

President	Spencer Field	9710 1928	Treasurer	David Pryor	9439 4933
Past President	Mario Fantin	0407 103 967	Committee	Trevor Sleep	
Secretary	Gary Campanella	0409 198 884	Committee	Darko Postruzin	
Show Director	Greg Martin	0410 683 793	Committee	Bill Loughlin	
Newsletter	Richard Bortko	9811 8219	Communications	Marcel Theunissen	5962 5153



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: 29 July 2011

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Next Meeting – 29 July

7:45 pm start at the Eltham Living & Learning Centre 739 Main Rd Eltham.

Note: No regular meeting in June, replaced by a very social Slovenian Night for members, partners and guests.

Agenda:

7:45 NOTE EARLY STARTING TIME FOR THE ANNUAL GENERAL MEETING

- Welcome; apologies, guests
- President's report
- Annual accounts for the year ended 30th June 2011
- **Election of Management Committee members** (All positions on retiring Committee are declared vacant & nominations will be accepted from the floor. A Nomination form is included below in this newsletter)
- Any other business

8:15 REGULAR MEETING

- Coming events - 2011 Wine Shows; 2011 Winery weekender.
- WOTY - Focus on Cabernet Sauvignon tastings - member and top commercial wines - within the major presentation.
- **Major Presentation and WOTY (8:30-9:30):** Benchmark Cabernets by **Mario Fantin**, one of the Guild's best Cabernet makers - if not the best judging by the number of Cabernet Golds!! This will be a blind tasting. Be guided through top commercial and member examples of what makes Cabernet Sauvignon sublime and superb.
- **We discuss the Future of the EDWG Port Club:** with Alan Blackman featuring an assessment of the Club's own 10 year old port. EDWG will facilitate discussion on the Club's future. Will it continue with an expanded membership or will it close and distribute 180 ltr of aged tawny port? Ensure you read below a brief history and membership of the Port Club

Guests checking out joining the Guild are welcome to our regular meetings, as always.

President's Press

Spencer Field

Subscriptions are now overdue!!

The Guild Constitution says that annual membership must be paid by 30 June!

So boys and girls, time to pay up. Remember you get a lot for a very small sub: \$30 single; \$35 family. Pay to the Treasurer at the AGM or by cheque/postal order to 58 Kent-Hughes Rd, Eltham 3095; or by EFT using surname as reference - Eltham & District Winemakers Guild Inc. BSB: 033 091 Account: 283851

President's Report 2010/2011 for the AGM

This is my swan song after three years in the role. It was the greatest honour to be voted in as President in the first place, and I have really enjoyed my time. Of all the community groups I have been a part of over many years, EDWG I believe has the greatest culture and most genuine camaraderie. It's the only group that I have ever felt accepted as a member within five minutes of first walking in the door. I sincerely hope that others have felt the same in joining the Guild.

I shall leave it to individual members to make their own judgements on my contributions to the Guild as President. I do not propose to dwell on them. I am more interested in exploring the nature of what makes for a Guild that satisfies the desires of its members.

While my first two years as President were extremely active and busy (not only for me but many others I had the pleasure of working with), this third year I have relaxed my leadership role, acknowledging that I have a very able and enthusiastic management committee (MC) of eight members. I have simply encouraged the others to take on the more active leadership and was available of course to make suggestions and provide advice. So for me, this last year has been a handover year.

Guild success depends on a strong volunteer culture

The role of the President and other MC members largely focuses on staying in touch with member interests and needs and translating these into activities conducted through volunteer efforts of the wider membership. Quite clearly, the level of success or failure of any activity depends on the level of dedication and numbers of the volunteers.

It's possible, and it does occur, to have very dedicated volunteers but not really enough overall labour to adequately do the project work. This is the main weakness of a volunteer group - getting adequate participation needed for the conduct of the group projects. There can be a risk of burnout if much of the work of the Guild relies on too few volunteers. If a good project fails or does not get off the ground, usually the main reason is related to insufficient members available to help.

I am not expressing a criticism of anyone, I am simply reminding all members, that a volunteer culture in which members actively offer their assistance, is critical to Guild success in meeting the needs of members. So please keep this in mind, put your ideas and views forward fearlessly, and do regularly and actively work with the MC in their devising and running of projects.

