

# Frankston Amateur Wine Guild

Phone: 0490 852 043

## June 2018

Next Meeting: 12 June 2018

Volume 46, No. 12

29 May 2018

### This month:

This month we have the Sheila Lee mini comp for Fortifieds and Liqueurs. This is one of four mini competitions held each year. Fortified wines entered will not count towards the judging of the "Winemaker of the Year" score. However a winemaker must have entered two mini comps as well as the annual show with 10 or more entries to be eligible for "Winemaker of the Year" award.

So bring along your Fortified wines, or any of your Liqueurs, this months meeting.

Don't forget that the Liqueur Challenge, started last year, will now be held in July.

### Wine Show

The wine show will be at the end of August as usual. That means once again we need volunteers for various actions. We have had RSA volunteers go and get their training. They now need to turn up on the Sunday to help. It does help if you will confirm you will be attending to John Steward.

Other positions required are : Stewards and food helpers. A few general dogs bodies are good to fill the gaps as well.

Remember this event funds the workings of the guild. Items like the winery tour and Christmas in July depend on this event. Lend a hand and the events can continue.



### **Spit Roast Rolls \$12**

<i>Lamb</i>	<i>Pork</i>
<i>Coleslaw</i>	<i>Coleslaw</i>
<i>Mint Jelly</i>	<i>Apple Sauce</i>

## FAWG Web Page

Don't forget the FAWG website:

<http://www.fawg.org.au>

Or the "Facebook" page:

<https://www.facebook.com/TheFAWG>

## Parking at the new Clubrooms

Do not drive on the grass. You will be stuck in the mud and there are no facilities to get you out. You will also upset our new landlord. Please drive slowly.

## Membership Renewals

Membership renewals are currently being organised. You can expect to receive it soon. Maybe unpleasant, but totally necessary. After all, it doesn't cost that much. Just get your payment in quickly and the Guild can continue to provide the great services that you all enjoy.

A new membership directory will be issued once we know who has remained a member.

## Instruction on Pruning Vines

A number of members have already put their names down for this, but there is still a chance to join in and learn how to prune grape vines. The event will be conducted, on Saturday 16 July, by Mike Payne, who most will know writes our Cordon Corner article each month. Mike is very knowledgeable in the vineyard, and has provided grapes to the guild on alternate years in the past. His grapes are sought after because they are so good.



*"I've often been asked, 'What do you old folks do now that you're retired?' Well...I'm fortunate to have a chemical engineering background and one of the things I enjoy most is converting beer, wine and vodka into urine. I do it every day and I really enjoy it."*

## May Outing

God smiled at us the weather was perfect. The best day for the month of May. You can't ask for any better than that.

Our first stop was Paternoster Wines. The word is that Phil Hession, was excited by our pending arrival, and was ready and waiting. An introduction into the Paternoster vineyard, and then we moved into his shed to sample his wines. Phil's passion for winemaking shone through, as he demonstrated the effects of aging on his wines. Phil talked to us about the importance of acidity as the backbone of the wine.

Time came that we had to move on to our next stop, Six Acres Winery. Ralph Zuccaro was outside soaking up the sunshine when we arrived. We were greeted with a taste of Rose, then moved inside to learn about Ralph's winemaking techniques. Ralph explained his long maceration times, between weeks to months. We could have stayed there a lot longer, but the clock said we needed to be at our final venue.

We wandered into Yarra Ranges Estate, and the views over the vineyard immediately captured everyone's attention. Anton led us inside for a tasting of his wines, but the hum of conversation had increased making it difficult for him to be heard. A microphone was produced to restore some order. After tasting the white wines we were invited to sit for our entree course. This was followed by a tasting of the red wines, then mains. Anton led our group to his winemaking shed as a part of the proceedings. Anton as a showman was just entertaining.

We returned for dessert. What a sensational meal. It was the first time I have seen a guild group call for the Chef to applaud his work. It was also the first time the Chef had received applause like that, but it was well deserved.

Just for the record, Lunch was:

Entree: Chicken Croquette, carrot shamuta dressing, watercress or Beetroot ravioli, hazelnut & lemon butter, crispy kale.

Main: Panned Barramundi, spiced nuts, sultana apple & freekeh salad, mint dressing or Barrel Smoked beef brisket, ancho chilli sauce, miso potato salad, black maple greens.

Dessert: Pistachio tart, caramelised lemon curd, blackberry or Chocolate fondant, clotted cream, dark cherry.

