

President	Bill Loughlin	5786 5047	Treasurer	Mario Anders	0418 564 852
Past President	Spencer Field	0408 300 523	Committee	Trevor Sleep	94392352
Secretary	Mario Fantin	9846 7092	Committee	Darko Postruzin	94342617
Show Director	Vacant		Committee	Danny Cappellani	
Newsletter	Bill Bussau (acting)	0411372464	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 November 2013

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

In This Newsletter:

President's Press	2
Forward Program for Future Guild Meetings	5
Wine Show	5
Wine Quotes and News	9
Trading Barrel	9
Sponsors Corner	10
Cellar Plus	10
Vinicta Products	12
Winequip Products	12
Costante Imports	13
Home Make It	14
Greensborough Home Brewing	14

President's Press

NEXT MEETING

The next meeting will be held on Friday 29 November in the Pavillion. The meeting will be devoted to a post-Show debrief. Roma O'Callaghan a member with extensive experience and many years of Wine Show involvement will lead the discussion.

You are encouraged to come along and have your views heard as to how the Guild can improve the Show and its administration.

Gold and Silver medal winners are invited to bring along one bottle of your winning wine, (one bottle per member) will suffice as we will not have sufficient time to taste all medal winning wines on the night. Any wines not tasted will be carried forward to another meeting. Some nibblies will be provided to accompany your winning wines.

BILL CHRISTOPHERSON PERPETUAL TROPHY

A little bit of background to a founding and Life Member of the Guild whose name has continued on in our minds with a perpetual trophy in his name.

*The Bill Christopherson Award is a perpetual trophy awarded annually to the maker of the best **previous vintage** Shiraz at the Eltham Wine Show. The award was introduced at the 2008 Show to commemorate Bill Christopherson, one of the Guild longest serving supporters. As a Judge and educator, Bill has had a huge influence in shaping the direction and the development of the Guild and its social and wine making culture. Bill is one of a handful of personalities to whom the Guild will forever be indebted.*

This fine Memory and tribute was written by Graham Scott (FM, LM), a founding and a life member of EDWG

Bill Christophersen - A Memory

by Graham Scott (FM, LM): a founding and a life member of EDWG

Gather round all you young whippersnapper winemakers. I'm going to tell you about the guy who gave the Eltham Wine Guild its first real taste of standards. I'm talking about Bill Christophersen, vigneron, professional winemaker, top wine judge, great artisan of wine and lifelong loyal supporter and educator of Eltham home winemakers

Bill established his vineyard and winery - Strathewan Hills - at Strathewan in the Diamond Valley north of Melbourne Victoria in the 60's or 70's. He succeeded in making his vineyard and his wines - especially his *Tribal Elder Shiraz* - known across the globe.

Right from the inception of the Eltham Guild in 1969, Bill became a loyal mentor to its members and a judge at its annual shows. .

Bill's influence has been profound but it was a cultural shock to us of the old bucolic school of winemaking. Bill would have none of our 'bucket chemistry' or 'dash of that' in our winemaking. Why the man even wanted us to *WRITE DOWN* what we did! I tell you, oh liquor loving latecomers, we were shocked when Bill descended on us.

I was growing grapes in the back yard in Eltham and happy to work with Joe Ilian in our slovenly ways. We were artists. No. We were *artistes* and here was Bill muttering about the *amount* of what we added. He didn't seem to cotton on to our idea of flair.

But he made good wine. Bloody good wine. So we began listening to him and that led us into another world.

Where I was growing backyard grapes, so was Bill, but his backyard seemed to be half of Strathewan at that time. And where we simply went 'Shoo Shoo' to birds and ran around flapping our arms, Bill quietly went about enclosing his whole vineyard in netting. It looked impressive and what is more it did what he wanted - saving his grapes for him. And that let us to another of his secrets; he didn't have many grapes on each vine. Where we pruned for quantity - lots of grapes please! - Bill savaged his vines to keep the crop down. We thought he was crazy, but he made bloody good wine from those grapes.

We held some memorable meetings and we even ran the Wine Show up there at Bill's vineyard. They were happy gatherings and family events and Bill and Joan were so caring for everyone who came. The happy inclusiveness of the Eltham Wine Guild owes a lot to those gatherings. Bill and Joan helped set the tone of the Guild and we thank them for that. And so should you, oh keepers of the EDWG flame. Guard that tenderly.

