



# Eltham & District Winemakers Guild Inc.

**Press Cuttings  
July 2006**

<b>President</b>	Mario Fantin	9846 7092	<b>Treasurer</b>	David Pryor	9439 4933
<b>Past President</b>	Ken King	9712 0316	<b>Communications</b>	Chris Ramsay	9846 2713
<b>Secretary</b>	Zenon Kolacz	9879 0379	<b>Newsletter</b>	George Wright	9712 0318

**The Guild encourages the responsible consumption of alcohol**

The Guild usually meets on the last Friday of the month  
at the Eltham Living & Learning Centre at 8 pm  
**Next meeting: 28 July 2006**

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## Next Meeting – Friday 28 July 2006

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The Annual General Meeting will take place at the next meeting. Don't yawn, this is important. There is one very good reason you should attend. It's also the night when we hold elections. If absent you could end up being the holder of the Guild's purse, or sharpener of the quill, or El-Presidente or something worse. Can there be such a thing? Of course. You could end up the newsletter editor.

I always find elections interesting, watching the body language. When somebody doesn't want to be nominated they shield their eyes from contact by shuffling through notes or blowing their nose or something. In contrast, if somebody wants to be President they arrive in designer clothes and move lots of motions to register their presence. Check it out. Come along, enjoy the things people do and vote for the candidates of your choice.

If that doesn't appeal be assured that we will have another treat for these cold nights. Members will bring along their gliewines for tasting and we will hear about their recipes. You will find this a great opportunity to make you look good, even if you have made a red wine any common sewer (sorry, connoisseur) would call a dog. A few cinnamon sticks, add spices and warm it up and you can disguise anything. (Shame on you, George. The ski-lodge books always say to start with a wine with refined characteristics). Many members bring them pre-heated in a thermos flask, and so should you.

If there's any time over we could taste some normal wines. After all, we are bottling our whites from the 2006 vintage, aren't we?

We will also talk of arrangements for the Frankston Wine Show and find out the latest news about the wine tour that Spencer is arranging.

All-in-all it will be an interesting meeting.

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## President's Press

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*Mario Fantin*

### **ELTHAM & DISTRICT WINEMAKERS GUILD 2005/2006 PRESIDENT'S ANNUAL REPORT**

It's that time again when we are asked to pause, reflect on the past year and ask ourselves the question - How did we go? - Are we where we want to be? Obviously I can only answer these questions from the perspective of the President and you, the members, will already have formed your own opinions on how you think the Guild is going.

I believe the Guild is currently in a very strong position. Our membership is at its highest level ever, the bank balance is very healthy and we regularly get close to 30 people attending our monthly meetings. Our Wine Show continues to grow in size and stature, and our newsletter and website continue to increase our profile in the community. At this point in time, we are the biggest amateur wine guild in Victoria and probably one of the biggest in Australia. These achievements are something we can all be proud of.

The Executive has worked very hard to achieve the objectives set at the start of the year. These were:

- Ensure our monthly meetings were structured and of winemaking benefit to members
- Support and continue to enhance the wine show
- Responsible financial management
- Identify initiatives which will improve members' winemaking skills
- Foster camaraderie and networking among members through social events
- Develop a strategic plan or mission statement for the Guild

It is impractical to explain in this report what progress we have made towards achieving each of the above objectives, however, I am proud to say that significant progress has been made in each case. Some members may argue that we could have done better in some areas and I accept that there is always room for improvement. I have no doubt that greater achievements lie ahead for us as more newer members become involved in the future.

