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## Free Run Goes Digital

Future editions of the Free Run are changing to an e-book format which can be e-mailed directly to you in full colour. If you are interested in continuing to receive the Free Run, please send your current e-mail address to:  
[reception@australianwinemakers.com.au](mailto:reception@australianwinemakers.com.au)

# Editorial

## The Mother of all Vintages!

**"We must not be afraid to put into effect the strength of our own convictions, continue to use our imagination in winemaking, and be prepared to experiment in order to gain something extra, different and unique in the world of wine"**

**Max Schubert (1915-1994)**

Just sometimes being the all powerful editor of this internationally reviled,...er, revered publication demands that I at some point raise the bar, stand on the mound, provide leadership as my position demands it! No I am not talking about going a round of cleansers with old Bob Hawke or Wolfy!

Recently we were asked to be a major sponsor of an upcoming Wine technology event. The organisers asked that I write some opening remarks for the event, to be titled Winery of the Future. Many familiar with my 'Marxian'-'Wildish' tendency to find amusement in about anything juxtaposed to our beloved wine industry could only imagine what a bender of a time I had writing for an essay entitle "necessity is the Mother of all innovation"!!! (feel free to send your emails to me on that one.) Yet as I wrote in the opening remarks of my essay "the world wide wine industry is fighting many battles on many different fronts" what an appropriate discussion point. Many challenges indeed are now being juggled by the Grand Poo-Bahs of our industry. Marketing to gen X'ers and a thing, group called 'Millenials'. A capricious debate as to a 'wine glut'! Boutique winemakers contemplating jumping off their 3kl tanks as their stockbrokers call to inform them the 'fermenter bag' has burst on the industry! Oh we have a problem all right!

It seems strange to me why the champagne region of France alone has over 12,000 producers of bubbly yet they have no problems living so close knit and cramped. Us mere 1400 odd wine making Ozzies at the slightest speed hump on the industry road to greatness, it seems prefer to fall to pieces, preferring to heed doomsayers and chants of oenological anarchy. The point you ask I am making from my all typical ramblings is!.... The wine industry was born of technological developments. No other winemaking nation exemplifies the influence that technological innovation better than Oz, right here, sitting right next to our roast lamb and pavlova.

As an industry apart from questioning the fear of where we all are going we should question why we so quickly forgot our proud innovative winemaking history!! Moving on in this issue of Free Run, we have the debate on allergen labeling. Apart from just reading what we say, I ask that you question the wisdom of our labeling debate presents us. It concerns me that there is a downside to providing transparency to allergen suffering wine drinkers. That is, many things previously thought pure and 'organic' are being ditched in favour of stuff like 'polyvinylpolypyrrolidone' and others not requiring labeling!

Did some yell 'Thomas', ok well I'll go back to being less cynical then, but its hard in my world! Let me explain. It took three months dealing with our sales team receiving purchase orders for the delivery of 15 'tanks' to Lebanon (this is true) at the height of the gulf war crisis. Then there were the Government agencies knocking on my door asking me to explain why Australian Winemakers have shipping containers of 'Bacteria' heading to Australia. No, 'Oenococci' is not a weapon of mass destruction!

As I concluded in my essay to the events organisers, our winemaking industry stands fighting many wars. It must as it has a lot to fight for. Yet we should not be afraid as at the bench stand ready a generation of new wine makers who see through the threats and are already creating new opportunities. Our winemaking forefathers explained matters far more eloquently than I could in my essay that "if necessity is the mother of invention, then 'will' and resourcefulness must be the father"

Cheers!

**Ed**



Steven Baggio



Paul Baggio

## Ben's Briefs

Our dear Ed has been harping for some time about some sort of copy deadline. "But Ed, Vintage can't be over yet" He just shook his head and walked away mumbling that all the bloody Cabernet has been picked and pressed. I check my calendar three times before I realise..... it's already the merry month of June. Where did the time go?



Ben Shaw

## What have I started?

On January 8th I married my partner Julie, and had our ceremony at the beautiful Kelly Brook Winery in the Yarra Valley. Julie and I would like to send our heartfelt thanks to the staff and management for their efforts on the day. Our hosts, Darren and Phil Kelly left nothing to chance and made our day a most memorable one, (including arranging perfect weather) Thank You. I have however, set off a chain reaction amongst our staff. Our Operations Manager, Frank Bovezza has announced his engagement and will tie the knot in December, and our South Australia colleague Cheryl Lee Robertson was married on the 12th of April. Plus, our Operations Support Madelaine Perez and husband Anthony are expecting their first child in a couple of months. If any more nuptial announcements occur, I think I could be entitled to take some credit.

## A Pressing Problem

Buyer beware is certainly the advice from our Purchasing Department. It seems that Basket Presses (and destemmer crushers) are being advertised by some new kids on the suppliers bloc with no brand, or more usually the case, brands that are not the real manufacturers. There seems to be "badged brands" starting to appear on the scene. Only a few manufacturers produce reputable brands which are sold by the manufactures themselves. Not, as seems to be the case, wholesale merchants dumping equipment in Australia after the European vintage. "The equipment is often not Australian Standards Certified, and they often use 220 voltage or 60hz or three phase and are not branded by the manufacturer"

Best to avoid these problems by asking your supplier to demonstrate that he purchases directly from the representative agent or directly imports from the manufacturer.

## A Pressing Solution

This Vintage has seen tremendous demand again for our range of SIRIO Electric Hydraulic Presses, and why wouldn't there be? Our customers keep telling us that they like the SIRIO's features:

- Stainless Steel Ram,
- A choice of baskets with wood and stainless steel rings or wood with baked enamel rings, or, fully stainless steel with stainless steel rings.
- Our exclusive deep collection tray that makes pump priming a breeze
- Basket sizes from 60cm diameter to 100cm
- Protective frame guards for frame and trolley protection.
- Over 100 references Australia wide.
- Galvanised extractable trolley
- Drain mats for low solids pressing and cake removal.

With the recent renaissance in basket pressing, it's easy to see why our presses are fast becoming Australia's first choice..... But wait, there's more!

The "value for money" aspect alone is worth a close look by any winemakers who may want to return to basket pressing, or, who may want to upgrade their existing basket press.

I wish to advise all our customers that we have some 70cm and 80 cm models still available and would welcome the opportunity to discuss your requirements. I can be reached on 03 9486 8200 or mobile 0405 106 829, or email to [ben.shaw@australianwinemakers.com.au](mailto:ben.shaw@australianwinemakers.com.au)

## Bits and Pieces

At the beginning of this vintage our purchasing department expanded our range of Stainless Steel Fittings and accessories. We can now offer the industry a complete range of Adapters, Hosetails, Racking Screens, Racking Plates, Butterfly Valves, Barrel Spears and all sizes in Reinforced Beverage Hose, Spray Balls, and Sight Glasses.