In all, it had been a wonderful day. Our hosts had enjoyed the fun as much as we did.

Thank you to all of the drivers, in cars and busses, who made the sacrifice to drive our group around. Without you we could not have run the day.

## Cordon Corner

June is here and just when we thought the mild weather was going to continue, winter has arrived. The leaves on a lot of vines were hanging on and then all of a sudden they dropped, which means we can all get started on the pruning. Don't fall in to the trap of just going out there and doing whatever you did last year, have a good look at what can be done to improve the vines health and performance in the next season. Maybe even try a few experiments on some vines to see how they react to different pruning methods and don't worry too much, vines are very forgiving.

Cordon Corner will take the usual winter break while pruning takes place but if anyone has any questions or suggestions about anything vineyard, please call me on 0431 682 643 or come and find me in the vineyard.

Mike Payne

## Hanna Instruments—pH meters

The Guild will soon be placing an order with Hanna Instruments for Bluetooth pH meters (as per D Harts'). The offer is available to all members.

Price is \$254 each inc GST.

A number of members have already expressed their desire. If any other members want to take advantage of that price they'd better contact Peter Enness.

The appropriate buffers solutions and storage & cleaning solutions are extra but can be purchased in this deal at a discounted price too.

Act quickly.

PERIODIC TABLE OF <b>WINE</b>											
Ri	WHITE WINE								RED WINE		Lb
Riesling	Zw	So	Or	Po	Sm	Va	Be	Gr	Ga	Mo	Do
White Zinfandel	Soave	Orvieto	Pinot Grigio	Semillon	Valpolicella	Beaujolais	Grenache	Gamay	Montepulciano	Dolcetto	
Lf	Mt	Tr	Cl	Cb	Cf	Te	Ne	Pe	Pn	Bu	
Liebtraumitch	Müller-Thurgau	Trebiano	Colombard	Chenin Blanc	Cabernet Franc	Tempranillo	Nebbiolo	Pinotage	Pinot Noir	Burgundy	
Se	C	Vi	Fb	Sb	Lm	Br	Sg	Ci	Ba	Bo	
Siegerrbebe	Chablis	Vioignier	Fume Blanc	Sauvignon Blanc	Lemberger	Barbera	Sangiovese	Chianti	Barbaresco	Barolo	
Gz	Bb	Bw	Pg	Cd	Ri	Bx	Cp	Co	Hg	Me	
Gewürztraminer	White Bordeaux	White Burgundy	Pinot Gris	Chardonnay	Rioja	Bordeaux	Chateaufeuf du Pape	Cote d'or	Hermitage	Merlot	
					Zi	Sy	Sz	Mb	Cs		
					Zinfandel (red)	Syrah	Shiraz	Malbec	Cabernet Sauvignon		
Sparkling Wine	As	Sk	Cv	Ch							
	Asti Spumanti	Sekt	Cava	Champagne							
Desert & Fortified	Sa	Vs	Bm	By	Cg	Md	Sy	Pt			
	Sauterne	Vin Santo	Black Muscat	Brandy	Cognac	Madeira	Sherry	Port			

## Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
12 June 2018		Sheila Lee Liqueur & Fortified wine mini comp.
10 July 2018	AGM No. 47	Homemade Night Liqueur Competition
14 August 2018	Old, Unusual and Mulled wine Night Wine Option	Frankston & South Eastern Wineshow. Open day Sunday 26 August
13 September 2018	Talk regarding the specific wine for the John Lee Trophy	Wineshow debrief demonstration & discussion on wine faults from the show
9 October 2018		Chris Myers Red Wine Mini Comp.
13 November 2018		Eltham Wineshow Mansfield Wineshow
December 2018	No formal meeting this month. — Christmas party instead	Annual Auction

### Social Events and links

[1 October: Australian National Wine and Beer Show](#)

[11– 14 October: National Cool Climate Wine Show](#)

[Sunday 13 November: Eltham District Wine Guild Show](#)

[Friday 18 November: Mansfield Wine Show](#)

[May: Wodonga Wine Show](#)

[March: Red Hill Cider Show](#)

Control click on the above links to go to the associated website.....



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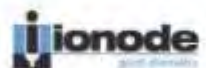
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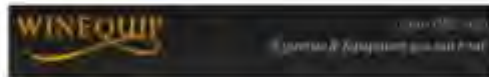
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