

Frankston Amateur Winemakers Guild

NEWSLETTER DECEMBER 2020



Christmas Message from the President

The year 2020 started with high hopes and a busy program.

Our 50th Anniversary year was going to be a celebration of Amateur Winemaking by members going back to our creation in 1970 with humble beginnings and only three foundation members, to around one hundred members now. It was going to be a big year. Now, as we all know, the Celebrations were unable to happen, but wine making went on and we all managed to get through. We can now look forward to a much brighter 2021, as well as a nearly normal Christmas in the next few weeks.

Let's hope that the new year sees sufficient improvements in restrictions to allow us to meet socially, renew acquaintances, and to pursue many of our goals and projects that were so badly affected this year.

I and your Committee would like to wish everyone of our members and their families a Happy and Safe Christmas and a better and brighter New Year.

Peter Enness



Coming Up

- **4 December** - Cabernet Franc Day
- **12 December** - Zoom guild meeting
- **18 December** - School Term 4 ends
- **20 December** - Sangria Day
- **25 December** - Christmas Day
- **26 December** - Boxing Day
- **31 December** - New Year's Eve
- **1 January 2021** - New Year's Day
- **12 January 2021** - Proposed Guild meeting Moorooduc Hall

Once life returns to the 'new normal' please refer to the activities page on our website for more detailed calendar of events

NEW MEETING VENUE

Members are probably aware that the guild has outgrown the facilities at B'Darra Estate and we are proposing to relocate to the Moorooduc Community Hall. The first meeting at this venue will probably be the January meeting (12 th.) commencing at 7.30 pm. Committee members have removed all guild gear and cleaned the B'Darra premises

The venue is located at the corner of Bentons and Derril Roads Moorooduc (Melways 146-J9).



2020 ANNUAL GENERAL MEETING

At our AGM held on 10 November, via a Zoom meeting, the sitting executive was re-elected unopposed.

President Peter Enness

Secretary Glen Fortune

Treasurer Pierre Rault

Other ordinary committee members

Associations Secretary	David Wood
Social Secretary	Vacant
Newsletter Editor	David Wood (temporary)
Wineshow Director	Noel Legg
Catering Officer	Vacant

Approximately 24 members attended the zoom meeting, which satisfied Quorum requirements and, apart from a couple of technical issues, the meeting ran smoothly.

Eltham Wineshow 2020

Congratulations to our members who entered the Eltham show under trying conditions. Our member medal tally is listed below

ELTHAM WINE SHOW 2020 FAWG MEMBERS MEDAL AWARDS

	Gold	Silver	Bronze
Terry Norwood	7	10	9
Libby Hatzimichalis	2	3	3
Rino Ballerini	1	5	6
David Hart	1	4	6
Peter Enness		2	3
David Chambers		1	2
Marianne Smith			1

The Accuracy of the above tally is not guaranteed, it was derived from a search of the Eltham wineshow results book—full results from <https://www.amateurwine.org.au/wine-show#past->

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Grape Orders

Glen Fortune has advised:-

Bulk grape orders from Heathcote will be \$35 per box - your choice of Shiraz, Merlot and Cab/sav. I will be taking orders now by either SMS, or email, or phone call.

SMS/Phone: 0488 331 001

Email: secretary@fawg.org.au

We will have to use new foam boxes for this year to comply with phylloxera rules.

Cut-off date for orders is 1 January 2021

I have talked to camelback they don't want the pallets and boxes till February next year, **so payment for grapes must be made by the February meeting.**



Frozen Fruit Orders

Don't forget that if you want some frozen fruit to make Country Wine, orders should be forwarded to Glen Fortune ASAP. The pricelist was previously forwarded by Glen to all members.

Arrival time and delivery fee is dependent on the size of our order.

WINE LABEL OF THE MONTH



LAZARUS BRAILLE WINE LABEL

Lazarus Wine is made by people who are blind and uses the Braille alphabet on its label to describe the wine. Being produced by blind and highly trained winemakers with the idea that their heightened senses make a superior wine

Madrid-based agency Baud designed the beautiful, innovative label, which comes in black or bright yellow. There is an English description at the bottle base for those that cannot read braille.

No blind drunk jokes please!