## A good read

We are asked constantly for advice on books, particularly "a good technical reference". May I suggest two that anyone making any amount of wine should have. They are Bryce Rankine's "How to Make Good Wine". Not the easiest book to read from cover to cover, but, a wonderful reference book and indispensable for troubleshooting your wine. Want to know how de-acidify your wine? Simply look in the index under de-acidification and turn to the appropriate page where "all will be revealed"

The other book has a long title, "Techniques for Chemical analysis and quality monitoring during winemaking" by Patrick Iland (and others). This is an excellent publication. The updated version has everything you need to know, from crop estimation, to how to remove protein haze. We recommend both these publications and carry stock from either of our locations, but you could also take advantage of our convenient phone and post service.

Until next issue.....Cheers!

**“Don't believe everything that you read”!**

**Allergenic mad cows who don't give a GMO!**

Food Standards Australia New Zealand (formally ANZFA) made Mandatory as of the 20th December 2002, the labeling of potential allergens in the wine and food products.



*Cheryl-Lee Robertson*

The Australian Wine Industry is the first in the world to embrace these new Regulations, reinforcing its strong reputation for producing the best wines in the world at affordable price points.

A declaration statement must appear on the label if any of the following substances have been used as an ingredient, food additive or processing aid and are present in the final product:

- Cereals containing gluten and their products, e.g. some Caramels are wheat-based
- Egg and egg products, e.g. egg white finings
- Fish and fish products, e.g. Isinglass finings
- Milk and milk products, e.g. Casein finings
- Nuts and their products, some tannins are Chestnut or acorn based.
- Added sulphites in concentrations of 10mg/kg or more
- Other substances of less relevance to wine are also proscribed.

"The purpose of this legislation is to advise consumers of the presence of certain substances within wine to which they may be allergic, so they can make informed decisions". "It is only necessary to declare the above substances where they have been used in the manufacture of wine and where they are present in the final product when bottled or sold".

Although the previous wisdom was that these additives are removed from wine during the manufacturing process, there is no evidence that some presence of the proscribed substances does not remain. A technical analysis on wine to prove traces of substances remaining within the wine is not available yet. If you are uncertain about possible substance residues in your wine, e-mail us [winemaking@australianwinemakers.com.au](mailto:winemaking@australianwinemakers.com.au) or call on (03) 9486 8200.

The law requires a statement to the effect that the substance 'IS' in the product, not 'may contain' or 'can have traces of'. Consequently the winemaker needs documentation from the suppliers of products used in the wine to also clearly state it 'does contain' or 'does not contain'. If your product documentation is not clear, you will need it clarified for future audits and for export certification.

This is somewhat similar to the situation regarding Bovine Spongiform Encephalitis (BSE, otherwise known as 'mad cow disease') and Genetically Modified Organisms (GMOs). Once again, all wine products status regarding these issues must be stated clearly in suppliers documentation to wineries and must be kept on file at all times.

Vintage 2003 - Catch 22 or cover your -ss.

So in other words, if you use a known potential allergen in your winemaking process, you can't be sure that no trace remains neither can you test to prove whether any remains or not. Yes folks this is the Catch 22. Well, perhaps not quite.

There are two solutions to this problem. One solution is to continue using the potential allergen, and to cover your backside by stating it on the label. An alternative solution is to use a non-allergenic product of equivalent performance and cost in your wine instead. Then there is no need to have any such statement on the label and your backside is still covered.

Recently released non-allergenic and non-animal origin products for winemaking have come to a store near you! See the article on the Esseco range of products elsewhere in this issue.

## The Firemans other ball!

### Diary entry April 3: The Fireman's Other Ball

Once in a while the management and staff get a chance to actually socialize with each other. Tearing themselves away from phones and computers, they all headed off to the Lord Mayors 2003 Bush Fire Appeal, which was held in the Legends Room ( some staff members thought this was especially named for their visit) at Telstra Dome in Melbourne.

Organised by Nexus Events and the Docklands Authority, it was a great night, and made a welcome break from the rigors of vintage. The police provided a "swing" dance band, and we heard from some guest speakers, including the State Treasurer, and survivors from the fires in the Alpine regions of Victoria. One of the highlights was a corporate auction, and some competitive bidding from the Australian Winemakers tables helped to raise the



\$25,000 total that was achieved on the night. Once the auction had concluded, the band fired up and we then experienced a spirited dance sequence from our very own John Penny. (This was certainly the talking point in the office the next day.) A great night, a great cause,... a great dance JP.

Ben Shaw

# Garbellotto

## Garbellotto Barrels - The story continues

### ITALIAN CRAFTED 'GARBELLOTTO' OAK BARRELS

For centuries, Italy's most famous wines have held a tight balance of delicate fruit and savory qualities, complementing foods in a myriad of ways.



John Penny

Many wine styles of northern Italy require delicate oak handling and integration and the close relationship between wine making and the Italian 'kitchen' is matched by the traditions and craft of Italian coopers. It is a pleasure to announce that barrels from Italy's most famous coopers GARBELLOTTO are now available in Australia.

Renowned for their very tight grain construction, GARBELLOTTO is the choice for winemakers wanting a barrel that will provide long-term maturation with harmonious oak influence. With correct technique, winemakers can produce high quality wines with complex savory and spicy tones.

Wine Judges often give higher complexity scores to wines matured in fine grain wood. They generally score higher in toast characters, fruit sweetness and lower in bitterness.

Feed back from winemakers confirms that grain tightness is linked to wine quality i.e. the finer the grain the higher the quality. It is also recognised that the finer grained oak releases more ellagic acid providing slightly more clean, fine-grained tannin to the wine.

Australian Winemakers in the 2002 vintage introduced a number of small consignments of the GARBELLOTTO barrels throughout a select list of wineries to measure both quality and craftsmanship.

One of these wineries is Southern Highland Wines, (Winemaker Eddy Rossi, mob 0409 659 185), who commented that the year 2002 was the very first vintage for the new winery. The opportunity was then before them to trial a number of barrels from various coopers and forests. They found that the Garbellotto Barrels worked very well with the delicate spicy characters produced from their shiraz. The oak from the Gabellotto barrel showed soft sweet savory flavours and balanced beautifully with the delicate spice of the shiraz.

