along your mulled wine for tasting and sharing. <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Friday September 23<sup>rd</sup></b> 	<b>Monthly Guild Night:</b> <span style="float: right;">*</span> ? <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Friday October 28<sup>th</sup></b> 	<b>Monthly Guild Night:</b> <span style="float: right;">*</span> ? <b>What's going on in the winery ATM?</b> General chat about the tasks, problems, tips, and ideas at this time of the year.
<b>Saturday November 19<sup>th</sup></b>	<b>Eltham Wine Show:</b> Judging Day
<b>Sunday November 20<sup>th</sup></b>	<b>Eltham Wine Show:</b> Public Open Day



Friday November 25<sup>th</sup>



### **Monthly Guild Night:**

***Wine Show Review*** – the Final meeting of the year & Chief Judge's review of the 2022 Wine Show.

### ***What's going on in the winery ATM?***

General chat about the tasks, problems, tips, and ideas at this time of the year.

***Tasting: EDWG Wine Show Medal Wines***

Bring along your wines that won a *Medal* to share.



***Cat wine: Why drink alone when you can drink with your pet?***

Read about it ... [here](#) ... !



## Other Dates for Your Diary

DATE	ACTIVITY
Friday February 25 <sup>th</sup>	<b>Red Hill Mead Show:</b> Entries Close <a href="https://www.redhillshow.com.au/mead-show">https://www.redhillshow.com.au/mead-show</a>
Friday February 25 <sup>th</sup>	<b>Red Hill Mead Show:</b> Final Delivery Date
Sunday February 27 <sup>th</sup>	<b>Red Hill Mead Show:</b> Judging Day
TBA	<b>Frankston &amp; South Eastern Wine Show:</b> Entries Close <a href="http://www.fawg.org.au/?page=7">http://www.fawg.org.au/?page=7</a>
TBA	<b>Frankston &amp; South Eastern Wine Show:</b> Labels returned to entrants
TBA	<b>Frankston &amp; South Eastern Wine Show:</b> Final delivery date for labelled bottles
TBA	<b>Australian National Amateur Wine and Beer Show:</b> Interstate Entries Close <a href="https://anawbs.org.au/">https://anawbs.org.au/</a>
TBA	<b>Australian National Amateur Wine and Beer Show:</b> Presentation Day - Adelaide



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THE RED HILL AGRICULTURAL  
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per entry

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- Entries judged to a Medal standard

*plus*

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the "Best Mead of the Show"**

Enter from 1st Jan at: [www.redhillshow.com.au/mead-show](http://www.redhillshow.com.au/mead-show)

### Graham Scott

A friend who does not drink very much had to deal with a deceased estate. In it were about four dozen bottles of wine. Since many of them were considered old he has asked me to get rid of them.

Attached is the list.

Could you run your eyes over it and tell me which ones we should try just for the experience before disposing of them?

And can we arrange a meeting where we could open them together and form a consensus opinion on them? We'll discuss it on *Slack*.

Enjoy the perusal.

### The Coates Vintage Cellar

#### Whites

##### **CHARDONNAY**

Hamilton Chardonnay 1998  
Jacob's Creek Chardonnay 1999  
Dulcina Chardonnay 1999  
Hardy's Colombard Chardonnay 2004  
Mount Moriac Chardonnay 2008  
Domenica Chardonnay 2014  
Hill Ridge Yarra Valley Chardonnay  
Cape Schank Chardonnay/Pinot Grigio

##### **REISLING**

Jacob's Creek Reisling 1999  
McWilliams Rhine Riesling 2000  
Hardy's Reisling/Traminer 2000  
Mt Langi Ghiran Reisling 2001  
Finesse Geelong Reisling 2005  
Rosemount Traminer Riesling 2001

##### **SAUVIGNON BLANC & VARIETIES**

Bests Great Western Gewurtztraminer 1999  
Dulcinea Ballarat Frontignan 2001  
Four Sisters Sauv Blanc/Semillon 2003  
Dulcinea Ballarat Frontignan 2003 x 3  
Brown Bros Spatlese Lexia 2003  
Dulcinea Ballarat Frontignan 2004 x 3  
Rockford Frontignac 2009  
Brown Bros Moscato 2010 x 3  
Southpoint Estate Pinot grigio 2011  
Brown Bros Orange Muscat & Flora 2013  
Toi Toi Marbrough Sauv Blanc 2014  
Stoneleigh Sauv Blanc 2017  
Hardy's Late Harvest Frontignac  
Houghton's White Burgundy 1999

#### Reds

Norman's Shiraz Cab 2001  
Heathcote Winery Shiraz 2009  
Cow Bombie Shiraz 2011  
Lehmann Shiraz Grenache 2011  
Gem Tree Dragon Blood Shiraz 2013  
Wyndham Bin 555 Shiraz 2014  
Bertalli Gisborne Cab. Sauv 2006  
Wolf Blass Cab. Merlot 2015  
Fowles Pinot Noir 2012

