

## President's Message

This month will be a busy one. We will be judging wines entered in our 2020 Competition over two weekends, later in the month. Grapes should start arriving soon, so members can start doing what they love to do - make wine.

The Guild is now the proud owner of the Sentia unit that was demonstrated at our February meeting, so members can start having wines tested for "free SO<sub>2</sub>" at meetings from now on. \$5.00 per test.

At our March meeting we will meet Mark Kinzett of Hanna Instruments. Mark will show some of Hanna's equipment to improve our winemaking and will bring pH meters and buffer solutions, which can be purchased on the night or orders placed.

Lots to do, look forward to seeing as many of you as possible on the 9th.

Peter Enness

## NEWSLETTER MARCH 2021

[www.fawg.org.au](http://www.fawg.org.au)

Please note that where text appears like this [www.facebook.com/TheFAWG](https://www.facebook.com/TheFAWG) hyperlinks are attached in the pdf document that will take you to various web pages if you click on the text (such as the link to our Facebook page above)

## Valuable Contributions

A special thank you is extended to those members that have contributed to guild events and the newsletter:

Zenon Kolacz- upcoming wine talk via zoom and other relevant general information

Newsletter contributions, David Chambers, David Hart, Joe Dimasi, Glen Fortune. Mike Payne.

### Coming Up

- **March 6 -7** - Tastes of Rutherglen Week 1, Peninsula Piers & Pinots
- **March 8** - A Day on the Green @ Rochford
- **March 12** - Red Hill Long Lunch
- **March 13-14**—Tastes of Rutherglen Week 2, A Day on the Green @All Saints
- **March 12 to 23** - Melbourne Food & Wine Festival
- **April 3-4** - Campbells @ Easter with Food, Wine & Friends, Rutherglen

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## Update on Sentia Wine Analyser

- At our last meeting the Sentia Wine Analyser was demonstrated by Dev and Steve from Universal Biosensors.
- Some wine samples were analysed by members for their free SO<sub>2</sub> content, demonstrating the portability and ease of use of the analyser.
- The Guild has purchased one of these units and some test strips. Members will be able to book the use of the device and buy test strips to test their wines for free SO<sub>2</sub> at our monthly guild meetings. Booking is required to ensure that there are sufficient test strips available on the night, to meet demand.
- In coming months test strips for other components will be coming online to measure ingredients such as Malic Acid, fructose, glucose,
- At this stage the test strips will be available for \$5 each. Note that laboratory testing for SO<sub>2</sub> costs around \$22 to \$35 per sample, so the proposed cost is considered good value.
- The Sentia test results have been lab tested for accuracy and the result is obtained in under one minute, offering both speed and convenience.

## Cordon Corner by Mike Payne

Busy times ahead as March is the main harvesting and winemaking month for a lot of us. It has been a cool summer season, (even for Melbourne), providing nice slow ripening and lots of flavour development and reports from everyone I have had contact with on and around the peninsula are that crop levels and quality are both well up on the last two seasons. Crop losses due to fungal disease appears to be minimal and for most of us the fruit appears to be in tip top condition which will hopefully result in some really good wines.

From enquiries that I have received and grape orders from first timers, it appears that there are quite a few people out there getting involved and having a go at home winemaking, which is always good to see. It is my intention to continue to supply fruit in small batches in order to promote people to have a crack at winemaking. However, the down side is that operational costs of maintaining a small vineyard are rising as many of you know and grape prices shall increase as a result.

In the vineyard at this time, until that last bunch is picked we are closely monitoring the crop, soil moisture and vine health to take us through. Sampling is becoming more frequent as we gaze up to the heavens in the hope that the weather gods are on our side this season.

Good luck to everyone and most of all have fun.