The specialty of this Northern Italian cooperage house is the selection of oak from forests of Slovenia, Northern France, Hungary and Bulgaria. The craftsmanship of GARBELLOTTO provides a very subtle oak influence with profound spice and savory tones.

Many winemakers have expressed that Bordeaux coopered barrels and American barrels are oak

aggressive, and more appropriate for wines with stronger characters. GARBELLOTTO barrels balance the more delicate characters of wine with soft oak integration.

If you are looking for an oak barrel that will provide the most delicate of oak characters, enabling long-term maturation and not leaving your wines woody, then you should try GARBELLOTTO barrels.

The final benefit is that Italian craftsmanship provides for competitive pricing when compared with their French neighbours.

Cheers, John Penny.

## Monitor your Malolactic

Monitoring the progress of the malo-lactic fermentation (MLF) is one of the critical aspects of quality control during red wine making. Winemakers need a quick, simple, low cost test to monitor MLF. They particularly need to know when the MLF has finished. Wine labs offer this service, but many winemakers use a low cost test kit to do the test themselves.

It is critical test, because the wine is highly vulnerable to bacterial spoilage during MLF. "Triply" vulnerable: first, the pH is high; second, the wine is warm; third, you can't add sulphur dioxide (SO<sub>2</sub>) yet, it's too soon.

At the end of MLF, the pH is pretty much as high as it will get. Bacteria thrive at pH > 3.5. Below this pH, most nasty spoilage bacteria grow relatively slowly. Although the "good" malolactic bacteria can operate satisfactorily at lower pH values, most of the bad actors can't. But as the pH creeps up during the skin fermentation and MLF, any bad bacteria around become progressively more active. While there is malic acid for them to eat, things are not too bad. But when the malic is all gone, these bad actors can start on the glycerine, any residual sugars, and maybe a few other things too. Should this happen, V.A. and bitterness are produced, and serious permanent spoilage is not too far away.

Preservative SO<sub>2</sub> can't be used just yet. Any SO<sub>2</sub> used on the grapes will no longer be present, except in very unusual circumstances. In any case, a significant level of SO<sub>2</sub> will inhibit MLF, and we don't want that. And, the wine is warm: it needs to be for the MLF to go through.

Bad bacteria like it warm too. This is the only time in the life of the wine when this combination of negative factors occurs. And three negatives don't make one positive here! The solution is to expedite the progress of the MLF. Use good MLF bacteria and provide optimum conditions. As soon as MLF has finished, add SO<sub>2</sub>. When the wine cools down to winter cellar temperatures, bacterial activity is inhibited by the cold and the SO<sub>2</sub>. And how do you know when the MLF is finished? You

measure the malic acid concentration in the wine, looking for a result of "undetectable". There are two commonly used test methods, TLC and enzymatic.

The enzymatic test is suitable for wineries or laboratories doing hundreds of tests per season, and gives a gram per litre result. The reagents need frequent renewal, and must be stored in the freezer. A spectrophotometer is required, and trained laboratory staff. Cost per test depends on the number of tests performed, falling to a minimum of about \$4 (for reagents alone) if thousands of tests are performed per annum. Wine labs typically charge \$35-\$40 per test.

The TLC (Thin Layer Chromatography) method requires a test kit (around \$100-\$130), a hair dryer and a clothes peg, and it takes about 15 minutes to test 1-4 wines. The reagents are stable and have no special storage requirements. Minimum cost per test is 50¢. No special skill is required, although "practice makes perfect". Normally you test a reference solution of malic acid at the same time as the wine undergoing MLF. A visual comparison between the results of the wine and the reference shows whether the wine has more or less malic acid than the reference. This method is essentially qualitative, ie approximate.

Experienced users will test two or more reference malic acid concentrations to produce a semi-quantitative result, and with a little practice, you can achieve a sensitivity of better than 0.2 grams per litre.

are happy to answer any questions that you may have on the process control and monitoring or to help customise a laboratory set up for you. We also offer facilities for testing your wine samples.

New to our range



This waterproof digital thermometer with interchangeable 10mm x 1m stainless Steel probe is ideal for monitoring cap temperatures during ferment. With a temperature range of -50 to 199C ± 0.4oC features of this unit include large LCD screen, low battery warning indicator and a two-year manufacturer's warranty.

This is just one of the products in our new range, for further details please contact our new laboratory consultant Tilly Bowden. Tilly will be based at our Fairfield premises, she joins our company with wine specific laboratory expertise and experience. She would be happy to assist with any questions that you may have regarding wine analysis.

## Lab Gear Lab Gear

Process control and monitoring is an integral part of winemaking and a critical tool in ensuring that a high quality product can be consistently produced. Implementing a quality assurance programme with ongoing reviews is therefore a useful step in all winemaking practices. Identifying suitable analysis methods and determining the optimal time to perform these analyses is one important step in the production of premium wine.



Tilly Bowden

With all of the new techniques and technologies for wine analysis, it can be an overwhelming task to identify the most suitable wine analysis program. Using a regular feature in 'Free Run' and feedback from our customers, we hope to make this an easier step for you. You will also find further detail regarding analysis requirements for overseas and domestic markets on the Australian Wine Research Institute website ([www.awri.com.au](http://www.awri.com.au)) and the website for the Australian Wine and Brandy Corporation ([www.awbc.com.au](http://www.awbc.com.au)).

During the last month Australian Winemakers has significantly increased its focus on wine analysis now stocking a new and comprehensive range of scientific equipment for all of your laboratory analysis needs. We



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# Meet the Winemaker

## with David Anderson

**My Winemaker interview this issue, is with the legendry David Anderson of Wild Duck Creek in Heathcote Victoria.**

An American rock icon once compared drinking Duck Muck wine with making love to a beautiful woman. Another of his comments were "This stuff is pure palate pleasure" and "Where the #%&\* is Heathcote?"

(He also used a few more expletives but "Our Ed" would delete those)



Ben Shaw

**B.S** Would you have ever imagined the sort of hysteria your wines have created both here, and particularly overseas?

**D.A** No, not at all. When Dan Phillips rang to say that Robert Parker had given my 1997 Duck Muck 99 points, I said who's Robert Parker? Dan then said that a single bottle had been auctioned on the internet for \$1400.

**B.S** Was it the score of 99% that started it all?

**D.A** No, it was more the success we had at the Victorian Wine Exhibition. Getting Best Red for my 1994 helped a lot. We once sold a whole Vintage worth of wine in three sessions at the exhibition. What the 99 points did create was a rash of overseas sales.