Cordon Corner by Mike Payne

For most of us December means the end of flowering and an ongoing fungicide spray program. The vines are growing pretty rapidly at this time and constant attention is required with most trellising systems to keep the canopy open in order to reduce disease risk and allow spray penetration. The most crucial time for disease protection in the growing cycle is the time between flowering and bunch closure which is pretty much all of December. It is recommended that from flowering up to bunch closure spray applications should be at no more than 14 day intervals for maximum protection. If weather conditions that are particularly conducive to fungal disease present themselves, which they often do, it may be necessary to put the 14 day rule of thumb aside and apply a targeted chemical to combat the conditions.

Good luck everyone with fruit set and hopefully this is the season we have been waiting for.



In keeping with the Christmas theme. A French wine that purports to be something else. The bottle is red, the plastic 'cork' is red, the label is red and the name is Red, but the wine is --- white. Yes, it is Chardonnay in the bottle and what on earth the winemaker's marketing department is doing heaven only knows.

For those people planning on getting away before too long The Scorpro Explorer Box With Riedel Glasses might be just the thing for your next camping or touring trip. Just because you might be 'roughing it' doesn't mean you should not enjoy your wine.

Available at Snowys Outdoors—\$72.90

Includes 2 x Riedel Ouverture Magnum glasses and free delivery. <https://www.snowys.com.au/explorer-box-with-2-wine-glasses>



Another potential creature comfort for those travelling or camping is the Avanti Double wall Insulated 3 piece Wine traveller set . The set includes a 750 ml bottle and 2 x 300ml tumblers all made from high grade stainless steel. The set can be used for hot or cold beverages. Tumblers have a plastic cap to reduce potential for spills and insect access

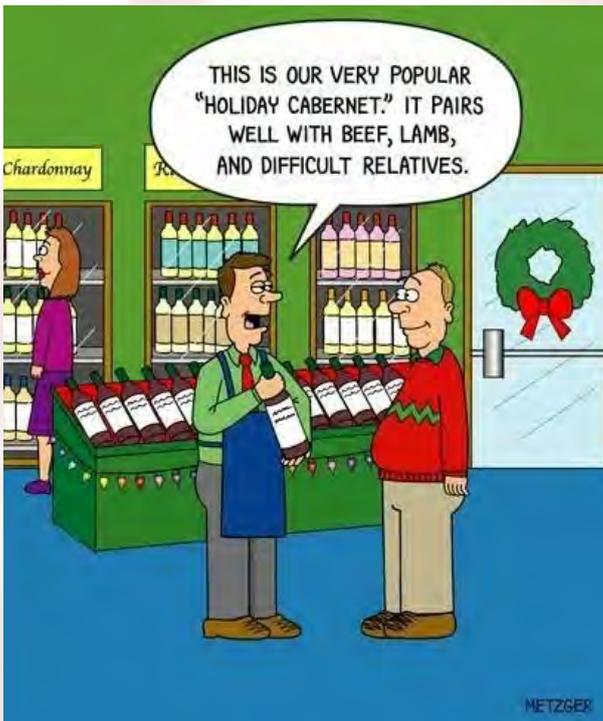
Available at Snowys Outdoors, Kitchen Warehouse price –\$50-\$55, plus delivery





Christmas Did You Know (or would you believe)?

- Christmas is a contraction of “Christ’s Mass,” which is derived from the Middle English Cristemasse, which in turn comes from the Old English Cristesmæsse, a phrase first recorded waa-ay back in 1038. .
- Hanging stockings out comes from the Dutch custom of leaving shoes packed with food for St Nicholas’s donkeys. He would leave small gifts in return.
- Greeks and Romans used a layer of olive oil. The French used oil-soaked rags to seal wine bottles. It wasn’t until the 1780s that corks came into common use to seal wine bottles. Consequently, this made bottle-aging possible.
- The first commercial Christmas cards were commissioned by civil servant Sir Henry Cole in London in 1843. Featuring a family drinking wine, one sold for £8,469 in 2014 .
- According to tradition, you should eat one mince pie on each of the 12 days of Christmas to bring good luck .
- It’s technically illegal to eat mince pies on Christmas Day in England. In the 17th century, Oliver Cromwell banned Christmas pudding, mince pies and anything to do with gluttony. The law has never been rescinded
- Rudolph the red-nosed reindeer was invented for a US firm’s Christmas promotion in 1938
 - The abbreviation Xmas isn’t irreligious. The letter X is a Greek abbreviation for Christ
 - Christmas pudding was originally a soup made with raisins and wine.