#### Sparkling

Yellowglen P/N Chard small x 2  
Minchinbury Brut  
ACG Italian Brut Reserve Spumante  
Peterson House Botrytis Semillon 2000  
Pepperjack Sparkling Shiraz

#### Fortified

Dixons Creek Yarra Valley Vintage Port 2006

#### Fruit wines

Somersby Pear Cider  
Gianduzzo Queensland Strawberry



### **Richard Webb:** Richard's Recapitulations ...

#### **What is an old vine?**

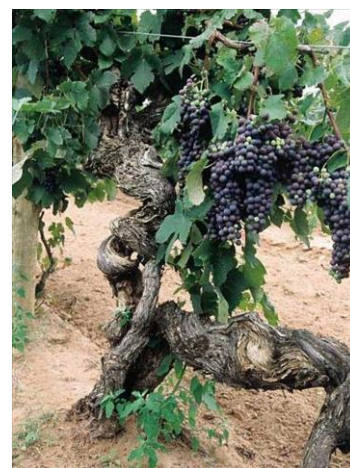
David Morrison, *The Wine Gourd: Exploring the world of wine data*, November 19, 2021.

<http://winegourd.blogspot.com/2021/11/what-is-old-vine.html>

Did you know that Australia has the oldest grapevines in the world?

There is no agreement about what constitutes an old grapevine, but some vineyards have some pretty old ones.

Read all about it here.



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#### **Wine Report confirms massive Australian glut**

Andrew Spence, *InDaily*, December 16, 2021.

<https://indaily.com.au/news/business/2021/12/16/wine-report-confirms-massive-australian-glut/>



More than two billion litres of unsold Australian wine is sitting in storage following a record 2021 vintage and a slump in exports and domestic sales.

Drink up, boys and girls!

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#### **What new research about wine headaches means for natural wine**

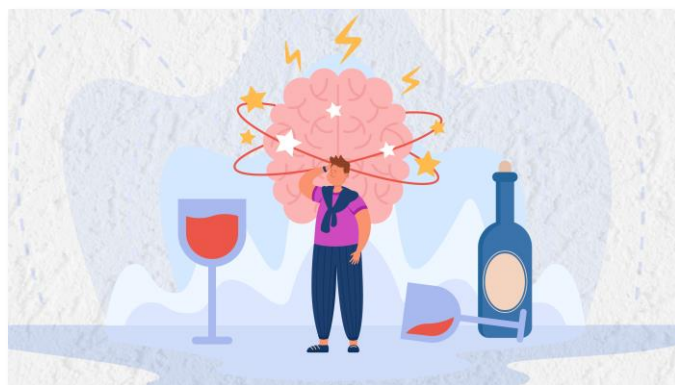
Diana Hawkins, *Seven Fifty Daily*, November 22, 2021.

<https://daily.sevenfifty.com/what-new-research-about-wine-headaches-means-for-natural-wine/>

Here is some evidence that SO<sub>2</sub> free wines may be more headache inducing than conventional.

Recent research has identified a link between lower sulfur dioxide usage and higher levels of headache-inducing biogenic amines.

Could it mean the end for no-SO<sub>2</sub>-added wines?



## The Marselan wine grape gaining popularity in Bordeaux, China & Napa Valley

Dr Liz Thach, *Liz Thach MW*, November 15, 2021.

<https://lizthachmw.com/winestars/marselan-wine-grape/>



A new hybrid for Cabernet type wines in a warming climate

Global warming has forced wine regions around the world to consider new grape varieties that can better withstand the forecasted rise in temperatures.

One such wine grape, Marselan, appears to be gaining more traction in Bordeaux, China and Napa Valley.

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## Genetic study finds modern wine grapes first domesticated in South Caucasus

Bob Yirka, *Phys.org*, December 2, 2021.

<https://phys.org/news/2021-12-genetic-modern-wine-grapes-domesticated.html>

Modern research about the origin of wine grapes. The study supports the Noah theory, though they don't actually say so ...

A team of researchers from the University of Udine and Istituto di Genomica Applicata, both in Italy, has found evidence that the wine grapes grown in modern times across Europe were first domesticated in the South Caucasus.

In their paper published in the journal *Nature Communications*, the group describes their genetic analysis of a large number of grapes across Europe and in the South Caucasus.



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## Sonoma County Winemaking Club hit with COVID outbreak

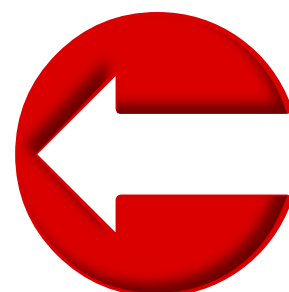
Phil Barber *The Press Democrat*, January 3, 2022.