Although every member has contributed in whatever way they could to the current success of the Guild, I need to acknowledge the special contribution made by a number of people over the past year. Beginning with the Executive, David Pryor (Treasurer), Zenon Kolacz (Secretary) and Ken King (Immediate Past President) have all done a great job, not only in their areas of direct responsibility, but also in assisting me in key decision making processes. The Wine Show Committee, headed by John O'Callaghan needs to be congratulated on the way the wine show continues to grow in size and prestige over the years. Our laced with humour fantastic newsletter, prepared by George Wright every month, continues to be widely acclaimed by people from both inside and outside of the Guild as a source of valuable winemaking information. Our expertly maintained website, managed by Chris Ramsay, is the envy of other clubs and it is our means of communication with the rest of the world. Our social committee, headed by Spencer Field, arranges great educational and social events such as field trips, sausage sizzles and our popular International Night. The workshop held to develop our new strategic plan was a great success thanks to the expert facilitating skills and enthusiasm of Roma O'Callaghan. Finally I need to acknowledge our Life Members, Harry Gilham, Neil & Myrna Johannesen, Ken King and Graham Scott, who all continue to make a great contribution to the Guild and set us on the right track when we move off course.

As this has been my second year as President, I will be stepping down from the position as has been the Guild tradition. I see the greatest challenges in the future for the new Executive as being, firstly, maintaining an interest in country wines and secondly, helping members make better 'gold medal' quality wines. I wish to thank everybody for their support and for the privilege of being your President over the past two years. I have enjoyed the experience and will always value the friendships that I have formed along the way.

**Mario Fantin**  
**President EDWG**

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# Minutes for the Eltham District Winemakers Guild Inc Annual General Meeting - July 2005

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## Minutes prepared by Tim Ross

Number of members in attendance 27

Apologies: Rob Aitken, Danni Cappellani, Mary Whelan, Vinko Etrovic, John Gaffney

## Reports from Office Bearers

Minutes of the previous AGM read by Tim Ross

Moved for acceptance by Neil Johannesen, Seconded by Bill Bussau

Motion: Carried

President's Report by Mario Fantin

Moved for acceptance by Con Proussalis, Seconded by Harry Gilham

Motion: Carried

Treasurers Report by David Pryor

Moved for acceptance by Bill Bussau, Seconded by Zenon Kolacz

Motion: Carried

## Special Business - Election of Executive Positions

The President, Mario Fantin, then handed control of the meeting to Life Member Harry Gilham to conduct the election for President.

Nominations for President: Mario Fantin

Nominated by: Neil Johannesen, Seconded by: Spencer Field

Elected un-opposed

Harry Gilham declared Mario elected as president for 2005-2006 and handed control of the meeting back to the President

Nominations for Treasurer: David Pryor

Nominated by: Spencer Field, Seconded by: George Wright

Elected un-opposed

Nominations for Secretary: Zenon Kolacz

Nominated by: Tim Ross, Seconded by: Ken King

Elected un-opposed

Immediate Past President: Ken King

As the Immediate Past President, Ken will remain in this role.

## Election of Non-Executive Positions

Nominations for Communications Coordinator: Chris Ramsay

Nominated by: Ken King, Seconded by Bill Bussau

Elected un-opposed

Nominations for Social Coordinator: Spencer Field  
Nominated by: Zenon Kolacz, Seconded by Myrna Johannesen  
Elected up-opposed

Nominations for Newsletter Editor: George Wright  
Nominated by: Spencer Field, Seconded by John O'Callaghan  
Elected up-opposed

- George Wright indicated that he would accept the Newsletter Editor role for one more year, after that he will hand the role to someone else. The George and the President will approach Rob Aitken to see if he will work with George to take on the role.

- Bill Bussau proposed a vote of thanks to Tim Ross as outgoing Secretary for having done such a great job over the past 5 years. Seconded by Neil Johannesen and Carried.

- Position of Wine Show Director to be filled at either February or March meeting next year.

### **General Business**

Ken King recommended that the Treasurer will form and maintain an Asset Register of all the Guild's Assets.

Bill Bussau presented a Rockwood Report. Rockwood is no longer being managed directly by the Guild, but by a private group of members, including Bill. No one from the Guild should visit Rockwood unless with the express permission of Bill. Ken King advised that some members had 'shares' in Rockwood, Ken to provide details. Status of Guild assets at Rockwood also needs to be resolved.