## Fred Basset by Alex Graham



*"In wine there is wisdom, in beer there is freedom, in water there is bacteria." – Benjamin Franklin*

## WINE LABEL OF THE MONTH

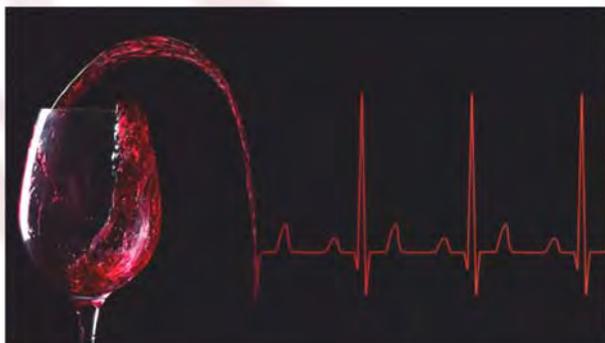


### BLOOD OF GRAPES WINE

This label is on a unique shaped wine bottle modelled on the shape of a human heart complete with attached blood vessels.

The front label reads "Blood of Grapes - from the heart of France".

Labels seem to indicate semi-sweet red and white wines as contents



## Tannins in wine may help fight Covid-19



Mien-Chie Hung, President of China Medical University, Taiwan, led a scientific research on the anti-coronavirus treatment. They discovered that tannins in wine can effectively inhibit the activity of two key enzymes of the virus.

As TVBS reported, Hung said: "The initial plan of the research is to call out natural compounds that may have an effect on SARS, and then use the protease of the new coronavirus to detect them and tannic acid was found in the result. It bears the strongest inhibitory ability." Hung explained tannic acid is a water-soluble polyphenol. Polyphenol compounds have antioxidants and free radical scavengers, which have anti-inflammatory effects. During the SARS pandemic in 2003, relevant studies have proved that the treatment of tannic acid is effective. This time we are facing a new type of coronavirus and the research team has further performed detailed molecular experiments for new discovery.

The principal said that tannins can prevent infection and control the growth of viruses. Tannins are readily found in fruits such as bananas and grapes, as well as wine, tea and vegetables. He explained tannins could be further developed as a drug for pharmaceutical treatment in the future. He believed that the consumption of adequate food and drinks with tannins is also a way to boost up one's immunity to the virus.

"Grape and sorghum have relatively high tannin content. In fact, we are doing research in this area. We hope that in near future, we can come up with the decision of whether wine or baijiu is more potent in tannins."

From [www.thedrinksbusiness.com](http://www.thedrinksbusiness.com)

## Some Unusual Wineries

- **The Ice Vines of Canada**—The Niagara region of Canada produces Icewine from grapes frozen on the vine. Temperatures in the Niagara region hit as low as -8, and with their long, warm summers and these freezing cold winters, the climate is ideal for this rather different approach to wine making.



- **Volcanic Winery** - The canary Islands are volcanic and winery 'El Grifo' is the oldest winery in the islands dating back to 1775.



- **'Floating' Vineyards Thailand**- Found about 60 kms from Bangkok, the 'floating vineyards' are actually planted on strips of land between canals



- **Former Prison Hawaii** - Located on the slopes of the Haleakalā volcano on the Hawaiian island of Maui, this winery is best known for it's **pineapple** wine. The tasting room was formerly used as a jail in the late 1800's, where prisoners were kept awaiting transport to the County Jail.



- **Submarine Winery, California, USA** - Located on San Francisco's historical Treasure Island, Sottomarino's tasting room is built inside a very special vessel a submarine! You can taste (above water) Italian wines like Pinot Grigio, Primitivo and Muscat Canelli in a decommissioned Naval training facility (once known as the USS Buttercup) all while savoring the gorgeous views of the waterfront and Bay Bridge.



*Sottomarino*

- **An underwater winery** - 'Edivo Vina', Croatia, wines are aged under water. Located underwater, off the coast of Drače on the Pelješac Peninsula, its wines -- stored in tightly-corked amphorae and are aged for one to two years in a sunken boat that acts as an underwater cellar. According to the owners, the ocean's naturally cool temperature and



## '///What3Words'

Has anyone used the app 'what3words'? The developers of this app have divided the world into approximately 57 trillion '3 metre squares' and have assigned each square a unique combination of three words.