**B.S** What did he say about your wine when you first met him?

**D.A** He said "How the hell do you get that weight of flavour? I just told him I don't ask too much of the vine. He invited me to Washington D.C for a luncheon and tasting of what was the best collection of Australian wine I've ever seen. At one stage we had 300 glasses on the table. Robert has the most retentive palate memory I've ever come across. He can remember wines he tasted 10 years ago. It was a memorable 5 hours.

**B.S** You have a reputation of being an eccentric and a rebel. How do you think your winemaking differs from others?

**D.A** Maybe I shouldn't say what I do differently..... or maybe I don't know what I do differently! I know I'm scrupulous about fruit selection. You can't make great wine with poor fruit. We rejected 32 barrels of wine one year. Maybe people are buying a bit of my eccentricity perhaps.

**B.S** If I make this a good interview, will I get a free bottle of something stunning?

**D.A** Next question Ben.

**B.S** What are the best 3 tips you could pass on to aspiring winemakers?

**D.A** 1. Site selection. If you stuff this up you might just as well sell cars  
2. Don't plant fruit salad.....in other words, find out what does well in your area and stick to that. Don't have 5 different varieties on 5 acres.  
3. And don't just plant things because you like the variety.

**B.S** The current vintage has just finished, how do rate the quality of your wine so far?

**D.A** The quality this year is exceptionally high, but the yield is low, which I don't mind. It has gorgeous tannin structure; I call it high octane flavour! It's certainly as good as my 2000. But my 97 I still rate as the most powerful and seductive - It's a fruit bomb. I recently gave my pickers a plate of vanilla ice-cream with Duck Muck poured all over it .... They were blown away.

**B.S** If I was asked to describe your wine in a few words, I would say, power, with immense flavour concentration, and distinctly David Anderson. In other words, your stamp or fingerprint. Is this "stamp" something you deliberately set about achieving?

**D.A** Wine should make a statement. Sometimes it's the quality of the thought that's gone into the wine. Some winemakers make a statement with their packaging for instance. Choosing a "woosy bottle" won't make people want to drink your wine. But yes, I do want to make a statement with my wine, it's the philosophy I've stuck with since I started. I couldn't ever put out a wine that I didn't like to drink myself. I want my wine to do the talking, not the package it comes in.

**B.S** How is my freebee looking now?

**D.A** I've forgotten about that already Ben, let's move on.

**B.S** What are the biggest challenges facing winemakers in the next five years.

**D.A** Producing premium fruit and understanding what tonnages are in excess of flavour production.

**B.S** I know you tend to blend a lot of different oaks and toasting levels, can you tell me if you have a set "recipe" for your oak treatments?

At this point in the interview David paused and "that grin" appeared over the table at me

**D.A** "I don't want to give too much away.....but I use wooden barrels".

The grin disappeared and it was once again the enthusiastic winemaker carefully considering his answer.

**D.A** "More heavy toast the better - This treatment suits my wine. Big flavoured wine needs big complimentary oak".

**B.S** Everyone wants to ask you this one. Do you have one secret for making Duck Muck, or is it, a particular year's fruit that makes the difference?

**D.A** I don't know if I have a secret, but this year I didn't even bother testing the grapes before picking. You can sort of tell when the fruit gets to 17. It's the vineyard that's special, it produces exceptional stuff.

**B.S** This may be an urban myth, but the story goes that you refuse to sleep during vintage. Is it true?

**D.A** Yep.....you just try and survive.

**B.S** Another urban myth is that you have only been inside a half a dozen wineries in your life. Is this one true.

**D.A** Three to be exact.

**B.S** What influence has the Heathcote region have on your wine?

**D.A** Probably everything. It's one of the very few regions that is capable of producing a genuine fruit bomb. In some contexts big IS beautiful.

# Meet the Winemaker with David Anderson

Continued....

- B.S** What sets Heathcote apart from other Shiraz regions?
- D.A** The way it holds acid in fruit. It's unlike any other region in Australia - it makes more high structured wine. Its closest cousin is the Clare, I love the wine there.
- B.S** You're trialling our new Garbellotto Barrels this year, will you talk to Freerun later in the year with your impressions?
- D.A** Yep no worries.
- B.S** What's the best wine that you have had recently, and why was it so good?
- D.A** A 1997 Henschke Riesling I had was fabulous. Lovely length, mineral character. You could smell it when the waiter was bringing it to the table.

Thanks David for talking to Free Run.

## Spring into winemaking in Toowoomba.

Yes folks the wine school is coming to Toowoomba in the Spring. Classes are scheduled 11-14 November 2003 at the picturesque Governor's Choice Winery and BB, [www.governorschoice.com.au](http://www.governorschoice.com.au). The School focus is on "learning by doing", and classes will cover most aspects of wine making and relevant laboratory procedures. They also include tutored tasting sessions that concentrate on practical winemaking issues. Courses are led by our own Richard Webb, who is well known for his articles on winemaking in the Grape Grower and Winemaker magazine.

### BASIC WINEMAKING.

#### Tuesday 11 and Wednesday 12 November:

Two-day course introducing fruit handling, yeast culturing, fermentation of clarified juice for white wine, skin contact fermentation for red wine, malo-lactic fermentation, wine stabilization, storage and maturation, quality control.

### ADVANCED WINEMAKING

#### Thursday 13 and Friday 14 November:

Two courses, one day each for Red and White wine, leading to a deeper understanding of the processes, including: common winemaking faults and how to prevent them, MLF, saignée, barrel fermentation and other techniques, bench trials for stability and tannins - how to interpret results, putting professional finishing touches to your wine.

For further details of these courses please call (03) 9328 1843 or email [richard.webb@australianwinemakers.com.au](mailto:richard.webb@australianwinemakers.com.au)

# Philosopher disappears

## Late News regarding disappearance of famous philosopher.

**Robert deCastella** took it all in his stride and said that Descartes would reappear in the long run.

But **Estee Lauder** thought that the bar patrons were making up the whole story, so she decided to pay them no lip service.



Richard Webb

However **Jenny Craig** thought that the matter of the disappearance carried considerable weight and needed immediate attention to alleviate the loss.

**Deborah Hutton** who had just entered, asked as to the location location of Descartes when he disappeared.

**Geoff Janz** believed that the whole story had been cooked up, so he didn't want egg on his face. He further stated that there was too much heat in the kitchen with this apparent "whisking" away of Rene.

**Adam Gilchrist** was certainly stumped by the disappearance of Rene and appealed for all to get over it.

But **Shane Warne** became rather "flipperant" about the whole affair saying it all made his head spin so. He needed to take a pill!!