'I hear he turned water into wine, but it was a rather poor-quality Mesopotamian Cabernet'



FAWG MEMBERS WINEMAKING COMPETITION 2020

Entries to be lodged by 31 December 2020

As previously mentioned by the president, the committee has decided to run a limited **members only** wine competition. This will be an opportunity to have your wines assessed and awarded scores, with appropriate medal certificates issued.

Entry information will be emailed to members and will be available on our website at www.fawg.org.au/?page=7

There will be some major awards issued and trophies awarded, however, as sponsors have not contributed to the show, there will be no cash or voucher prizes awarded. To this effect the entry fees have been set very low (\$2 for the first entry and \$1 thereafter).

There will be no Winemaker of the Year awarded for 2020, due to the limited scope of entries and no mini-comps having been held during 'lockdown'.

Logistics of the judging are yet to be finalised and judging sessions will probably be held at different venues on different dates, convenient to the individual class judges.

Commemorative Wine Bottling and Labelling

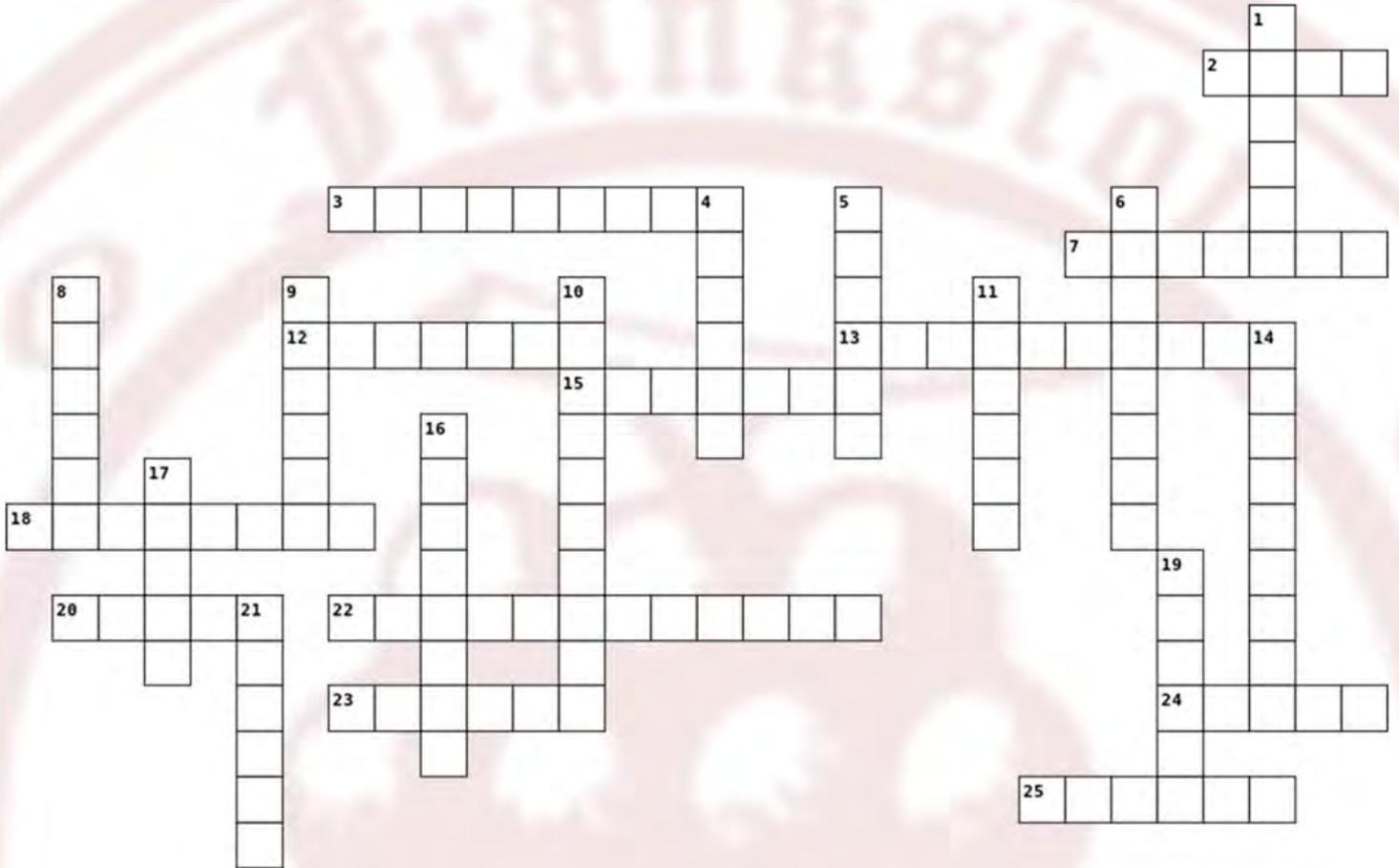
It is proposed to bottle and label our 50 year anniversary commemorative wine on Saturday 12 December at David Hart's place (121 Urquhart Crescent, Bittern). A number of people have volunteered to assist David in this task. If you'd like to help, please contact David on 0419 981 927



