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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: 25 October 2013

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

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President's Press

Bill Loughlin

NEXT MEETING

The next meeting will be held in the Pavillion on Friday 25 October 2013, commencing at 7.45-8.00pm.

This meeting will focus on steward training, associate judge roles and general help to set up the hall on Friday and Saturday. Note the earlier start on Friday 15 November, which will be 2.00pm onwards. On Saturday judging is planned to commence at 9.00am, we will, therefore need set up help to commence at 8.00am.

On Sunday 17th, we will need to roster members on to the front desk for an hour ready for the first public attendees at 11.00am through to 3.00pm. A roster will be sent around at the meeting and by email if needed. Please keep these times in mind and be available to accommodate them as best you can.

This is designed to have more judging completed on Friday and an earlier finish on Saturday. This will take some pressure away from the data entry team and allow a more reasonable time frame for the printing of the Results Booklet, ready for the public day on Sunday 17th.

WINE ENTRIES

We have a little over 400 entries, reflecting a lower number of entries from Guild members. We will discuss this at Friday's meeting.

WOTY WINES

There will be time to evaluate any wines you bring along. The Guild will provide some nibblies to accompany them.

ATTENDANCE

Your attendance at this meeting is encouraged, because we need your help and enthusiasm to make the Show a success even if you do not have any wines entered.

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.

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Forward Program for Future Guild Meetings

DATE	THEME	PRESENTER
Guild Meeting Friday 25 October	Wine Show preparation Associate Judge / Steward Briefing Member Wine Tasting	
Wine Show 15/16/17 November	EDWG - Wine Show	
Meeting & Social December	Wine show debrief & end of year social get together - date to be set	
Social Event Friday 31 January	Start of Year BBQ	

Wine Show

It is almost upon us, hopefully you have all entered your wines by now and please find below a little history on the coveted Joe Ilian award. Please also find below this year's rules. Good luck to those who have entered and your chance to replace TBA and join this illustrious club of Joe Ilian winners

Jo Ilian Award past years

Show Year	Class	Winner
2013 (Grape)	Best Previous Red Blend	TBA
2012 (Grape)	Best Previous Shiraz	Gary Campanella and Jid Cosma
2011 (Country)	Best Hybrid	Neil Johannesen
2010 (Country)	Best Herb, Grain, Flower, Veg	Mario and Jean Anders
2009 (Grape)	Best Current Vintage Rose'	Peter Belec
2008 (Country)	Best Sparkling County Wine	David Wood
2007 (Grape)	Best Current Vintage Sauvignon Blanc	NHE Johannesen
2006 (Country)	Best Berry or Current Wine	David Hart
2005 (Country)	Best Other Fruit Wine	Vinko Eterovic
2004 (Grape)	Best Shiraz	K. Furness, D. Markwell
2003 (Country)	Best Mead	Harry Gilham
2002 (Grape)	Best Riesling	Richard Skinner
2001 (Country)	Best Raspberry	Jacques Garnier
2000 (Grape)	Best Pinot Noir	Philip Hellard

Blended Grape Wine Show Rule (Eltham Wine Show Committee)

As you all know by now this year's coveted Jo Ilian Trophy is for the Best Previous Vintage Blended Red Wine (Class RBC). The Wine Show Committee has now included a rule to define what is a blended Red wine for the Eltham Wine Show.

The rule was based on Bryce Rankin's book Making Good Wine and the Wine Australia Compliance Guide of January 2103.

... and the rule is:

Blended Grape Wine Entries

Rule 20. All entries in the classes for the Blended Grape Current Vintage (RBC, WBC) and Blended Grape Previous Vintage (RBC, WBP), must only consist of grape varieties. A blended grape wine entry must be indicated by listing each grape varietal present within the blend. The order in which each varietal appears on the label must reflect the proportion of each grape variety in the blend. That is, the grape varietal with the greatest proportion is listed first; the second most prevalent is listed second and so on. The proportion of each component part of the blended wine entry may be optionally indicated in brackets. If a vintage year is specified in an entry then at least 95% of the wine contained within the blend must be from that vintage. For example; Shiraz/Malbec (95/5) 2011

You will find the complete rules for the Eltham wine show at on the Guild web site at this link – [Eltham Wine Show Rules](#)

You may well ask who was this Joe Ilian fellow, well the following may help (thanks Graham)

Jo Ilian: Reflections and Tribute (Graham Scott)

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

Joe Ilian was the founder of the Eltham & District Winemakers Guild. That makes him Big Cheese and we should all revere his name and influence. There will probably be learned theses written about him in the future detailing his Methuselah like qualities as he ruled the Guild for yonks. "More power to his elbow," we mere mortals muttered in those days. He ruled with a modest assurance that always seemed to end up with the so listed mere mortals doing the work. The man had talent.

Joe wandered into my life after running a Beer Show in Eltham in the old Fire Brigade Hall which, if my geography is correct, was on the Main Road somewhere near where the bus stop outside the Safeway plaza is now. This was in the days when it was verboten to brew beer at home. Can you imagine that, you young whipper snippers? We lived deprived and downtrodden lives in those days and Sergeant Trainor of the local Police wanted to know the names and addresses of all the entries, which Joe in a fit of strange forgetfulness had thrown out! Just the day before. All gone. No evidence. Since I had been one of the lost entries he remembered, he later came over, with a bottle, and suggested that as beer was still a touchy subject for the law how about we form a winemaking group?