Good projects often come from the wider membership

The MC is the Guild's co-ordinating body, and often project ideas and initiatives start with the MC. But in my experience, many great ideas and projects start outside of the MC with suggestions initially made from the wider membership. For example, current core projects taken up from wider membership suggestions were the country wine review leading to our current country wine strategy, and the annual fruit sources report on our website.

The great skill base within the membership has its challenges

We have many great activities conducted by members driven not by any particular expertise, but by enthusiasm and dedication with a bit of practical experience thrown in. So member enthusiasm and commitment to the Guild is a critical success factor. And the membership also includes a really great range of specialist skills (from accountancy, business, communication, project management, marketing, wine judging/assessment, administration, winemaking, viticulture, IT, teaching, writing, culinary, and more.

Some of the critical specialist skills needed for Guild growth and development (IT, wine assessment) are spread very thinly amongst a handful of members, running the risk that

too much may be asked of some people, and this does occur from time to time. Herein lies an important management issue for the leadership. Some critical skill needs can be met by engaging professionals, and this is one reason why the likes of Karen Coulston and Lindsay Corby are asked to contribute. The MC can also consider asking specialist members to assist in training a few members to become trainers in the skill, to increase the critical skills base. However, the development of a critical skills base remains challenging and a matter for careful thought and attention.

The rewards for active volunteerism in the Guild are great

The Guild is no different to other community organisations that rely on the volunteer efforts of members to deliver the goals of the organisation, and in doing so, offering members training and skills development. Being a hands-on, active supporter of Guild activities has great personal rewards for any member:

- Greater camaraderie and more fun in sharing with other members of the team;
- Increased organisational skills and knowledge of potential value outside the Guild (eg. associated with managing a part of a big activity, such as the Wine Show);
- Increased communications skills (including written and oral), as good communication is often fundamental to running successful activities;
- Increased technical skills and knowledge may be a reward associated with an activity focussing on the delivery of technical information associated with winemaking or wine assessment
- The pride, greater self respect and self confidence gained in having made contributions valued by other members (eg. such as presenting information on one's own winemaking).

Recent, outstanding volunteerism

There are many very excellent examples of volunteerism in the Guild. I sincerely thank any member who has extended him or herself in any small way to work for the interests of all members. And there are some members who are presently demonstrating a great willingness and ability to offer much to the Guild in the near future, not the least including newer members of the management committee (**Greg, Darko, Bill and Trevor** - and I hope they are renominating again), but also regular members such as **Chris Kearney, Mario & Jeanne Anders, Vinko Eterovic** and many more.

I would like acknowledge with my sincere gratitude members who have been outstanding in their volunteer contributions to the Guild during the past three years. Just try to imagine where the Guild would be without these guys and their contributions and I think you will really then appreciate what they have done for the Guild. I do not and cannot take any credit for their efforts (other than encouraging them and ensuring they had the freedom needed to do their work); rather I believe it clearly is/was their passion and dedication to the Guild that underscore/d their contributions. The wider membership owes them a great debt. In no particular order, **my personal pick of outstanding volunteers** are:

- **John and Roma O'Callaghan** for their Wine Show leadership over so many years. In naming them I also give great credit to members of their Show team, acknowledged in the January 2011 newsletter.
- **Greg Martin** for being so very, very generous of his time and expertise and innovation in several areas. He has given us the Eltham Judging Method and taught members how to assess wines. He has contributed to lifting Show judging standards and he has filled a leadership gap needed to lift country wine development. That's a lot for someone only in his third or fourth year as a Guild member. Thank you very much for all the value adding!!

- **Salute Winemakers: Danny Cappellani, Geoff Neagle, Zenon Kolacz, and Bill Busseau**, for their contributions to member experience and education of less common wine varieties. **Geoff is worthy of very special recognition** for his very significant time and trouble to organise delivery of many of these wines from NW and North of the State.
- **Mario Fantin** for his constant, great support and wise leadership. Mario is a very valuable, all rounder who makes regular contributions in many quarters of Guild activities and he has done so for more than a decade.
- **Marcel Theunissen & Gary Campanella** for their dedicated hard work and leadership in renovating the Guild's website, and to all others who have worked with them as contributors to the website. **Gary** is very capable, enthusiastic and much liked, and continues to make active contributions within management and across the Guild. He has much to offer the Guild in the future.
- **Harry Gilham** as a distinguished contributor over many decades (perhaps our greatest ever contributor when all the hours and years are added up), and who is very young in mind, very enthusiastic, always full of good suggestions. He is great for bringing overexcited leaders back to reality, and he has provided lots of wise advice to this, and probably many previous Presidents.