PROPERLY LABELLED BOTTLES MUST BE DELIVERED TO THE LOCATIONS BELOW BY THE DATES TO BE ADVISED

David Hart	121 Urquhart Crescent, Bittern	0419 981 927
Chris Myers	180 Nepean Highway, Aspendale	(03) 9580 5938 0400 561 062
David Wood	58 Hakea Drive, Mt Martha	(03) 5975 5757 0407 183 728
Lattrel	9 Graham Court Pakenham	(03) 5941 3211 0488 331 001

Wine Crossword



Across

- 2. Way to help clear wine
- 3. Festive season
- 7. often sweet, fortified wine
- 12. Red nosed reindeer
- 13. Citrus liqueur
- 15. Italian wine variety
- 18. Wine vessel
- 20. Remove wine from must
- 22. Required to produce alcohol
- 23. May be used in Christmas trifle
- 24. Bringer of presents
- 25. Red wine variety

Down

- 1. Part of wine appreciation
- 4. Used in mulled wine
- 5. Wine made for the festive season
- 6. Sponsor located in Reservoir
- 8. Bottle space
- 9. Found on front door at Christmas
- 10. 'Red' wine mentioned in this newsletter
- 11. Found on Christmas table
- 14. Makes wine brown
- 16. Ingredient found on recipe page
- 17. Apple wine
- 19. Christmas decoration
- 21. Way to transfer liquid

Cooking with Wine - Christmas Edition (recipes by Neil Perry)

Red Wine Reduction

Make this reduction with good-quality full-bodied red wine; don't use wine that is not pleasant to drink or you will end up with something that is not rich enough. Cook the reduction with some meat scraps, bacon or pancetta, as they add flavour and help remove any bitter and sour flavours from the wine.

Once you have your reduction you can add veal stock to it and reduce it further. When it is ready to serve you may want to add a little butter at the end.

Ingredients

- 500 ml (17 fl oz/2 cups) full-bodied red wine
- olive oil
- 1 small carrot, peeled and finely diced
- ½ red onion, finely diced
- 2 garlic cloves, chopped
- 2 field mushrooms, chopped
- 150 g (5½ oz) meat trimmings, chopped
- 100 ml (3½ fl oz) balsamic vinegar
- 2½ tablespoons red wine vinegar
- 150 ml (5 fl oz) port
- 2 thyme sprigs

Method

1. Put a little olive oil in a small saucepan and add the carrot, onion, garlic, mushrooms and meat trimmings. Cook until they are lightly coloured and the meat well sealed.
2. Add the two vinegars and reduce to barely 2½ tablespoons.
3. Add the port and again reduce to barely 2½ tablespoons.
4. Add the red wine and thyme and reduce to 150 ml, then strain and reserve for use.

This sauce will make a beautiful butter sauce to have with your Christmas Roast, or fish such as salmon or tuna



Cherries in Red Wine

Ingredients

- 150g caster sugar
- 2 tbsp redcurrant jelly
- Zest of 1 orange 1 stick cinnamon
- 1 star anise
- 1 cup full-bodied red wine
- 500g washed cherries (either unpitted or pitted, up to readers' own taste) 200ml double cream

Method

1. Place the sugar, redcurrant jelly, orange zest, cinnamon, star anise and wine in a pot over medium-high heat. As soon as it begins to simmer, reduce heat to medium, add cherries, and simmer for 4 minutes until just starting to soften.
2. Transfer to a bowl to cool. Let the cherries cool in their syrup and place in the fridge for at least 2 hours.
3. Remove the cinnamon stick and star anise and spoon the cherries into 4 bowls. Drizzle with syrup and place a dollop of cream on each. Serve.