I remember watching him make a batch of sparkling base wine one day from a crop of Semillon. First the crushing was little more than scratching as far as I could see, and the pressing was simple twist of the lever. One drop of the piston and it was done. Where was the juice? Well most of it remained in the berries and they were slopping around like so many green sheep's eyes on the floor of the basket, not squeezed so tight they were embedded into each other like I did it. But that base wine was a pure drop of elixir and he made good wine from it. Bloody good wine.

We learnt a lot from Bill, mostly that less is more and always better and that it all started in the vineyard. But getting such information was a tad difficult because Bill was such a nice quiet guy. He kind of slips under the radar, always ready with a smile and a droll quip. Bill is one of the people whose judgements on wine were clear, direct and supportive. Whatever you did wrong - and in his eyes I'm sure I was a retard - he had a way of using that to build on. If you had the privilege of getting Bill as a wine judge you will know how carefully he responded to the good things in your wine and led you to understand what you could do to improve it.

The best way to find out what Bill was doing was to get hold of a bottle of his *Tribal Elder*. The wine is just as you would expect from such a perfectionist, concentrated, redolent of the grape and with layer upon layer of flavours and aromas that sing like sirens in the mind.

Did I tell you, thou of the new tribe, that he makes bloody good wine?

The night after we learned that he had died Shirley and I opened a bottle of Bill's Shiraz 2005.

It seemed the right thing to do. And it was. It followed one of the rules of life of an old sage, see Rule 5 below, and it made us happy to be with Bill for a while. Let's have a look at how Bill lived some of those rules.

Rule 1. Find a place you trust and then try trusting it for a while.

Roaming over the Strathewan Hills with him on that cruddy old tractor fixed him in his place. He was happy to be part of the ongoing change in the land. He could talk for hours about his ideas for changing the vineyard. There were always new ideas to try.

Rule 2: Consider everything is an experiment.

There are few closures in life; mostly it is like looking at the end of a wild coaxial cable and trying to see where any of the bits go or where they came from. And then you get Bill, who saw life as seamless. Bill could awaken you to a new experience, such as trying a new grape wine. Look at the way he introduced us to Red Veltliner. It is really a bit of a shock for an Ocker drinker to have a glass of white wine in his

hand named Red Veltliner. And it wasn't only the newness of the wine, it was the way he could change your thinking of what a wine might be like. Bill could make you rejig your fondest principles and change the way you looked at the world. Bill made us all feel that what we did and who we were was important. He made you feel good about what you were trying.

Rule 3: Nothing is a mistake. There is no win and no fail.

There is only make. And didn't he make! The Shiraz 2005 is a heightened experience. Forget about fruitiness; Bills seems to have distilled the essence of the grape, it is so intense. Bill taught us to respect the grape and it will respond generously. And in his life he showed how that worked for humans too.

Rule 4: If you work it will lead to something. It's the people who do the work who eventually catch on to things.

Bill was tireless. Thin as an underfed weasel he still had all the go of steroid laden puppy. And so enthusiastic, he could draw you into the discussion or the action without you being aware that you were being swept up. Ask Joan. Times without number she was out there pruning - under direction of course - and when she complained of a sore arm he threatened to give her a miner's light so she could catch up.

I once found myself helping him bottle and cork a barrel of Shiraz one day. Stuck in that shed of his he had the barrel up on the forks on his tractor gravity feeding to his bottler on a table and with me beside him on the corker. He had me going flat out, so much so that I only realized half way through that things weren't going to Occupational Health and Safety procedures. Firstly we were working under the barrel. Secondly, it was only on the forks of the front of the tractor. Thirdly, this was the same cruddy tractor that roamed the Strathewan Hills and as I recall it had leaking hydraulic lines. You know that stuff which is supposed to keep the forks up? Yes I did learn a lot from Bill, and one of them was to check before starting anything with him. You never knew where it would all lead.

Rule 5: Be happy when you can manage it. Enjoy yourself. It's later than you think.

You could catch happiness from Bill. He had that infectious enthusiasm which made all his work, all his life a fun time. Even when his Pinot didn't work out the way he wanted it to he could look at it as a work in progress, an experiment. See rule 4 above. Above all Bill loved a life that involved his family and while his focus was on the work he did the purpose was to make the home a safe haven for them all.

Bill was dealt a bad hand at the end and I am sure that he felt there was more that he could do. But he could look back on his life and point to happiness as he did in his last poem:

*Green grass stubble
An old corner post
Life, loves and rivers are for crossing*

WINE SHOW

We still need some extra help on all days, particularly on Sunday where you will only need to devote one hour on the front desk. A timetable is attached, so please see if you can fill in the gaps.