I also sincerely thank **Richard Bortko (Newsletter Editor)**, **Rob Aitken (Assets Manager)** and **David Pryor (Treasurer)** for their most reliable and professional advice and support over the past three years.

I thank all members for their contributions and please keep it up!

Best Wishes to the new President and Management Committee

Finally, I wish my successor and Management Committee great fortune for the coming years ahead. I am sure they will enjoy the challenges and camaraderie that comes with the management role of the Guild, and I hope that they have as much fun as I did.

Eltham and District Winemakers Guild Inc

ANNUAL GENERAL MEETING

To be held on Friday 29th July 2011 at 8.00pm at the Pavilion Room, Living and Learning Centre, Main Road, Eltham

NOMINATION FORM

Nominations will only be accepted when they are signed by two members and authorised by the nominee. Each signatory must be a current financial member of the Eltham and District Winemakers Guild Inc.

I wish to nominate (please print):

.....
(First Name and Surname)

for the position of

- Chairperson
- Treasurer
- Secretary
- Committee Member (Four Positions vacant)

.....
.....
Signature of Member Making the Nomination

Signature of Member Seconding the

.....
please print name of nominator

.....
please print name of seconder

I hereby accept the nomination to the Management Committee of the Eltham and District Winemakers Guild Inc.

.....
SIGNATURE OF NOMINEE

Completed Nomination Forms must be forwarded to The Secretary, Eltham and District Winemakers Guild Inc

Address...P O Box 422 Eltham Vic 3095

Nominations for Management Committee positions must be received no later than seven days prior to the meeting. If insufficient nominations are received for the vacant positions, nominations will be called at the meeting.

2011 Winery/Craft weekender 8, 9 Oct - Heathcote

Spencer Field

The intention this 8, 9 October is to bus to Heathcote and take in the annual Heathcote Wine and Food Festival (one day) and other sights (wineries, craft, farm produce) in the area on the second day. This may include visiting in and around Heathcote. The proposed program and options (including accommodation and Saturday dinner) will be presented at our meeting on 29 July. **If you are interested in participating you should now advise one of the Management Committee members listed at the top of page 1.**

For more information on the Heathcote festival, see

<http://www.heathcotewinegrowers.com.au/festival> . Here is an excerpt from that website:

“The Festival is a showcase of wines produced from grapes grown only in the Heathcote wine region. It celebrates all the grapegrowers and winemakers who have helped to make Heathcote a name associated with some of Australia's finest wines, in particular Shiraz for which Heathcote is internationally renowned. However, Shiraz is not the only variety to perform in the region; increasingly we are seeing other varieties coming to the fore - Sangiovese, Marsanne, Viognier, Tempranillo, Petit Verdot, Grenache and Cabernet Sauvignon. On cooler sites Riesling and Chardonnay can perform exceptionally well too. The Festival is the ideal opportunity to taste these wines; this year the Festival will have over 50 wineries presenting around 200 wines available for free tastings and purchase by the glass or bottle throughout the weekend. Another favourite and important activity at the Festival is the **Tasting Seminar program** - on both days of the Festival. All the wine tasting and drinking is supported by a delicious range of regional food and produce from around 30 exhibitors. The Heathcote Wine and Food Festival truly is a party for your palate.”

The Port Club: Its history; its membership; its future

Spencer Field

History

The Port Club was established about 10 years ago under the technical guidance of **Alan Blackman** and with **John Gaffney** as Port Barrel Manager. The then Guild Management Committee, (**Ken King** was President, I believe) agreed to a request from a keen group of members to provide funding for a suitable Port barrel, and a fully reconditioned barrel (capacity 180 ltr) was purchased for \$350 from **Heritage Coopers**. The deal was that the Port Club would operate under its own steam (not a part of the Guild) and it had to repay the \$350 loan from the Guild.

To fund itself, interested members were required to pay a certain sum up front (\$20), and then pay \$5 for each bottle of port allocated. Some winemakers (myself included) were asked to source suitable red grapes and make wine that could be fortified into Port. An application to the Tax Dept successfully argued (on the basis that the Port Club was an educational body) for full tax exemption on up to 5 litres of alcohol purchased for fortification purposes.