**Ian Thorpe** decided not to take the plunge and enter the discussion, because he felt it was out of his depth.

**Mr Campbell** suggested that every bar patron take stock of the situation and let the heat die down.

**Greg Norman** took the easiest course of action and told everyone he didn't have the drive to enter the discussion. He really believed that all would iron itself out before 'teetime', so he wasn't going to putt about.

**Torvill and Dean** told the gathering that they were on thin ice with their accusations and advised all present not get into a spin about it all.

However, **Tatiana Gregorieva** 'rose' to the occasion and raised the bar a little higher when she stated that perhaps Rene hadn't disappeared after all.

Kind regards,  
**Phil Close -  
Woongooroo Estate**

# Alternative non-allergenic non-GMO fining products.

The fining process is mainly aimed at improving the clarity and organoleptic features of the treated wine or juice. While various physical methods, such as centrifugation and filtration, can be applied to clarify juice and wine, the reduction or elimination of the compounds responsible for wine instability or taste imbalance is often best achieved by using fining agents.

Animal gelatines have always been among the most widely used fining agents, because of their excellent clarifying and astringency-reducing properties. Gelatine treatment is also cost effective, which makes this method applicable to wines belonging to any price category. The increasing importance of new wine markets in wine trade all over the world has led to changing consumer expectations and opinions about the materials that are traditionally used during the winemaking process. The situation in Europe associated with recent cases of Bovine Spongiform Encephalopathy (BSE) has caused increased concern about gelatine use. The global wine industry must therefore prepare to meet a new challenge: finding alternative materials to gelatine that carry out the same function at equivalent cost. With this purpose in mind, the application of plant proteins in winemaking is now under consideration.

Compared with animal proteins, plant proteins offer the following advantages:

- Plant proteins entail no risk of transmitting any disease to man through the intake of food of animal derivation.
- Plant proteins allow for the production of wines targeted to consumers who, due to religious or cultural reasons, will not eat or drink products obtained from animals.
- Plant proteins are easy to find and available in amounts sufficient to meet the requirements of the wine industry.

Plant proteins are already widely used for the human diet and, therefore, readily comply with dietary intake requirements such as those of the Codex Alimentarius.

A project has been undertaken by Esseco's Wine research and development team to select plant proteins that are suitable for use as fining agents. Esseco is a large producer and supplier of materials for winemaking, based near Milan in Italy. Scientific analyses were carried out by well-known partners such as the Istituto Sperimentale di Enologia in Asti (Italy) and INRA in Montpellier (France).

Plant proteins belong to a very large and varied group of products. Depending on their botanic origin, grade of purity and the type of hydrolysis treatment they undergo, a very wide range of potential materials is available. Not all of these materials, however, have properties that make them suitable for application in

winemaking. In this project, about a hundred plant proteins were screened for their effectiveness. Twelve products were selected that carry out technical functions equivalent to animal gelatines, in terms of both clarification and astringency reduction through polyphenol removal. The study found that suitable plant proteins can be used in the same way as most traditional fining agents. They are prepared by mixing in cold water in a 1:10 ratio and introduced into the wine or juice to be treated through a pump and venturi meter. Complete dispersal of the material in the wine or juice can be achieved by using agitators or by pumping over the tank contents. Depending on specific needs, plant proteins can be used alone or together with other fining agents. The amounts used to achieve the desired effect are very similar to those traditionally used for animal gelatines.

All plant proteins selected by Esseco come from organisms that have not been subjected to genetic modification. Moreover, a study has been launched aimed at identifying any plant protein residues that may remain in treated wines, as well as their potential allergenic properties, using sensitive antibody binding methods. So far, no protein residues have been found in either red or white wine treated with the new materials. Currently, plant proteins are not approved for winemaking in Australia or elsewhere. A request for authorisation has been submitted to the Office International du Vin (OIV). It is likely that OIV approval will be obtained in 2003. Approval will also be sought for use of the materials in Australia and New Zealand through the Australian and New Zealand Food Authority.

The Italian Government has authorised the Asti Istituto Sperimentale di Enologia to carry out plant protein cellar tests on an industrial scale. To date, more than 500,000 litres of juices, white wine and red wines have been treated. In all tests, results have been comparable to or even better than those achieved using traditional animal proteins.

Today, Esseco has a potential range of 5 products with different specific application features. Indeed, as with animal gelatines, the effectiveness of plant proteins is related to their amino-acid composition and their molecular weight, which make them more or less suitable for clarification or for the elimination of polyphenol substances from wine. It is likely that these products will find a number of uses in winemaking in Australia and New Zealand.

Esseco products for winemaking are now available in Australia through Melbourne-based company Australian Winemakers. More information about plant protein products and samples for evaluation will be available soon. Dr Barbara Scotti  
Director, Wine Research and Development  
Esseco S.p.A

Should you wish to trial a sample of the Esseco's Plantis Range, please feel free to contact us on 03 9486 8200 or fax us on 03 9486 8300 or phone Cheryl-lee direct on 0412 865 781.

# Operation Room

After our first vintage from our Fairfield warehouse we are convinced that it was A GOOD MOVE. Although not every little thing was perfect, we feel that we have taken giant steps towards rapid and efficient service.

## New premises, people, procedures.

This is the first and only major showroom of winemaking equipment and supplies in Australia. Most of our equipment is available for inspection and we have sales people on hand to assist with any queries. It is a great place to investigate new technologies and equipment, which previously could be done only at Trade Shows. The showroom also allows local winemakers to walk in, pick their Vintage requirements from the shelf and walk out with minimal waiting time. A common quote we heard this year was "This is heaven! I could spend all day in here."

With our Sales and Warehouse staff under the one roof we have seen much improved communication resulting in more rapid delivery of orders, as well as identification and re-ordering of back order items. Picking slips were printed directly to the warehouse allowing orders to be processed and packed in most cases as soon as the warehouse received it. Picking Slips are now being supplied with every order so that the customer can check the goods actually supplied against the picking slip. We employed a Full Time Store Person (Paul McBean) in October 2002. Paul has the responsibility of organising the warehouse so that it works efficiently and effectively. Assisting Paul was Ross our part time store person who has been with the company for many years, Jack a new part time store person and myself lending a hand when containers arrived for unloading.

Paul has also concentrated on distribution in regards to safe deliveries with minimal delays. With many of our customers in distant regions, we are always under pressure to find the best deals on Freight. We then rely heavily on freight companies to produce the great support they promised. Unfortunately this does not happen in every case. We had some difficulties with freight companies losing orders, damaging equipment and all other possible things that could go wrong. Paul is currently focusing on how to get a better overall performance from our freight companies in future.