Chris Ramsay has asked for feedback on the new Guild logo to be sent to the committee for decision

Spencer Field distributed information and pricing information about the Gippsland Wine Tour. He would like a commitment from members as soon as possible.

Chris Ramsay asked about the status of the Guild Constitution and the processes within the Guild for major purchases etc. Ken King stated that the Guild adopted the Model Rules as its constitution when it was Incorporated. The Committee should move to update the Constitution and publish them on the Web site. Ken King to provide executive with copies of the constitution used for incorporation.

Mario Fantin reminded everyone that the Frankston Wine Show entries were due. He encouraged everyone to enter, and handed out entry forms.

Ken King asked for an "Honorary Membership for 2005" to be granted for Colin Gurner, who is a keen amateur winemaker. The motion was Seconded by Harry Gilham and Carried. After tasting Colin's Pinot 2002 (during the course of the meeting), the Guild will issue a "Commended" Certificate. John O agreed to produce these on the Wine Show Stationaery. John O'Callaghan Presented an update on the Show for 2005.

**Meeting Closed.**

# Guild Forward Planner

Zenon Kolacz

*Ed: The Secretary will update this each month. The Executive Committee will review this tentative program. As you can see, it is a work in progress and you can influence it by making suggestions. . Email Zenon at [zenonkolacz@optusnet.com.au](mailto:zenonkolacz@optusnet.com.au).*

DATE	DETAILS
28 July 2006	<u>JULY GUILD MEETING</u> AGM / Gluewine Member Wine Tasting
25 August 2006	<u>AUGUST GUILD MEETING</u> Guest: Morgan Vineyards?
29 September 2006	<u>SEPTEMBER GUILD MEETING</u> ???
27 October 2006	<u>OCTOBER GUILD MEETING</u> Octoberfest - Visit to Buckly's Brewery Healsville ?
24 November 2006	<u>NOVEMBER GUILD MEETING</u> Preparations for Wine Show - Tutorial by Harry Gilham ?
? December 2006	<u>WINE SHOW</u>

FUTURE MEETING THEMES & EVENTS SUGGESTED BY MEMBERS		
???	Bill Christophersen Tutorial on Wine Show judging	To be held during a normal monthly meeting. Bill to be approached for a suitable date.
???	Weekend Bus trip to Pyrenees	Spencer arranging
???	Day trip to Yarra Valley vineyards	Sharon, Karen, Kellybrook ? Bus?
???	Graeme Morris Tutorial on enzymes	To be held during a normal monthly meeting. Graeme to be approached for a suitable date.
???	Insert date of Frankston Wine Show	
???	Zenon has suggested a guest speaker	To be held during a N Normal monthly meeting - Zenon to arrange and provide details.
???	Insert dates of Wine Show Committee meetings	John O'Callaghan to provide dates

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## Pyrenees Wine Region Weekender (7, 8 Oct 06)

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Spencer Field

**Still places remaining.**

**All deposits must be paid by 26 July!**

**Good news!!** - 36 Guild members and their guests are booked in what will be our best winery weekender! We now have hired a bigger, cheaper bus that can seat 47 passengers, and so we are looking for another 10 or so to come aboard. The more of us that hop on, the cheaper the rate per person. Guild members, partners and their guests are all most welcome. The Guild is again generously subsidising the costs of the bus - cheaper than driving yourself!

The Pyrenees Ranges are home to some of Victoria's most beautiful, and lofty, vineyards. The vines here have a long and distinguished history: French diggers first planted grapes in the region in the 1840s. A temperate climate, alluvial soils and low rainfall help produce classic shiraz and cabernet sauvignon styles, along with chardonnay and sauvignon blanc.

This will be a great fun, social and memorable weekend with beautiful food, wine, sharing and song. Note that we will be entertained on the bus by John & Roma Halleluiahs of the Irish Halleluiahs Chorus. George Rightinstein will conduct; Mario Pavarotti will be lead Tenor with Richard Bortko and David Pryor doing a Soprano duet!! (*Editor's note - Everyone should bring ear plugs!!!*).