A good startup was made with a membership of 20 or so to enable the debt to the Guild to be repaid fully. The barrel, sitting in John's garage raised to about 2m off the floor, was filled with fortified wine in the first vintage. Over the next few years some bottles of young Port were drawn off to be replaced with newly made wines.

The early Ports, not surprisingly perhaps, were not that tasty. The process of making Port is a long drawn out one, not requiring very active involvement of the Club's membership. These were factors in the membership not hearing much about the progress with the Port project over many years. However I believe John and Alan have maintained good control over the maturation process. This was confirmed in a tasting at our May meeting of a sample drawn from the barrel. Good flavours and Port characters are evident, and the only criticism is that the alcohol level is a tad high. This can be corrected if John and Alan's suggestion is supported for 50 bottles be drawn off soon and replaced by fresh material.

John and Alan are now keen to hand over the Port Club management to others.

Membership

Persons listed as paid up members of the Port Club are: **Peter Atkins, Axel Bendix, Alan Blackman, Helen Cox, Helmut Doerner, Andrew Edwards, Vinko Eterovic, Spencer Field, Kevin Furness, John Gaffney, John Graves, David Marsh, John O'Callaghan, Darko Prostruzin, Tim Ross, Ian Smith, Tony Upton and George Wright.**

Future

The Port Club membership will need to decide the future of the Club, the Port and the barrel. Our Guild meeting on 29th July provides the opportunity for Club members to establish what happens next, and for a tasting and discussion led by Alan. However, most Club discussion should proceed outside of the Guild.

The Guild meeting also gives non-members an opportunity to express an interest in joining the Club or to buy some of the Port.

Will the Club fold and the Port be divvied up amongst members?

Will the Club continue with existing membership (no new members)?

Will the Club continue and encourage other members to buy in?

Do some Club members want to sell their shareholding?

Who will lead the Club if it continues, and who will look after the barrel?

Eltham Wine Show 2011: News

Greg Martin, Wine Show Director

Time to consider those last wine additions

Time is your best friend when it comes to additions to your winemaking and given that the Wine Show is getting close, November this year, that time is Now or at the very least, Soonest.

The thing about "additions" to wine to "finish it off" is that it needs time to integrate into the wine. The common additions are sugar, tannin, acid addition or acid reduction.

Don't overdo the sugar addition

Fruit wines are more commonly treated for sugar additions. Sugar is a method used to counter the sourness of the acids but if you leave it too late then you have an Integration Problem. Time is needed for it to integrate properly.

In fruit wines sugar not fully dissolved will fall to the bottom of the bottle and will appear as "translucent swirls". Our Frankston judges are very good at picking this up, so don't over-do the sugar addition and time is needed for the integration and some swirling, kinetic energy or heat is needed for the dissolving process.

Over-sugaring was a recurring issue from last year's fruit wine judging. Some wines were judged down for over-sugaring and under dissolved sugar. It was "the big issue" last year to see some spectacular fruit wines downgraded for this over-sugaring. There were some dead-set gold medal wines that were downgraded for this issue which was a terrible shame.

Sugar is detected at tasting at the front of the palate. It seems heavy and gives more body and weight, which is usually a good thing, but over-done can "burn" the tip of the tongue, which is a bad thing, and gives a disjoint sensation, a lack of integration into the mid-palate transition.

Hybrid wines: What to add to Shiraz and Cabernet?

You know, something: I can't stop thinking about from last year's Show is **Neil's** Purple Basil wine. Perfect scores for colour and perfect scores for aroma, I wonder what would happen if he added this to a Shiraz or a Cabernet? Could the Jo Illian go to Neil this year? Could Neil and Myrna be our next champions?

Wine Show planning meetings

Wednesday 17 August at the usual meeting room at Eltham Learning and Living Centre, and succeeding third Wednesdays of every month. Progress reports will be given at regular Guild meetings

Frankston Wine Show 2011

Spencer Field

Frankston has circulated entry forms for its 2011 Show to be held on **27 August** (closing date for entries on 29 July).

We look forward to many entries (including winning ones) from Eltham members again this year. You can download a form by going to <http://www.fawg.org.au/index.php?id=7> and clicking on [2011 Comp Entry Info/forms](#).