This is considered more convenient when conveying your position to someone, than having to repeat a long and complex geo-coordinate. For example the 3 words for our Moorooduc Hall meeting place are:

**vixens.doctored.outing**

where as the Latitude and Longitude is (rounded off to 4 decimal places)

**38.2578° South, 145.1024° East**

- You are probably wondering why we would use this referencing system? Well a number of reasons are:
  - This system can more accurately reference a place or building. You can give a 'lat. & long' for the MCG, but how many entrances are there at the 'G'? This system can allow you to nominate a specific entrance for you to meet your friends.
  - This is a quick and easy reference to describe where you are in an emergency situation.
  - The app can be used to organise activities and navigate to nominated destinations (it meshes with Google Maps as well).
  - Also, the app can still be used with no call or data connection, provided your phone has a GPS capability (which most new phones do).
  - The app. Is being built into some new cars as standard

See <https://what3words.com/how-to>

## Masilva launches 'revolutionary' TCA eradication technology

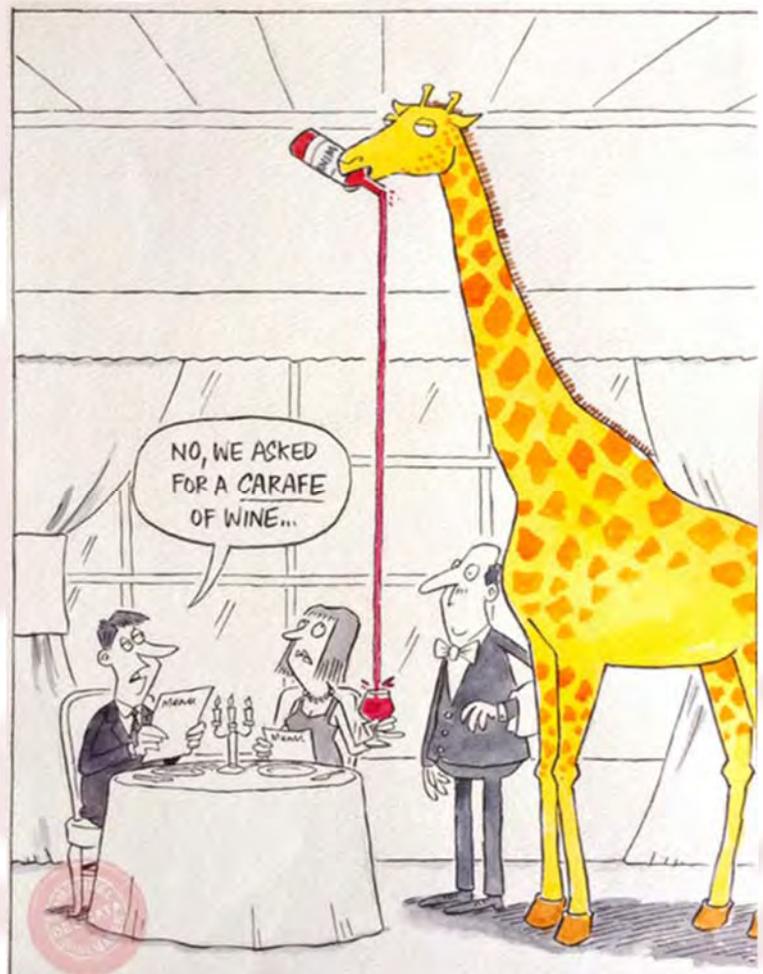
Cork producer Masilva has launched a new technology called Neotech, which is capable of eradicating detectable TCA from cork granules. Its new system is designed to sterilise cork granules. Masilva has invested over €10 million in the project to produce an estimated 400 million micro-agglomerated corks every year.