An Associate Judge list is also attached.

As a reminder, judging will commence from 4.00pm on Friday and from 9.00am on Saturday. Your help from 2.00pm Friday and 8.00am Saturday will be welcomed.

The earlier judging commencement times are designed to reduce the pressure on data entry of results and the preparation of the Results Booklet you all await with eager anticipation.

Please also respond to Mario's request for food donations, noting the day/s and dish type you intend to

provide. The judges have been very pleased with the catering quality at past Shows, so let us maintain the standard.

Bill Loughlin

President

The Executive will be calling on members to assist us to make the 2013 Show a success. Please do what you can to help. Any businesses, clubs, etc. you can identify where the Guild can promote its Wine Show with promotional flyers will be appreciated. Please advise any Committee member. Please see attached sheet and if you can help at any time contact any of the executive members.

Forward Program for Future Guild Meetings

DATE	THEME	PRESENTER
Wine Show 15/16/17 November	EDWG - Wine Show	
Show review 29 th November	Wine show debrief & taste of some medal winning wines	Roma O'Callaghan
Social Event Friday 31 January 2014	Start of Year BBQ	

Wine Show

Our All Important Judging Panel

What a fantastic line up and we appreciate their contribution to making the show what it is today.

SHOW JUDGES ALLOCATION 15-16 NOVEMBER 2013

FRIDAY 15 NOVEMBER FROM 4.00PM

GREG MARTIN

Mead and derivatives any vintage CME (23)

Hybrid Class any vintage HYB (6)

Country Sparkling any vintage CSP (2)

Sweet red any variety any vintage RVA (2)

Pro Class PGA (2)

WAYNE HEWITT

Grape wines sparkling any vintage GSP (3)
Other Fruit Wine any vintage RVA (15)
Berry wine CBE (10)

LINDSAY CORBY

Other blended reds previous vintage RBP (61) Joe Illian trophy.

KAREN COULSTON Associate judge David Hart for Pinot

Pinot Noir previous vintages RPP (26)
Riesling, Traminer current vintage WAC (13)
Riesling, Traminer previous vintage WAP (4)

GRAEME HASTINGS Associate judge for Pinot David Hart

Pinot Noir current vintage RPC (7)
Chardonnay, Pinot Gris Previous vintage WCP (11)
Chardonnay, Pinot Gris Current vintage WCC (13)

MARTIN GRINSBERG

Shiraz current vintage RSC (22)
Other blended reds current vintage RBC (10)

HARRY GILHAM

Herb, grain ,flower or vegetable any vintage CVE (12)
Country sparkling CSP (2) with Greg Martin

RICHARD WEBB

Rose any varieties current vintage RRC (6)
Rose any varieties previous vintages RRP (3)
Sauvignon Blanc current vintage WSC (4)
Sauvignon Blanc previous vintages WSP (3)

Other white grape blends current vintage WBC (3) Associate Judge Danny Capellani
Other white grape blends previous vintages WVA (2) Associate Judge Danny Capellani
Sweet white any variety any vintage WVA (2) Associate Judge Danny Capellani

SATURDAY 16 NOVEMBER Commencing at 9.00am

GEOFF ANSON

Cabernet Sauvignon/Cabernet Franc current vintage RCC (15)
Cabernet Sauvignon/Cabernet Franc previous vintages RCP (35)

GRAEME HASTINGS

Merlot current vintage RMC (9)
Merlot previous vintages RMP (7)
Less common white varieties any vintages WLA (10) Co-Judge with Zenon Kolacz

MARTIN GRINSBERG Associate Judge John O'Callaghan

Shiraz previous vintages RSP (42) Bill Christopherson Trophy

CHRIS MYERS

Fortified country wine CFA (5)
Country Stone fruit CST (11) with Harry Gilham
Novelty class any vintage NOV (4)

DARKO POSTRUZIN

Associate Nan Oates

Liqueur wines any vintage LIQ (6)
Fortified Grape red or white any vintage GFA (4)

ZENON KOLACZ

Associate Mario Fantin

Red less common varieties current vintage RLC (7)
Red less common varieties previous vintage RLP (14)



Remember judges do your Aerobics between judging and some notes below for particularly our associate Judges



Wine Quotes and News

"Wine is the most healthful and most hygienic of beverages." Louis Pasteur

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.