## One Stop Shop

Our goal is to provide a one-stop shop. Adding more products and establishing new agencies with suppliers enables us to offer more products and allows our customers the option to purchase all their winery requirements from the one company. For next vintage we aim to offer every product from A to Z used in small and large wineries. Our sales staff play a key role in this, it is direct feed back from their customers that allow us to be on top of new products. This matched with research and support from our suppliers will put us in a great position to bring all the right products into the market.



Frank Bovezza

## The benefits of pre-ordering.

Significant customer benefits are now available through ordering by October, through our new purchasing systems for overseas (and local) orders. These systems allow us to track all our containers, to know exactly what was loaded, when the ship arrives into Melbourne and most importantly when it will arrive at our door. When customers pre-order, this allows important practical benefits. With the goods in Store sufficiently far ahead of the requested time, our people then have time to sort through the equipment, test and pack it ready for safe transportation. Also, this forecasted purchasing gives our sales team a new edge in selling equipment and processing aids.



## Your Feedback.

We have had some excellent feed back (good and bad) from customers this year. This feed back enables us to improve the companies operations, so a big thankyou to all the customers who have taken the time to give me the feedback. There are always areas that need improving no matter how well we perform, so if you have any suggestions or would like to outline certain areas where we can improve our service, please do not hesitate to email me: [frank.bovezza@australianwinemakers.com.au](mailto:frank.bovezza@australianwinemakers.com.au) or give me a call on (03) 9486 8200, mobile 0412 865 783.



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# X - Flow

# X - Flow

necessary to repeat this backflush at a certain interval of time.

Using this technique, the overall performance of the filtration process can be optimised, and the output flow rates are maintained at a steady level.

## Cross Flow Filtration

### Why cross-flow?

High volume wine filtration is causing winery management a growing number of headaches these days due to issues with health and safety, waste disposal, bottlenecking and labour costs. Cross-flow filtration has emerged as the leading solution to these issues.



Trevor Wilson

The main reason for the development of cross flow filtration was that the traditional earth filtration is labour intensive, and difficult to automate. Increasingly health and safety issues are playing more of a major role, as well as rising labour costs. The discharge cost for the used earth is also a growing problem. Used DE is considered as chemical waste, with high discharge costs as a consequence.

### How does crossflow work?

Normal or direct filtration relies on a pressure driving force to push all the liquid to be filtered through the pores of the filtration medium. It is essentially a 'dead end' flow process. Solid particles are retained on the surface of the medium. This 'retentate' will blind the membrane surface either gradually or more rapidly as the foulants form a cake, which acts like an additional filter barrier. This barrier in most cases is much tighter than the original filter, and can strip the product of colour, flavour and texture. Also it slows down the filtration process, ultimately to the point where it is uneconomic to continue filtering. Labour issues then arise as the filter is taken down, cleaned and reinstated. Filtered wine output stops until the filter is up and running again.

Direct filtering is very inefficient when the product to be filtered has high solids content as the uptime of this type of filter process is relatively short.

Cross-flow works differently. Here the product to be filtered sweeps across the membrane surface. The sweeping action prevents cake formation as most of the particles are held in suspension while the flow remains turbulent. Turbulent flow is present as long as the crossflow velocity is high and the viscosity is low, and the particle content in the form of suspended solids is also low.

As soon as the suspended solids level and viscosity increase, turbulence decreases, and we need another method to disturb the secondary or gel (contaminant) layer, which forms on the surface of the membrane. This secondary layer can be disturbed, and removed, with backflushing.

Backflush is a technique where filtrate is pumped back in the reverse direction of the filtration flow through the membrane and by doing this the gel layer and foulants are flushed off the membrane surface. Membrane pores are now free again and the flow through the pores is restored. Ultimately the membrane will foul again, so it is

### Cleaning and Regeneration.

For cleaning and regeneration of the system and the filtration membranes, water is the most common used cleaning agent. In many cases a rinse with hot water at 75 - 85°C is sufficient to restore the membranes back to a good performance level. Only when flux rates do not return to their original level does it become necessary to use chemicals such as caustic, sodium hypochlorite and citric acid.

It is possible to switch from white wine to red wine with a water rinse only. However, when a switch has to be made from red to white wine it is a must to use a chemical clean in order to avoid carry over of colour which would affect the white wine and turn it into a kind of rosé wine.



### Membranes.

Cross flow systems for wine clarification use membranes as the filter medium. Membranes are made from different materials: Organic and Inorganic and they come in different forms. Most of the organic materials used for wine filtration membranes are low melting polymers like: polyolefin, polysulphone, poly ether sulphone and the fluoropolymers. Inorganic membranes are generally ceramics, made from various materials like: Aluminium Oxide, Zirconium Oxide. Carbon membranes are also available.

Membranes for filtration of wine or other food and beverage applications must be compatible with the product to be filtered, and organoleptically neutral. They need to have a high colloid rejection capacity, an economic flow rate and satisfactory mechanical strength. Membranes need to be easy to clean with hot or cold water, and resistant to normal food grade chemical cleaning agents such as caustic, sodium hypochlorite, citric and phosphoric acid. Clean in place (CIP) technology is particularly appropriate to the cross-flow filtration process, and steam sterilisation may be desirable. The full potential of cross-flow filtration is realised by the use of ceramic membranes.

## Applications.

Wineries use crossflow filtration in various phases of the wine making process.

Some of the main applications are:

- The removal of micro-organisms: yeast and bacteria.
- Clarification of red and white wines.
- Reduction of turbidity to typically less than 0.5 NTU.
- Clarification of sparkling wines under isobaric conditions.
- Removal of crystallised tartaric acid after cold treatment.
- Replacement of DE and pad filters
- One step filtration.
- Achieving a steady flow of filtered/clarified wine for supply to Bottling Lines and other equipment , ie, dialysis.

## Desirable characteristics of a Crossflow Filtration set-up.

Filtering should be automatic and continuous, simply by connecting the filter to the tank containing the raw product and to a tank for collecting the filtrate. The flow of the fluid being filtered should be tangential to the surface of the membrane and the solids are separated from the liquid due to the pressure difference. The high-velocity parallel flow of the liquid in relation to the membrane ensures a continuous cleaning action, thus allowing for very lengthy filtering cycles without the need to use chemical additives. To further prolong the filtering cycle, an incorporated backwash system, that periodically removes the foulants from the membrane, is essential.