Here is the very tentative (your comments and suggestions are welcomed) itinerary for the weekend:

<b>Sat 7 Oct</b>	<p>Bus pick up from Templestowe at 7:30 am Coffee/loo stop at Ballarat</p> <p>Michael Unwin Wines, Beaufort: Wine Tastings- wide selection of wines. Very experienced, reputable winemaker &amp; contract processor. Modern winery.</p> <p>Mt Langi Ghiran Winery for wine tastings and barbecue lunch. Highly rated reds especially Shiraz; and good aromatic whites. Scenic stop.</p> <p>On to Eurabbie Estate at Avoca - a small family winery featuring shiraz and port - Tastings and coffee</p> <p>Optional - Quick tour of very scenic Blue Pyrenees Estate at Avoca</p> <p>Book into Avoca accommodation</p> <p>Relaxing 3 course dinner at St Ignatius Winery in Avoca</p>
<b>Sun 8 Oct</b>	<p>9:30 am check out &amp; bus 25 km to Moonambel</p> <p>Summerfield Wines - 5 star winery rating in James Halliday's 2005 Wine Companion. Premium reds are featured.</p> <p>Taltarni Vineyard for Tastings and Lunch. One of founding wineries in Pyrenees Top Victorian Cabernet in 2005. Full range including sparkling wines. Very scenic.</p> <p>Dalwhinnie Wines - Tastings of Shiraz Cabernet and Chardonnay; Very Scenic</p> <p>Start return to Melbourne; Coffee/loo stop at Ballarat; Arrive Templestowe about 7pm</p>

You can book by telephoning Spencer on 0408 300 523, or emailing him at [spencerf@bigpond.com](mailto:spencerf@bigpond.com). Be sure to include your name and contact details including telephone, and the number in your party.

All deposits should be paid by the 26 July Guild meeting. Contact Treasurer, David Pryor at [pryor@gotalk.net.au](mailto:pryor@gotalk.net.au), or tel him 94394933, to arrange funds transfer, or send a cheque to him at 58 Kent Hughes Rd, Eltham 3095.

**Accommodation:** 3 ½ star Avoca Motel is booked to provide 12 double suites @\$85 - 100 each including light breakfast. Other accommodation is being sought.

**Cost estimate:** About \$165 per two persons for transport and accommodation, with the Guild again funding bus driver costs. Wine and food extra.

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## Nirvana substance

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Graham Scott

Hi George,

I found this in the venerable NewYork Times. It's a description of some Austrian dry white wines.

*“These wines don’t so much meet you halfway as show you a third place that’s neither You nor Them, but somewhere you meet in truth only by dissolving your respective walls. Each of them is like a slow centering breath, a quiet breath, the breath of the world, unheard almost always beneath the clamour.”*

How come we don't promote our wines like this? It sound like a Nirvana substance.

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## Frankston Wine Show

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George Wright

As a separate attachment I have forwarded out information on the Frankston Wine Show. I had intended to provide coverage in this newsletter but unfortunately the insertion of the material took over and reformatted the newsletter into meaningless junk on multiple occasions. Apologies to our Frankston friends.

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## Harvesting Sunlight

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George Wright

As Galileo said somewhere between 1564 and 1642, *Wine is sunlight, held together by water*. Viticulturalists know that the canopies of vines need management to capture those precious sunbeams. There are many techniques used to assist in the process such as the provision of supports enabling the vines to grow vertically, the establishment of rows, the orientation of the rows, pruning and leaf plucking. The practice of pruning has a major impact on the ability of the vines to capture light as well as controlling other important factors that affect quality amongst which are humidity (related to pests) and yield.

The big question remains: what are we attempting to achieve when we manage vine canopies? Richard Smart is author of the influential publication *Sunlight into Wine* (Smart and Robinson1991) says that canopy management has the following benefits:

- Improvement of yield, especially for high vigour, shaded canopies
- Improvement of quality, in particular the reduction of pH, Potassium ions and malic acid and herbaceous characters and the increase in colour, phenols and varietal character
- Reduction in disease incidence, especially of powdery mildew and botrytis bunch rot
- Facilitation of mechanisation, especially leaf removal, shoot topping and trimming and harvesting and pruning.