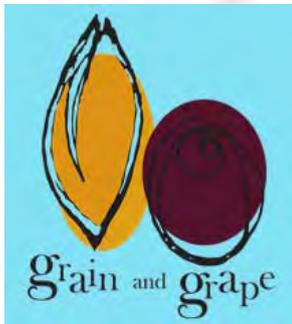
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www.winequip.com.au



www.costanteimports.com.au

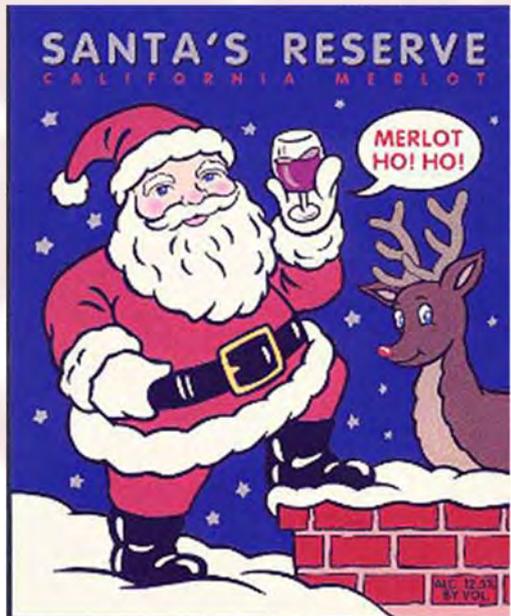
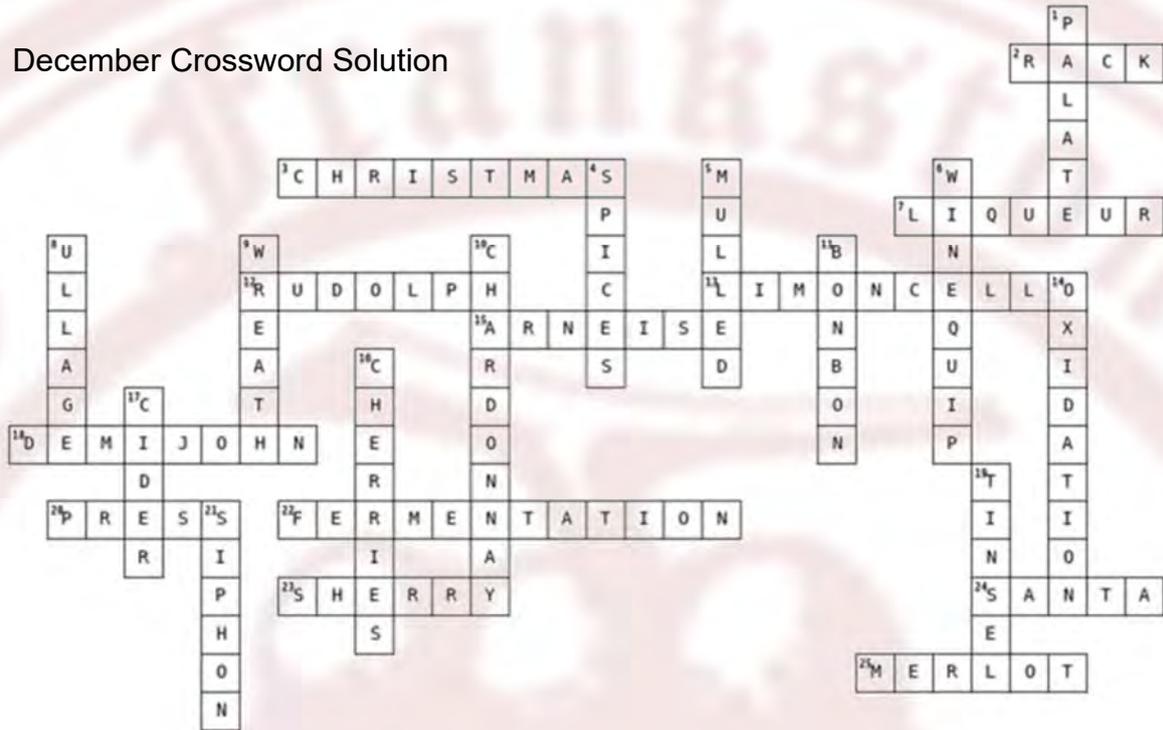


www.winetitles.com.au



www.andatech.com.au

December Crossword Solution



This label is one of a range of jolly labels that were produced for Christmas. Does this explain why Rudolph has a red nose? Another has the slogan *Jingle Bells, White Zinfandel*.