A low permeate flow rate or an excessively high concentration of solids in the retentate signifies the end of the filtering cycle. Then it is time to proceed with a thorough washing and chemical sanitizing process using caustic and citric acid as a neutralizer. The use of ceramic membranes allows high temperature cleaning, up to 125 °C, and permits sterilizing with steam.

The filtrate must meet organoleptic requirements, wine qualities must be respected and not altered in any negative way. Minimal oxygen pick-up and loss of CO<sub>2</sub> from entrance to outlet of the system are essential. Pump types and pipe sizes that ensure high efficiency with low shear stress on the product are desirable, as is low power consumption and heat input in relation to the filter surface area.

The best systems maintain a steady flow rate from start to finish of the filtration run, are easy to operate with a low noise level, and are easily accessible for operation and maintenance. A "sanitary" food grade design with minimal hold-up volume is desirable as this will facilitate cleaning and complete draining.

**Winery Trials of Della Toffola crossflow filter systems.** Meeting all the desirable criteria for crossflow filtration, the Della Toffola units are currently undergoing exhaustive trials at various wineries throughout SA, NSW and Vic. Full trial results were not available at presstime but will be included in future issues of Free Run. Trials to date, at Yalumba Wines - Angaston SA, Simeon

Wines - Loxton SA, Miranda Wines - Griffith NSW and DeBortoli Wines - Bilbul NSW, have highlighted significant advantages of the Della Toffola Ceramic Cross Flow unit fitted with the 0.2µ membranes: the ability to filter juice to a totally Sterile condition and the ability to maintain a constant flow rate, varying only with the product type and product temperature. To date the average constant flux rate with the 0.2µ membrane for Red Wine has been 61 l/m<sup>2</sup>/h (litres per square metre per hour), White Wine has averaged 56 l/m<sup>2</sup>/h and the White Juice has been observed to flow at 42.5 l/m<sup>2</sup>/h. We understand that the 0.45µ filter, being shipped to Australian Winemakers for trials, has about twice the flow rate of the current 0.2µ membranes.

The Della Toffola Ceramic Cross Flow Unit has shown its versatility on trial. As well as handling all products trialed with other cross flow units, it has proven to be successful in the difficult area of filtering white juice, a product that the other units have had difficulties processing.

Flow rates and turbidity levels achieved have been good, and the Winery Staff at the various locations mentioned have been impressed with the ease of operation, the product throughput, and the versatility of the Filter.

We would like to thank the Winery staff for their helpful attitude and assistance during the trials. We appreciate their willingness to help, even under the trying conditions of vintage.

# South Australia Report

Welcome to the first official report from the newly formed team at AWM- South Australia. South Australia is an integral part of the Australian Winemaking scene and it's about time that AWM held an integral position in South Australia as we firmly believe that to serve you better we need to be "on the ground" with all of your needs for now and many more years to come. Let me introduce the team that will lead AWM as a power in South Australia.



Ray Simpson

**Cheryl-Lee Robinson** has vast experience in supplying Chemicals and Processing Aids into the Wine, Food, Pharmaceutical and Botanical Industries. A native of South Australia, Cheryl-Lee manages the Esseco Range of Winemaking Chemicals in our State. Although well known from her previous work in the Wine Industry, we are sure that with her commitment to Esseco in South Australia, she will develop even stronger relationships with you.

I take this opportunity of passing on all of our best wishes to both Cheryl-Lee and Robert on their most recent Marriage. We are told that the wedding celebrations went on for days and that all enjoyed amounts of Australian Sparkling Wine...South Australian, of course.

**Trevor Wilson** is the newest edition to our team and has lived and worked in S.A for many years. Trevor comes to us with a background of Military Service....."In the Navy" and has a wealth of experience in Project Management within many Industries , and for the last 5 years within the Wine Industry. Trevor's main focus areas will be conducting of Equipment Trials, Installations, Commissioning of New Equipment and follow up Maintenance work not only for Wineries but also Olive Oil Processing Machines. He will also be heavily involved in our latest venture of Micro Breweries. I am sure that you will join me in welcoming Trevor to our team and wishing he and his family all the very best for the future.

**Ray Simpson** not only recently joined AWM but has made the transition to South Australia to further boost the team. A native Victorian, Ray comes to AWM with a wealth of experience in both the Pharmaceutical/Veterinary Drug Industries and also the Wine Industry, having been involved in the Remy/Blass organisation for many years, so it's only proper that Ray has seen the light and moved to South Australia. Ray is involved in both Wine and Olive Oil Processing Equipment and he looks forward to meeting with all Winemakers and relevant Staff Members within South and Western Australia to discuss your Equipment requirements from small items to full Turn Key Winery fit-outs.

All of our existing and prospective South Australian clients should not hesitate to contact any of our Staff Members on the following numbers:

Cheryl-Lee Robinson: 0412 865 781.

Trevor Wilson: 0412 865 784.

Ray Simpson: 0412 865 782.

Now we can sit back, take a breather, enjoy some of our great South Australian wine, and reflect on the past few months and the Equipment Trials that AWM has been involved in since our arrival in S.A.

AWM is proud to be associated with Della Toffola , its Staff Members and more importantly it's revolutionary Winemaking Products here in Australia. In conjunction with various Staff Members from both Companies, Staff and Students of The University of Adelaide - Waite Campus, and various Wineries throughout South Australia, Victoria and N.S.W.

These Trials are still continuing as we go to "Press"....excuse the pun, with names such as Flash Detente Thermocooler System , Ceramic Cross Flow Filtration , Central Membrane Air Bag Wine Press , Flotation , Reverse Osmosis and Cold Stabilisation Systems to mention but a few. A full report on trial results and Wineries currently using this Technology will appear in the next issue of The Free Run.

I have to admit that my Italian has radically improved especially the art of talking with your hands and also my love of Italian cuisine. When you have to baby sit passionate Italians for weeks and they are not only passionate about their products and their Company, but also about their food, it all adds up to some long and exhausting hours.

We thank Della Toffola for Filippo, the ever passionate young Italian for his knowledge on Cross Flow Filtration and the "porn star" Flash Detente along with Flotation Systems. I won't quickly forget one trip to the Riverland, where Filippo met his first snake.....a King Brown. How do you explain to an over-excited Italian, seeing a snake for the first time and wanting to pat it, that it's a killer? My sign language improved immensely! Nor can I forget his eye for the ladies, just ask the staff at La Trattoria Restaurant in King William Street....well he is Italian.