So Eltham members, the FAWG Show is, among other things, an opportunity to test out your hybrid wines in preparation for the Joe Illian Trophy in the November Eltham Show.

42nd ELTHAM WINE SHOW



This is a great opportunity to have your country or grape wine assessed by professionals



Organised by the Eltham and District Winemakers Guild:

*Fellowship through home winemaking: Share,
Learn, Enjoy!*

Sunday 20th November 2011

**11 am - 3 pm Eltham Community Centre
801 Main Rd (opposite the Eltham Hotel)**

Only \$15 entry (Winemaker entrants free!)

FEATURING: workshops; trade exhibits; tastings of medal winning wines; major awards for Best country & Best grape winemakers; Best woman winemaker; Best Hybrid Wine; as well as awards for over 30 other wine classes

GOURMET DELIGHTS AVAILABLE OR BYO PICNIC

The Guild would like to thank the following for their support of our noble craft!
Costante Imports, Cellar Plus, Liquis Assets Wine Storage, Winequip,
Vinvicta Products, Australian Homewinemakers, Greensborough Home
Brewing, Heritage Coopers

***Watch out for entry forms from our sponsors
and on our website in September:***

www.amateurwine.org.au

For Further Information: 03 9437 0053 or Email: cheers@amateurwine.org.au

Job Opportunity

Spencer Field

The following information has been provided by Lisa Baggio of Home Make It

"Turn your passion for home made food and beverages into a role at Home Make It!

Home Make It (www.homemakeit.com.au) is a new retail concept store specialising in home food and beverage making equipment and products. It is now easy to create fresh and healthy sauces, pasta, olive oil, cheese, sausages and salami, wine, home brew and more.

We are seeking retail sales consultants on a full time and part time/casual basis,(up to 20 hours per week) to float between our Reservoir and Clayton stores. Our strong preference is to find a suitable candidate who is knowledgeable in winemaking and wine testing.

If you are passionate about home food and beverage, and live the DIY culture, then we would like to hear from you. Previous retail sales experience, with the ability to generate add-on sales and manage high sales traffic at key seasonal times, will be highly advantageous.

Customer focused, you are a team player with some inventory management experience. Knowledge of the Pronto computer system and /or being able to converse in Italian or Greek would be highly beneficial.

Flexibility in work hours is sought - you are able to work Saturdays and some Sundays during busy periods, as well as willing to travel to new store locations.

A remuneration package commensurate with your qualifications and experience will apply.

To apply for this position, please email your resume to:

lisab@thebeveragefoodgroup.com.au; or ring Lisa Baggio at 0414 614 695

Home Make It (www.homemakeit.com.au) is a new retail concept store specialising in home food and beverage making equipment and products. It is now easy to create fresh and healthy sauces, pasta, olive oil, cheese, sausages and salami, wine, home brew and more. We are seeking retail sales consultants on a full time and part time/casual basis, initially based at our Clayton store.

Wine Quotes and News

Articles wanted

Articles of interest, whether they are quotes or newsworthy, are requested from members. If you have a draft version or need some assistance, I'm happy to assist for its inclusion.

(Ed.)

Wine Quotes

"There are no standards of taste in wine. Each man's own taste is the standard, and a majority vote cannot decide for him or in any slightest degree affect the supremacy of his own standard"

- Mark Twain

"I have lived temperately.... I double the doctor's recommendation of a glass and a half of wine each day and treble it with a friend"

- Thomas Jefferson.

"Un repas sans vin est un jour sans soleil"

- unknown French writer

(translated, it means "A meal without wine is a day without sunshine".)

Trading Barrel

BUY / SELL SERVICE FOR MEMBERS - Ads need to be lodged with the editor by the 14th of the month to be included in the next Newsletter.

DEMIJOHNS: In excellent condition, available for 50% of the retail price of new ones

54ltr x 4

33ltr x 2

25ltr x 1

20ltr x 2

15ltr x 2

10ltr x 2

Fermenting vats in excellent condition:

700 ltr - \$150

500ltr - 125.

Kevin Furness tel 0408 067 288

FOR SALE - GLASS FLAGONS

For sale pairs of clear glass flagons, one 5 litre and one 2 litre.

Ideal for country wine making or storing small quantities of grape wine. \$5 per set.