<https://www.pressdemocrat.com/article/news/amateur-winemakers-hit-with-covid-outbreak/>

I think this is relevant to the Guild.

In summary ...

- The amateur winemaking club had conducted most of its monthly meetings via Zoom since the start of the pandemic.
- They had an indoors 2021 Christmas party – all members were vaccinated, most with booster shots.
- They were extra careful because the club membership was mainly older.
- 3 days later 2 members tested positive for COVID – Omicron – and it raged through the group.
- This year they're back to using Zoom for the foreseeable future.
- They think they can be an example of what to do, and what not to do.



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## Making Country Wines ...

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Ever since the 2021 Wine Show my thoughts have been wandering to the more unusual Country Wines I've tasted in past years. So, this month I've searched for some *less usual* wine recipes we can have a go at making ...

### Lemon Thyme Wine

by Mr L Foest, Penygraig House, Ammanford, Carns

C.J.J.Berry, 1968 *First Steps in Winemaking*, The Amateur Winemaker, p97.

½ litre Lemon Thyme leaves

1½ kg sugar

1½ litres water

½ kg raisins

1½ kg rhubarb

Yeast & Yeast Nutrient



1. Cut up the rhubarb into 1cm lengths and chop the lemon thyme (to approximately the size of mint when making mint sauce).
2. Pour boiling water over them, and then add the raisins.
3. Stir every day for 2 weeks.
4. Strain on to the sugar, stir thoroughly and add yeast, wine yeast, or a level teaspoonful of granulated yeast.
5. Leave to ferment, closely covered and in a warm place, for another 2 weeks.
6. Strain into fermenting vessel and fit airlock and leave until it has fermented right out.

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### Pansy Wine

C.J.J.Berry, 1968 *First Steps in Winemaking*, The Amateur Winemaker, p102.

1½ litres Pansy blossoms

1¼ kg sugar

1 teaspoon Grape Tannin

Yeast & Nutrient

¼ kg large raisins or sultanas

Juice 2 lemons

4½ litres water



1. Put the sugar, minced sultanas and flowers into a food grade bucket and pour over them 3 litres of hot (not boiling) water. Stir vigorously.
2. When cool add the lemon juice, tannin and a general-purpose wine yeast.
3. Ferment, well covered, for not more than 3 days.
4. Strain into a fermentation jar, top up with cold boiled water to bottom of the neck.
5. Fit airlock and continue as usual.



### Graham Scott: *First wine of 2022 – it's a Nectarine!*

I have just racked off my first wine for this vintage, a Nectarine from my home-grown tree. So, it is a first vintage for the tree too.  
Congratulations tree.

The thing is, it shouldn't have happened. I envisaged lots of ripe juicy nectarines, oozing with juice becoming a Saturnalian feast for me and my family.

This was not to be as mother nature took a hand.

First it was rats. Biting just little bits from the nectarines as if tasting a buffet lunch. Got rid of them but had to take the fruit and cut out their scratches. This was the start of a stewing campaign. The family loved it, but the fruit was still unripe and needed sugar.

Then came the fruit bats. One caught himself/herself/ itself (can't take any chances with the Gender patrol) and had to be untangled. I had forgotten that they not only have strong sharp claws on their feet; they also have claws on the top tip of their wings, so they can attack from four directions. Put up a hell of a fight and, although I had heavy gardening gloves on, my arms were scratched and sliced. Where were my welding gloves when I needed them?

I won in the third round, and he is now a resident in the local Gardiners Creek Reserve. On the other side and end of the park from me!

And Neil, if you look closely, you can see the green net at the back, which was the original netting we put on Rockwood. How long ago is that!

I could now keep the next lot on the tree for longer, and they were better balanced. To help us to beat the oncoming rat counterattack I picked off the crop.

Weighed about 1.2 kg when sliced up.

Added about 1 kg sugar, some DAP and EC1118 and the bucket practically walked itself into the cellar.

Took about 10 days to finish fermentation, a couple more to settle, and I have about 6lt of clearing wine. Has a lovely stone fruit nose already.

Strangely the free run has much more colour, being dark yellow where the pressed is a light off white. This will change as they are blended together later on.

So - what are others making right now?



### Mussels in White Wine & Garlic

This is my favourite way of eating mussels – served with a salad – and the juice mopped up with crusty bread ... and a cool glass of wine. Heavenly.