Smart has proposed Three Golden Rules for successful canopy and vigour management which should be applied simultaneously.

**Rule Number One** (for control of vigour)

Prune to about 30-40 buds per kilogram of pruning weight.

Too few buds will result in excessively vigorous shoots in the next spring with long internode lengths and diameter and a propensity to regrow after trimming. Too few will result in short shoots and lack of quality of fruit. [Note: To achieve this you will need to weigh samples of pruning material]

**Rule Number Two** (for control of canopy density)

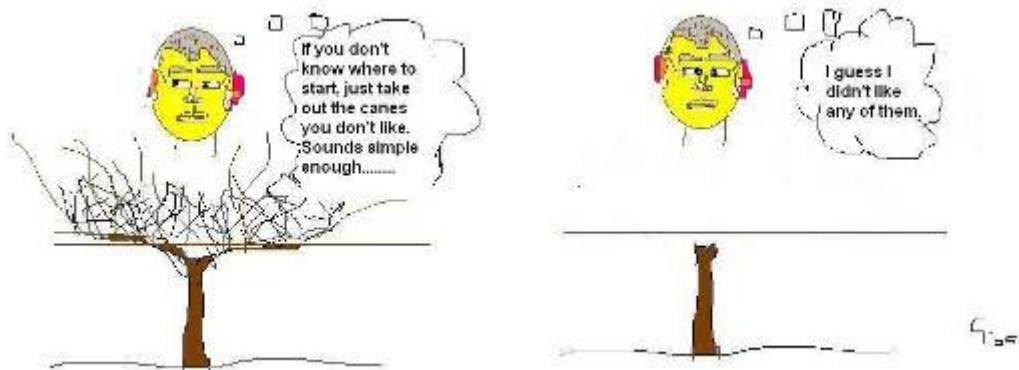
An ideal canopy has about 15 shoots per metre.

This assumes the canopy is vertically aligned (i.e. in practice you have foliage wires with the shoots trained vertically). This should give a canopy with both leaves and fruit exposed to sunlight while allowing air into the canopy to reduce humidity which will induce fungal growth.

**Rule Number Three** (to avoid cross canopy shading)

Vertical canopies should be no higher than they are close together. Shading of adjacent rows will lead to loss of yield and quality.

**Reference:** Proceedings of the Australian Society of Viticulture and Oenology Canopy Management Conference 18 Aug 1994, Mildura. Richard S Smart Management of Vigour and Canopies in Different Environments.



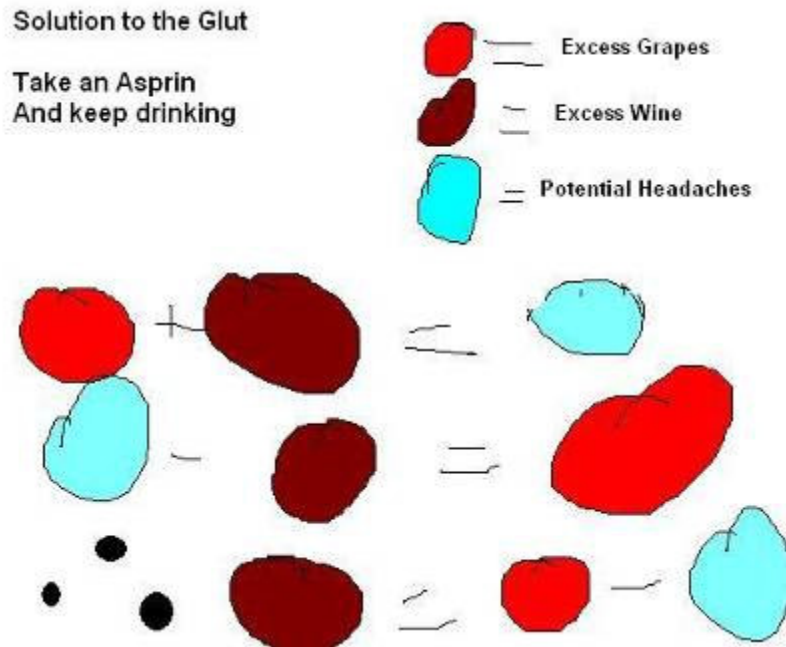
I know you've seen this before. It went with the above article.