The streilisation process involves passing a gas over the cork particles, and the granules are subjected to steam and pressure.

Masilva corks are available with different oxygen transfer rates and a each cork type comes with a non-detectable TCA guarantee

<http://www.masilva.com.au/>

Source: The Drinks Business



*Penicillin cures, but wine makes people happy.”— Alexander Fleming*

## My Vintage Year:

An interview series: Where we interview wine people. They may be your fellow guild members or significant others in the Wine Industry. Was this their vintage year: by Dave Chambers

### Today it is David Wood

I have been in discussion with David via email over some months now. Until two weeks ago had not made his acquaintance. I find him as you all do a passionate advocate for the Wine Guild. As passionate as his wine making. He is effusive and helpful, his newsletter skills just keep getting better and better. The guild is lucky to have many people like David Wood. I find him warm and friendly and can cast him as a new wine making friend. I hope the following interview gives you some more insights into his character and need to make good wine and why he is possibly your friend also.

Dave: Why wine and not beer.

David W: Why not both? When I first started making wine I realised that it would take some time to 'mature' and be ready to drink, so I started making beer again for a quick beverage. I now seldom make beer, but do have kegs and gas to fall back on

Dave: How did Wine Making as a hobby unfold for you. Has this been an easy path. What came first the Wine Guild or Wine Making.

David W: I had about 20kg of blood plums in the freezer from my tree at Mornington. Had made jam, sauce etc., what to do with the rest? Then I saw a newspaper advertisement for winemaking classes at FAWG and that started the journey.

Dave: What is your first experience that you remember that led to an interest in wine.

David W: I had started to enjoy red wine more as time went on. And my palate matured (or started wearing out?) My family were mostly beer drinkers when I was young, however it was always a tradition to have some cold sparkling re at Christmas time and this is my earliest memory of enjoying wine (still one of my favourites today).

Dave: Did that immediately lead to the hobby of making wine.

David W: Certainly not. I come from a relatively large family and finding room for winemaking (even if I had the inspiration) would have been challenging. I did make some beer during my Uni days but that stopped for some years, once I started working full time.

Dave: What is an interesting unknown fact about you that members of Frankston Guild may find interesting.

David W: I did not know it until late in the piece, that my grandfather (who was estranged from the immediate family for some time) was a Royal Melbourne Show wine judge. He lived in Rutherglen after retirement and when we visited, he would drag out really old bottles of wine from his tin shed with just the two competition code numbers on them. Often the rest or all of the ID was missing – bit of a lucky dip really. He did have some magnificent 'stickies' though.

Dave: Can you tell us about the wildest party you attended. Probably in your youth but maybe not.

David W: I am really boring in that regard, never had any interest in wild parties.

Dave: What are you making now. And what wine have you made recently that is your best achievement so far

David W: At present I have mariposa plum wine fermenting, have just bottled some mandarin, cucumber and fennel leaf. I have mango, nectarine, kiwifruit and some 'clean out the freezer' multi fruit wine stored in demijohns to rack and then bottle.

As for the best achievement, I suppose vintage 2020 Cab Sav from the Briars was an achievement. For those that are not aware I and a group of volunteers maintain a vineyard of about 1100 vines for the local council. In return we take the grapes and make about six groups or individuals make wine from the grapes. Trying to cut a long story short: due to Covid restrictions we were locked out of the vineyard days before harvest was due. We got back in to pick about 2 months later. The grapes were in a pretty bad condition, lots had turned black with fungal

attack. However, we harvested the best we could. Some volunteers just walked away. I ended making a normal ferment, a wild yeast ferment, a rose and a couple of litres of grappa all from the wine that 'nearly wasn't'.

### **Glen Fortune has a Guest Question for you:**

Dave: Where did you pick up your wine making skills. Or have you educated yourself to making wine.