Mario Fantin 9846 7092.

FOR SALE - MODULAR PINE WINE RACKS

Total storage capacity of 28 dozen bottles but can be assembled in any dozen combination.

Good condition. Can be collected at Doncaster East or could be delivered within a 10 km radius.

Price - \$250 or best offer.

Arthur Stubbs on 8822 3458

FOR SALE - WINE BARREL STAND

One galvanised metal stand which holds 2 barriques. It is available to any paid up member for a modest donation to the guild.

Rob Aitken on 0417 537 993

Sponsors Corner

Vinvicta Products



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Fax: 1300 360 356
Mobile: 0438 833 795

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With The Worlds Best Brands, Great Prices and Service To Match



*• Importers of all commercial + hobby winemaking , brewing and food Equipment.
From grape snips at Harvest, to filters and screw caps come time to fill your bottles.*

- Yeasts, Wine Additives & Many Books
- Hands On - Winemaking Short courses & Free! Demonstrations.
- Technical Bi-Lingual Staff – 7 days a week (Feb – April)
- Laboratory Facilities & Economical wine testing service.
- Exclusive Wine Gifts, Bar-Ware & Port Oak Barrels (2-300Lt)

Showrooms: (Australian Olive Oil Supplies Pty Ltd.)			Distributors Stamp:
Trading As:			
EPPING -Vic	Nth Melbourne		
218 Cooper St	106 - 110 Peel St		
T: 03 9422 1711 F: 03 9422 1714 Email: sales@cellarplus.com.au	T: 03 9328 1843 F: 03 9328 8116 ABN 27693627560		

Cellar Plus also has now in stock Accuvin wine test kits from the USA , which are a low cost way for testing every thing from Free SO₂ sulphur in wine, your pH or malic acid to see MLF ferments are complete. It could be a cheaper and simpler option, for those who are unable to leave samples at the Cellar Plus store, for their more analytical laboratory testing service which is still available with results returned usually within 24-72 hrs.

Some Helpful Products For you to Consider!

From: Cellar Plus

• Importers of all winemaking, brewing and food Equipment.

With The Worlds Best Brands, Great Prices and Service To Match

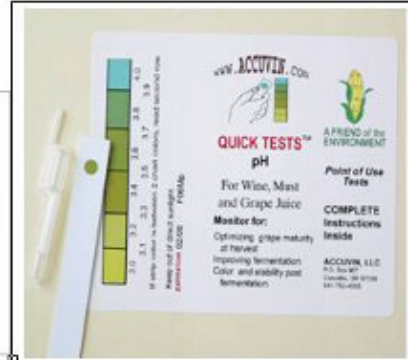
QUICK TESTS™ Products

AV-pH

Code: 201

Price: (Price per test: \$)

The pH Test Kit includes 20 tests, 20 samplers, and an insert with complete how-to-run test instructions. The insert also includes a Summary Interpretation explaining how to use the test results. The label with the color chart is on the front of the kit. [Order Now](#)



Cellar Plus has moved its Epping retail / trade Showroom from Yale St just around the corner on to the main road at 218 Cooper St (near the Medical Centre), with an expanded display space which allows the wine enthusiast an improved opportunity to roam around the many tanks, pumps, presses on display, and not to mention an internal cool room with ample yeast for all us winemakers and plenty of hops styles to please the advanced brewers.

Australian and New Zealand Winemakers



Eltham Wine Guild Special Offer

Mention Eltham Wine Guild
when you buy in store and help
your club with sponsorship dollars
see in store for details

The one stop shop for Winemaking



Shop 4/158 Wellington Rd
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Your local homebrew shop carrying a complete range of Wine & Beer making supplies ...

- Books
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- Corks
- Acids
- Yeasts

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

Call Dave for all your needs ...

Greensborough Home Brewing
22 Louis Street, Greensborough (Melways Map 20/J4)
Tel: 9432 0283

Heritage Coopers

WINE BARRELS FOR SALE

We can recondition your barrels or you can buy ex-winery barrels that have been recovered and renewed.

Local service at Diamond Creek

- Ex-winery barrels shaved and toasted
- Re-conditioned (completely re-coopered) barrels from 50-150 litres
- Shaving and toasting

For all your cooperage needs contact

Neil on 9438 1790 or 0402 015 138

Enquiries welcome