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## How to Drink to Excess, Avoid Headaches, Get Cheap Grapes and Help the Ailing Wine Industry

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George Wright



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## Another Good Website

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Spencer Field

Wine & Spirit (wineint.com): Another good one, particularly the technical articles on wine faults - learn about faults rising with screwtops.

Go to <http://www.wineint.com/story.asp?storyCode=1908>.

There's also lots about the international wine scene.

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## Hunters Goulash

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Darko Postruzin

Hi George,

How are you, I have finally managed to put that Hunters goulash receipt together . Give it to your wife or you have go ...on you own . Let me now if it works out as good as mine.

Regards

Darko



Timing:

Cooking and preparation time about 1.5 -2 hours

Ingredients:

500g washed finely sliced sauerkraut cabbage (about ½ cabbage)

500g unwashed sauerkraut

1kg pork neck meat, diced

½ kg (about 2-3) pork sausage Kerensky

4 onions, sliced

2 garlic cloves, sliced

4 table spoons sunflower oil

250-400 ml vegetable stock

Salt

Freshly crushed pepper

2-dessert spoons paprika

3 bay leaves

100ml fine white dry table wine



Boil 1.litre of water and add the sliced cabbage and boil for 10 minutes.

1. In the meantime, heat the oil and add the garlic and onions cooking until they turn golden. Add the diced pork and gently stir for 30 minutes.
2. Add the 500g of un-rinsed sauerkraut cabbage, the pre boiled cabbage and vegetable stock. Season with salt, pepper, paprika to taste. Add 3 bay leaves and cook gently for 1.5 to 2 hours stirring from time to time. Add more stock if necessary.
3. Boil 2-4 Kerensky sausages for 20 minutes then slice and add to the goulash 30 minutes before the end of cooking.
4. Add the 100ml glass of fine white dry table wine in the last 15 minutes. (This is from the one you will be drinking with the meal.)
5. Serve with boiled potatoes or on it's own with fresh baked crusty sourdough bread to 4-5 very grateful people.
6. If reheated the next day, it will taste even better.

*Editor's Note: Those of you who attended the International Night will remember this flavoursome offering. I went back for seconds.*

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## The Dribbles of Rob Aitkin

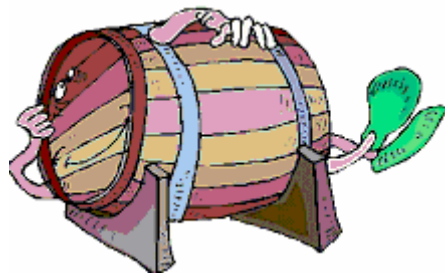
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Life is sexually transmitted.

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## Trading Barrel

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### **BUY / SELL SERVICE FOR MEMBERS**

***Ads need to reach the Editor by 15th of the month to be included in the next Newsletter.***

If you want to swap, buy or sell equipment let me know. You have a captive audience and it's cheap...free for items of interest to members.

David Hart has various items for sale:

**Vines** -24 No. 5 year old (MU6) Pinot Noir vines - bare rooted.

**Vine Guards** - approx 150 - make an offer

**Destemmer / crusher** (hand operated) good condition - \$350.00

**Metal cupsules** - large box - make an offer.

David can be contacted on 5983 9082 or 0419 981 927 to arrange an inspection or to discuss the goods for sale at Bittern on the Mornington Peninsula.

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## Bashing the Berries

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*George Wright*

Knowing something about the grape berry helps to make better choices about how to extract the juice.