We pondered on this for about two bottles (and just between you and me I think my plum was better than his blackberry) and arranged to have a meeting of other like minds, and a workshop to start things off. Joe called the meeting at his house and the workshop was to be held at mine because I had made a wine press. Joe sent out press notices. Don Pease from Research arranged for a load of pears from the Fruit market to be dropped off. Joe thought this was a great way to start the club off and in theory it was. Practicality, however, got in the way.

The pears were straight from the market and were green and hard. You couldn't get juice out of them. The engineers in the group – we seemed to have a surfeit of them in the club then: is it still like that now? – sneered at my press, reckoned that it wasn't putting out enough pressure and stuck a hydraulic car jack in to improve it. This merely smashed the red gum cross arm and the workshop degenerated into a drink fest.

I mention this because what happened then showed Joe at his best. He really wanted that first workshop to have a happy ending. He took the press away for repairs and came back with the beta 2 model, which proceeded to bend up rather than bear down on the pears. Joe was most distressed, waved his arms over his head, threatened to sack some apprentice and came back with beta 3 model, so carefully over-engineered that it could survive a nuclear blast. He was quietly smug about that and he had cause to be. The press still works as he made it. And we did make pear wine as a Guild.

Joe wasn't so interested in make 'pure' wine. His attitude was that the winemaking was the basis for having social fun and the first years of the Guild were fun times. Joe would arrange for us to go on trips to get fruit. He seemed to have 'contacts' all over the country and he could sniff out an isolated winery 20 miles away. He made some good wines himself but it was the sharing of the experience and the wines themselves that gave him most satisfaction. He would always ring to say he had a good supply of fruit and we would all turn up at somebody's back yard to pick plums or the blackberries coming through the back fence. Generous to a fault both of time and produce Joe established the framework for the Guild: Give and you'll get back heaps. We have him to thank for the tone and spirit of the Guild.

Joe had the personality of an avuncular imp. You could always trust him to look after everyone, but he had that gleam in his eye and a soft line in cryptic comments which kept you wondering when he would break out and be really mischievous.

Over the years, changes in thinking and the circumstances of members meant changes in the way we worked and we started to specialize in grape wine and fruit wine focused groups. It was Joe's simple ideal that it was all supposed to be fun that kept us all together. That there was never any suggestion of splitting apart is due to Joe's ability to run the Guild so that everyone felt they had a place.

I think the moment that encapsulated Joe's role in the Guild came at our 21st Birthday dinner. Joe was being given an award and he stood there while his citation was read out. He was beaming but he really wasn't looking or listening to the citation. He was looking at us. It was the fact that what he had started had developed in the way he had wanted and had come to the point where the camaraderie of the Guild was not only there for all to see, but was the mainstay of why we were there. Joe was our muse, our mentor and our guide and the Guild is made in his image.



Wine Quotes and News

Articles wanted

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

(Ed.)

Christmas is just around the corner and the following is someone's suggestion for a gift (thanks again Graham)

Wine & War

The French, The Nazis and France's Greatest Treasure

Dan & Petrie Kladstrup

Hodder & Stoughton ISBN 978 0 340 76678 1

This is almost an economic history of how the French wine industry survived the German occupation. Almost, but not quite, because it is also a lyrical account of how vigneron, wine makers and the negociants slyly ensured that at the end of the plundering there would still be a French wine industry.

The authors look at four main areas - Bordeaux, Burgundy, Champagne and Alsace. Indeed the opening scene is of Bernard de Nonacourt, a sergeant from Champagne leading the French team up to Hitler's Eagles Nest and recovering the wine treasures stored there. The book is laced with incidents linked to real people which both illustrate the dangers they faced and the culture which surrounded them. How

to feel for the Hugel family in Alsace, with their eldest son George fighting in the French army, and their youngest son John drafted late in the war to the German army after Alsace was annexed by Germany. The anguish of waiting must have been a huge strain.

But the focus of the book is on the roles of three men - the Weinfuhrers. These were the German men sent to buy/pinch/steal as much of the great French wines as they could. To make it easy for them Germany devalued the franc against the mark so that they had greater purchasing power, and then ordered that the wine could only be sold to Germany. Talk about being between a rock and a hard place! Two things helped make the situation workable. Firstly the Weinfuhrers - Bomeres, Klaebisch and Segnitz - were all wine merchants with long histories of dealing with the French. Heinz Bomers felt it was almost a home coming when he was sent to Bordeaux. Prior to the First World War his family had owned Chateau Smith-Haut-Lafitte and his family wine business in Bremen had a close relationship with the best French wine chateaus. The wine industry permeated to the top of the German hierarchy. Von Ribbentrop the Foreign Minister had been a commercial traveller for Bomers before the war, and Goering of course loved to guzzle.

And secondly, the French are a wily lot.

This is a very entertaining read; you come to know and barrack for the people you meet and admire the ingenuity of the French in their fight to protect what they thought of as their greatest national treasure. Buy a copy for someone for Christmas.

Graham Scott

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.

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www.allthingswine.com.au

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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!*