Stelvio...aah, Stelvio! Many of you may have meet Stelvio on previous visits to Australia. The verbal antics of Stelvio, born in Australia, transported back to Italy as a young boy and with a total passion and knowledge for his product and company. From Stelvio to the passionate disposition of Giacomo Della Toffola , a Saint sent from Heaven via the USA and many other ports. And not let us forget the wonderful contributions of all the Staff and Students of The University of Adelaide. None of this would have been possible without them. Our thanks go out to the Staff of AWM (S.A) for the long hours involved , lots of late night Pizzas and Espresso Coffees along with the crash courses in Italian and some near crashes, Filippo , who said that Italians where lunatic drivers... Once again we look forward to our S.A team visiting you in the very near future in discussing what AWM can do for you.

Ciao...arrivederci from South Australia , see I told you I could speak Italian!!

## Staff News

### **Tilly Bowden:**

Tilly comes to us with a wealth of experience in laboratory, and viticulture. Her responsibilities at AWM will be to manage these two areas, plus bottles and packaging consumerables. Tilly is based at our Fairfield complex. So, if you need some advice on any of these products give her a call or email.

Email

tilly.bowden@australianwinemakers.com.au



*Tilly Bowden*

### **Trevor Wilson:**

Trevor has recently joined our team as our Project Manager. An ex Southcorp Project Manager, he brings us experience in the larger winery projects that AWM is involved with. Trevor is based in Adelaide. One of Trevor's first assignments was to help commission a Central Pneumatic Airbag Press on trial at Adelaide University. More news about this trial will be released shortly.

Email

trevor.wilson@australianwinemakers.com.au



*Trevor Wilson*

### **Daniel Parrot:**

Daniel is our newest staff addition and will manage the Essec agency (Tannins Enzymes and Fining products). Daniels technical background with fermentation will provide support to our customers who wish to use these highly effective additives. Daniel is based at our Fairfield complex.

Email

daniel.parrot@australianwinemakers.com.au



*Daniel Parrot*

# Retail News

## Customer Service - it's what we do best.

### New Retail Outlet:

Written by: **Steven Baggio**

"Convenient location, extensive range of products and helpful sales people". These are just a few of the positive comments we have received back from the many satisfied customers that visited our huge Retail Warehouse in Fairfield. Upon the February 2003 opening, we encountered a great response from the public. All customers were equally impressed with the warehouse's size and diversity of products on offer, thus disclaiming the Australian Winemakers (one stop shop) outlet as one of the largest in THE SOUTHERN HEMISPHERE.



Steven Baggio

### 2000 sqm of winemaking supplies for sale, what a treat for any winemaker !

The retail consultants were running hot assisting not only commercial winemakers with technical fermentation aids, but also explaining to the hobbyist winemakers the benefits of pH control in must after the hot, dry 2003 vintage. If the results of last year's wines are any indication, the quality produced by these customers will be once again quite high.

We receive an abundance of verbal appreciation, mail, and bottles of wine from our clients, who appreciated the service they received.

**After more than 30 years in business, the North Melbourne Retail Store Cellar Plus IS NOT MOVING!!!**

106- 110 Peel St, Vic. 3051

tel: 9328 1843 fax: 9328 8116

## Shop Online - July 15th [www.allthingswine.com.au](http://www.allthingswine.com.au)

With the recent acquisition of the Cellar Plus Retail outlets, now allow us to offer a greater range of products to new markets. 'Australian Winemakers' will continue to provide Large winery equipment and consumables, however for more economical or smaller size purchases clients can visit the 'Cellar Plus Retail outlets or order online 24 hrs a day. The website will simply provide an alternative platform for displaying wine making accessories and cellar door gadgets that are not displayed in our commercial catalogue, however may be helpful to others who are not producing millions of litres!!! For the wine enthusiast or hobby winemaker it will be an exciting online treat, with over 10,000 products and prices available at their finger tips. Including a discussion forum for winemaking tips and solutions, Gift finder facility, Priority Delivery, Login door prizes, Loyalty reward points and more.....( a definite bookmark site)

## Second Hand Equipment - Buy and Sell Section

**Sell For  
\$ 1800+ (save \$800 ea)**

6 off 1500 lt flat base Variable capacity S/Steel 304 tanks. 2 x 2" valves. 2 vintages old They sit on a Pallet or New stands avail. at \$ 250+



**NEW \$390  
SELL \$ 225+  
with 3 month warranty**

3 x Bench / portable Ph meters Milwaukee (Italy) 0.01 accuracy with ATC. (Discontinued line.)



**NEW RRP \$ 1950  
SELL \$ 1250 +**

Brand New "Gilbertini" Professional Lab scale (still in box) 600g by.01g



**NEW RRP \$ 2190  
SELL \$ 1490 +**

Must pump - 270 lt/min with 2 1/2" BSM fittings 1ph 240v on b/enamel trolley- used once ( 5000lt)



If you want to advertise any equipment in this Newsletter or Classified section on the [www.allthingswine.com.au](http://www.allthingswine.com.au) website, email details with max. 4 digital jpeg images to [Steven.Baggio@australianwinemakers.com.au](mailto:Steven.Baggio@australianwinemakers.com.au)

## Shop Online



# Buy for the 2004 vintage at 2003 prices and save.



Sirio Electric Hydraulic Presses - Over 110 sold Australia wide. 70 and 80 cm cage sizes with fully stainless steel cage, or wood with stainless steel or baked enamel rings.

- Single and three phase available
- Stainless steel or Galvanised extractable trolley
- Extractable trolley design for larger pressing requirements
- Swinging basket design for smaller batches
- Stainless steel pressing plate
- Deep drain tray basin, full stainless steel fabrication. Extra depth ensures no spillage and enables suction pumps to be easily primed.
- Hydraulic lift for the extractable trolley (available for 80, 90 and 100 models only)
- Drain mats for quick, low solids pressing

## Save on tanks!!

Variable capacity stainless steel tanks 100 to 7,000 litres with a range of conical, sloping and flat bases.



# Equipment Offer!



**LIVERANI FLEXIBLE IMPELLER  
PUMP**



**CEP MONO HELICAL ROTOR  
PUMP**



**40X40 AND 20X20 PLATE AND  
FRAME FILTERS**



**CEP VOLUMEX PUMP**



**SMALL MONO TRANSFER  
PUMPS**



**ASTI DESTEMMER CRUSHER**



**MANUAL RATCHET BASKET  
PRESS**



**CRUSHER DESTEMMER (1-2  
TONNE PER HOUR)**



**GAMMA DESTEMMER CRUSHER**



**STAINLESS STEEL BENCH  
GRAVITY FILLER**



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