



Frankston Amateur Wine Guild

Phone: 0490 852 043

March 2018

Next Meeting: 13 March 2018

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This month:

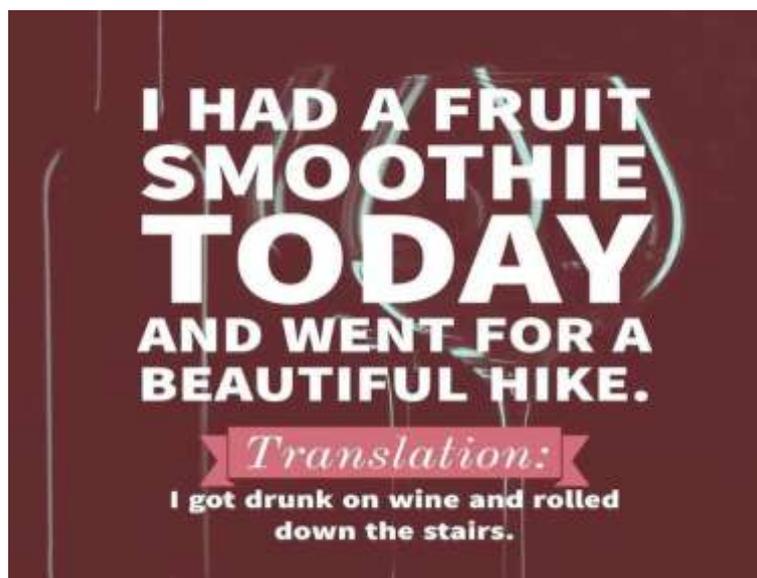
This month we will be doing something really interesting. DRINKING WINE!!!

A little bit of wine tasting/wine option. Wines from different price points will be provided for everyone to taste and evaluate. Can you pick the differences?

A friendly reminder to bring along something for supper. Homemade items disappear very quickly, so there may be a clue in that.

A bottle to put on the bar will never go astray. Show us how well your wine making skills are developing.

And while I am at it. Don't forget to put your \$2 per person in the tin and register your attendance for insurance purposes.



Wine Show

We have a new Wine Show Director. John Steward has taken on the role. I am sure that everyone in the guild will offer their full support to John in this vital position within the Guild. Well done John, and good luck.

Keep an eye open on the FAWG website for the entry forms for the 2018 Wine Show. Let's make this years wine show bigger and better than any before. Get your entries in as early as you can.

We are also still requiring a Treasurer in July, so if you are interested let us know and we can talk you through the role.

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.

Focus Groups— Sparkling Shiraz

Grapes arrived Friday and the evening was action packed, people filling the crusher destemmer and others busy flattening boxes, all hands on deck. We then checked baume and PH, added sulphur and stirred it in. We are all taking turns plunging and keeping an eye on the must. Colour looked fabulous.



Focus Groups— White Sparkling

The Pinot arrived on Saturday and was bunch pressed cold settled overnight racked and inoculated Sunday with accompanying results.

We did the chardonnay on Sunday again bunch pressed cold settled overnight and inoculated Monday morning with accompanying results (picture) .

Temperature is being controlled in Tim's cool room at 18 degrees .

Pinot was from Mike Payne .Chardy was from Kangaroo Ground .



Wine Classes

Wine classes have finished for 2018. Be aware that there will hopefully be a few new faces around the guild at the next meeting. Make them feel welcome and help them to join in the discussions about wine. We were all there once.

Why natural wine and organic wine are not the same

The [opinion piece on organic wine in an issue of Milk Crate](#) totally confuses "organic" and "natural" wines. Natural wines and organic wines are not one and the same thing. In fact organic wine has to adhere to tight delineation as to what's in it to be called "organic"; there is no regulation at all about what constitutes a "natural wine".

Natural wine can be anything. Wines that trumpet their "natural-ness" are sometimes sound and admirably fault-free. I've enjoyed sulphur-free wines that are astonishingly clean and fresh, for example, but others are often appallingly faulty. Any sense of place, varietal origin or individual identity is destroyed by faults such as microbial spoilage, very high levels of volatile acidity, aldehyde, maderisation or yeast issues. "Natural" wines can be a Pandora's box of nasties.

Organic wines are grown and produced according to organic guidelines. I have never heard anybody criticising organic wine. Never. On the contrary, most people I encounter are nothing but completely positive about organic viticulture, its potential for positive impact on the environment, and its contribution to wine quality. On the other hand, I have heard a lot of expert wine people, from diverse backgrounds, being very critical of natural wines.

Wineries across Australia, both large and small, are swinging more and more towards organic regimes in vineyard and winery, and some have always been so. "Low-intervention" winemaking is very popular, too and it's not a new thing. Many don't trumpet the organic fact, and don't have their products certified as organic, but it's commonplace and stakeholders talk about these directions with enthusiasm. Some so-called "natural" techniques in the winery are mainstream, too, when they make positive contributions to wine quality. Thankfully, for most Australian winemakers the focus remains quality in the bottle.

I take issue I think it's also worth taking issue with the idea that consumers should readily accept faulty wines, because that's what natural wines are like. It's worth remembering what faults do to wine. A wine that's badly oxidised tastes just like every other oxidised wine, without making any statement about its origins. A wine that is completely taken over by acetic acid is the same as all other acetic wines, and a wine dominated by spoilage yeasts has no character other than that derived from spoilage yeasts. We choose wine for its individuality, identity and quality. To expect consumers to part with their hard-earned for wines that are so far from these parameters is very cheeky indeed.

Ralph Kyte-Powell is wine columnist for Fairfax Media.

Cordon Corner

There are exciting and busy times ahead for many growers and winemakers as March is upon us once again. The grape growing season so far has been ideal apart from a little disease pressure early in the season and there are many vineyards carrying large crops of excellent fruit, (about time). My vineyard is up by two thirds on the average crop and at least double of last season so for all those people with **orders placed, let's hope the weather stays mild and dry so we can ripen the fruit slowly and develop** some really wonderful flavours.

It's nice to see new people enquiring about getting their hands on some grapes and having a go at winemaking, either alone or in groups. Good luck to all with the harvest and I look forward to sampling the end product.

Mike Payne

Red Hill Cider Show

Looking for something to do? The Red Hill Cider Show will be on at the Red Hill Show Grounds on Saturday 10th March. There have been two entries from FAWG members. Go and have a look. You may develop a new interest.

<https://www.redhillshow.com.au/cider-show/>



Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
13 March 2018	Wine Tasting/wine option	Red Hill Cider Show
10 April 2018		Gordon Evans White wine mini Comp.
8 May 2018	Bus Trip Wineries Tour—wine tasting and lunch	Wodonga Wine Show
12 June 2018		Sheila Lee Liqueur & Fortified wine mini comp.
10 July 2018	AGM No. 47	Homemade Night
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

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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