For Sale

Various Barrels and Demijohns



Vinko Eterovic

Please ring on Mobile no. 0413 799 040 or home no. 9553 4217

Sponsors Corner

Cellar Plus

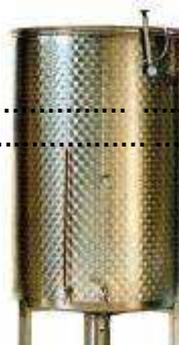
Buy & SAVE MORE!

If you or your friends would like to receive these price specials direct to your email throughout the year and save \$\$\$\$ (further discount for club)

Wine Storage:



10 lt **\$ 22** rrp \$ 28
 20 lt **\$ 29** rrp \$ 39



Buy 1less 10%
 Buy 4less 20%

100lt VC **\$ 395** rrp \$ 475
 200 lt VC **\$ 495** rrp \$ 580
 500lt VC **\$ 650** rrp \$ 890

Bottling Products



Buy 1less 5%
 Buy 4less 15%

American 225 lt **\$ 680** rrp \$ 759
 French 225 lt **\$ 890** rrp \$ 1190
 American 300 lt **\$ 860** rrp \$ 950



Buy 1 ..less 10%
Buy 4 .. less 20%



www.allthingswine.com.au

Enolmatic **\$ 475** rrp \$ 525
Tamden Filter **\$ 209** rrp \$ 230
Cartridge **\$ 99** rrp \$ 120

100 Stelvin caps **\$0.35 ea** rrp \$0.49
1400 Stelvin caps **\$0.30** ea rrp \$ 0.35
1000 Corks ref 2 **\$0.24** ea rrp \$ 0.45

V12 -20x20cm (3 mic) **\$1.40** rrp \$1.6
V16 -20x20cm (1 mic) **\$1.60** rrp \$1.8
V20 -20x20cm (0.45 mic) **\$1.95**

CELLAR PLUS p/l (Division of Australian Olive Oil Supplies Pty Ltd)
218 Cooper St, EPPING. VICTORIA 3076 AUSTRALIA
Tel: 0061 3 9422 1711 Fax: 0061 3 9422 1714

Vinicta Products



2/19 Macquarie Drive
Thomastown VIC 3074
Ph: 1300 360 353
Fax: 1300 360 356
Mobile: 0438 833 795

Suppliers of Quality Products to the Wine Industry - Bucher Vaslin - Anchor Yeast Tannins & Enzymes . Winery Chemicals Lab Supplies

Winequip Products



59 BANBURY RD RESERVOIR PHONE: 9462 4777
www.winequip.com.au

WINEQUIP: proud Sponsor of the Eltham & District Winemakers Guild

COSTANTE

imports



**For all your
winemaking
equipment.**



Presses
Storage Tanks
Fermentation Tanks
Bottle Fillers
Filters



Screw Capping Machines
Yeasts
Labelling Machines
Chemicals
Semi Automatic Corkers



Corks
Fittings
Pumps



Ph: (05) 9484 7948 – Fax: (05) 9484 7940
577-579 Bell St, Preston VIC 3072
Email: sales@costanteimports.com.au

www.costanteimports.com.au



HOME MAKE IT CLAYTON & RESERVOIR

THE BEST ONE STOP SHOP FOR WINEMAKING




AND MUCH MORE

**Shop 4/158 Wellington Rd
Clayton 3168
Ph 03 9574 8222**

**265 Spring St
Reservoir 3073
Ph 03 9460 2777**

Greensborough Home Brewing

Your local homebrew shop carrying a complete range of Wine & Beer making supplies ...

- Books
- 5L Stills
- Nutrients
- Oak Barrels
- Glassware
- 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

ELTHAM WINE SHOW 2013

Winemakers and members of the public are invited to attend this year's Wine Show which will be held on Sunday 17 November 2013 11am - 3pm Eltham Community Centre 801 Main Road (opposite Eltham Hotel)

Members of the public are invited to attend the public open day on Sunday 17 November 2013 when both amateur and professionally made wines entered in the Show will be available for tasting.

The Wine Show provides the opportunity for winemakers to have their wines judged by experts. Note that winemakers must submit their Entry Forms by 14 October 2013. Forms can be downloaded from the Guild website:

www.amateurwine.org.au



Wine show classes include:

- Grape wines
- Country wines
- Hybrid wines



It is estimated that 400 wines will entered in Show
Presentation of awards at 12pm

*This is the 44th Wine Show sponsored by the Eltham Wine Guild which promotes fellowship through winemaking:
Share, Learn, Enjoy!*