For 2	2kg mussels	2 tablespoons olive oil
	2 cloves garlic – crushed	1 cup white wine
	Chillies or red pepper flakes – optional – to taste	
	Chopped parsley to garnish	Pepper
	Lemon wedge	



- Check the mussels – if any are open, give them a tap and they should close – if they don't, they're no good so throw them away.
- Scrub mussels well in lots of fresh water and remove the beards.
- Melt oil in a large saucepan and gently cook garlic and chilli (if using) for a minute or so.
- Add the mussels and the wine.  
Cover and put the heat up to high.
- Cook for 3-5 minutes, stir a couple of times and shake the pan every now and again.  
They're ready when all the mussels have opened.  
I find some need longer than others, so move the unopened ones to the bottom of the pan to get more heat.  
Throw away any that stay closed.
- Garnish with the parsley, a squeeze of lemon and season with pepper.

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### Rosé Poached Strawberries

Posie (Harwood) Brien, *Food52*, June 12, 2018.

<https://food52.com/recipes/77164-rose-poached-berries>

I only found this recipe today – and it's on my MUST MAKE list ... 2 of my favourite things ... strawberries and rosé. Serve it with ice-cream, yoghurt, whipped cream, cake ... oh, the possibilities ... sigh!

2 cups	2 cups rosé	¼ cup sugar
	Zest of 1 lemon (optional)	2 tablespoons framboise (optional)
	½ teaspoon vanilla bean paste or vanilla extract	
	4 cups (24 large or 48 medium) strawberries	



- Bring the wine, sugar and lemon zest (if using) to a boil over a medium-high heat.  
Stir to dissolve the sugar.
- Reduce to a simmer and cook for 10 minutes – or until it begins to reduce.
- Add the vanilla and berries and cook for 5 minutes – until the berries are soft.
- If using the framboise: add and cook the liquid until it reduces to about ¾ of a cup.
- Let the syrup cool then serve the fruit with the syrup over ice cream – or anything you like!
- OR mix the syrup and berries back together and let them sit.

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## Jo Ilian Awards – Forward Thinking

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

<b>Show Year</b>	<b>Class</b>	<b>Winner</b>
2022 (Grape)	Best Previous Vintage Less Common Variety Red – other variety	TBA
2021 (Country)	Best Berry Wine	David Hart
2020 (Grape)	Best Previous Vintage Chardonnay	Danny Cappellani
2019 (Country)	Best Stone Fruit Wine	Noel Legg
2018 (Grape)	Best Previous Vintage Cabernet Sauvignon	Geoff Neagle
2017 (Country)	Best Mead Wine	Trevor Roberts
2016 (Grape)	Best Previous Vintage Pinot Noir	David Hart
2015 (Country)	Best Country Wine	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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<http://www.thewineclinic.com.au/>



We are offering a special promotion for the Eltham Wine Guild.  
10% OFF our full range.  
Use coupon **ELTHAM2022** at checkout.  
Expires 28/2/22. Excludes Salumi cabinets and gift vouchers

We have some wine related blog posts you might be interested in:

## Wine Knowledge Base

### Agglomerated or natural corks?

<https://artisansbottega.com.au/blog/agglomerated-natural-corks/>

- Aren't all corks the same?
- How to decide regarding which cork to use.
- Some cork history.
  - Did you know that corks have been used since the late 1600, and why they could then be used?
  - When corkscrews started to become popular.
  - 21<sup>st</sup> century corks.
- Agglomerated cork.
  - Micro-agglomerated corks.
  - Extruded and moulded agglomerated corks.
- Natural cork.
  - Why they're complex to produce and expensive to buy.
  - Is the extra money worth it?



### Wine bottles 101

<https://artisansbottega.com.au/blog/wine-bottles-101/>

- A complete guide to wine bottles, and which shape and size to choose for each wine.
- The anatomy of a wine bottle:
  - The unique structure according to the wine they carry.
  - The parts of the bottle and their meaning.
- The different types of wine bottles available.
- The types most commonly used around the world.



## Recipes

### How to make white wine

<https://artisansbottega.com.au/blog/makewhitewine/>

- Why make your own?
- A simple 11 Step guide ...
  - Preparation – Crushing – Additives (and what they're for) – Testing – pH balance – Sugar content (measuring Baumé) – Looking after the ferment – Clarifying – Racking – Maturation - Bottling



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## The Trading Barrel

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**Note:** If you want a **FAST** response **Slack** is the best place to advertise ...  
Slack is instant, whereas the newsletter is only published 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
- 

### Winemaking Supplies

Pick up Doreen

Contact: EDWG President – [president@amateurwine.org.au](mailto:president@amateurwine.org.au)

See the list below and direct message the President if you are interested in purchasing anything.

Item	Number Available	Size	Price
Selection of inflatable seals for VC tanks Fratelli Marchisio & Co <i>(It's always a good idea to have a spare available)</i>	3	850mm	all \$10 each
	4	750mm	
	1	550mm	
	1	400mm	
Cordenons filter sheets 25 Brillantante CKP V16 – <i>Polishing</i> 2 micron Sgrossante CKP V4 – <i>Coarse</i>	8	20cm x 20cm	
	4		