The berry has a skin has three layers surrounding the contents. The outer is composed of a waterproof cuticle that keeps the berry intact and safe from the elements, an epidermis and then several layers of cells called the hypodermis. The hypodermal cells contain the colour pigments. Below this are large fleshy cells which may be around 500 times the volume of the hypodermal cells and these contain the juice.

Amateur winemakers generally feed the grape bunches into a de-stemmer. This violently separates the grapes from the stems which contain astringent chemicals. I have been told that in France the stalks are more 'mature' and less green and sappy than those grown in Australia which give wines that grip your mouth. In France, the stems or a proportion of them may be left in with the ferment. I have experimented with fermenting some dark brown stems with red grapes and didn't notice a major impact on the taste of the wine. I wouldn't bother with moisture-laden green stems which are likely to generate bitter tastes.

The grapes are then put through the crusher where the skin of the berry is broken, releasing the fleshy cells. Without the protection of an intact skin, the cells fall apart releasing the juice. In the centre of each berry are a couple of seeds which release tannins and phenolics during the ferment of red wines assisted by the increasing level of alcohol. In commercial wineries significant use is made of airbag presses which release the juice without the violence of a destemmer and the whole bunches are pressed to release juice. Different collections of juice may be made at different levels of pressure to make wines of different quality, the better juice being collected prior to the hard pressings.

When making white wines, the grapes are pressed immediately. The first juice to emerge is called the free run. This is the juice of the fleshy cells which have higher levels of sugar than the skin cells. The ration of glucose to fructose (which is sweeter) decreases as the berry matures. On the application of pressure the hypodermal cells of the skin are ruptured, releasing higher levels of phenolics and cations (such as potassium). The longer the contact with the skins, the greater is the extraction of these constituents.

It is commonly thought that important flavouring compounds are concentrated in the skin but this is not universally true. Terpenes, for example differ in the location within the berry between different varieties, in some the concentration being higher in the flesh while in others they are higher in the skin cells.

The cell walls are bound together with a glue called pectin. This also keeps the cells together in the juice. These long-chain molecules need to be broken down to get maximum extraction of the juice and to promote settling of the flesh and gunge in the clarification that follows. By adding a substance to break down the pectin we promote a clear juice which we can rack off prior to the start of ferment. I guess it's the opposite process to jam-making where we want the material to congeal. Addition of bentonite assists settlement and also the removal of proteins which can give rise to cloudiness in the finished wine even though the wine may appear clear at bottling. Pectinase operates best at 45C which is not good for winemaking. As such, I tend to add it to the grapes in the

press which gives it a bit more time to act before I chill the juice overnight to settle the gunge. I rack off the clearer juice and then add yeast to start the ferment. If I've got a red ferment going I chuck in the gunge (and pomice) from white wine grapes I've previously pressed. If not I throw it onto the compost heap.

[As an experiment this year I'm fermenting the gunge from Sauv Blanc and from Chardonnay. I'm separately trying a wine made from the pomice of Pino Gris, adding water and topping up sugar to the natural baume of the grapes with grape juice. That pomice smelt too good to throw onto the compost heap. I'll let you know how they turn out. (I'm not holding my breath... but perhaps I might have to put a peg on my nose to drink them.)]

In red wine making the berries are broken and the juice is fermented with the skins. There is no pressing to release the pigments and other goodies in the hypodermal cells. However the cellulose walls of the cells are not much of a barrier. They are broken down by heat, alcohol and sulphur dioxide.

In conclusion, your decisions about winemaking processes can be influenced by berry structure. Many winemakers prefer gentle treatment but others believe that this lacks science. A lot depends on your philosophy: the French minimalist intervention approach or the new world take-it-apart-and-put-it-back-together-again. Either way, knowledge of berry structure helps.

Ref: Rankine. B. 1989. *Making Good Wine*. Pan McMillan. Aust. Sydney

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## Sponsors Corner

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Tel: 9455 1311

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Call Dave for all your needs ...

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

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