David W: FAWG winemaking classes was where I started. I used traditional recipes gleaned from many sources including books and the internet at first and of course picked many valuable insights from other guild members. I tend to make my country wines in a more 'streamlined' manner to the old recipes. I rarely use dried fruit or grains in my country wines – just put in extra fruit. And I tend to make a lighter style of wine, more drinkable on a warm summer's day.

Dave: Are you into the intellectual part of the discussion about wine. Wine can be so many things to so many people. But what does it bring for you.

David W: Not really. I enjoy my winemaking experience and try to pass on the skills in the winemaking classes that I tutor for the guild, with assistance of other guild members.

Dave: Are you a pedantic fussy wine maker or do you prefer to feel your way along steady as she goes. It will work out in the end.

David W: I am a bit of a 'fly by the seat of my pants' winemaker. Not that I am lax in technique or hygiene, but I do like to experiment with different ingredients and 'co-ferments'. Tend to record the details of my recipes once the wine is fermenting. Always put tags on demijohns to record treatments, or additions, as I go along.

Dave: What is wine making to you. I suspect it is not just another hobby. But a consuming passion that excites you. Is this true.

David W: Winemaking is important to me – it's the best way to 'time-shift' and enhance fruit that I know of. But it is not a fully consuming passion (no matter what my wife says).

Dave: What are you excited about for the future of home wine making.

David W: Mostly trying to infuse some 'new blood' into the guild as our average age of membership has been climbing. We need to pass on experience and expertise to younger winemakers.

Dave: What inspires you to make better wine. Is it the Gold medals or the knowledge that you are ever improving on your skills.

David W: Certainly, on-going improvement is important, but I do like to receive the odd medal at shows and also get feedback from the judges as to how some wines may be improved. Not all judges 'get' the newer style of country wine that I am striving for.

Dave: Who or what has been your biggest influence in wine making.

David W: All the guild members of FAWG who generously pass on their techniques.

Dave: Can you describe where you make your wine. Is it in your kitchen or do you have a dedicated area for wine making.

David W: Crammed into my garage and occasionally spilled out onto my driveway during a big harvest year for the grapes from The Briars. See below—no laughing please!



Dave: What have been the positive surprises of your membership of FAWG.

David W: Too many to mention, but I suppose you could summarise it as the 'fellowship' of winemakers.

Dave: What were you drinking in your twenties.

David W: Beer and sparkling red on special occasions.

Dave: If you could tell the young David about life, what advice would you give.

David W: Start making wine as early as possible!

Dave: Enlighten us with a couple of your favourites wine tweaks.

David W: As mentioned earlier, I like to experiment with flavours and aromas. I have received some good feedback on some liqueurs I have made with ingredients such as green walnuts, vanilla powder, many different spices, etc. I once made a hops wine that was not all that pleasant, however I distilled the spirit off and it carried over the lovely hoppy bitterness, which became a good foil for balancing out the sweetness of some liqueurs.

Dave: I have heard in my short time with the guild some complete disasters while making wine. What is your biggest disaster you can share with us.

David W: I have been pretty lucky on the whole. I did press of a country wine once not realising that I had put too much pressure on the demijohn during the process. Came back the next day to find a pool of wine beneath the demi that had leaked out through a hairline crack. Still salvaged most of the wine.

Dave: I have asked this question of everyone and so far a hundred percent have said making wine was never a financial consideration. What was the motivation and still is for you after so many years.

David W: First it was being able to time shift ingredients that would otherwise go to waste.

The bonus is that with time and experience the resulting beverages, to my way of thinking, get better and better.

### And Finally

Dave: You are going to a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. To be clear, that is a choice of one bottle of wine, one meal and so on. What will be placed in your suitcase.

David W: Music – any Paul Kelly album (preferably his large digital compilation collection); Wine- Warrabilla 2009 Durif (magnum, if possible); Food – I'd just bring my wood fired smoker to cook what ever I could scavenge on the island.

A man was marooned on a desert island. One day a beautiful woman arrives in a wet suit.

'When did you last have a smoke?' she asks. He said 'Five years ago.' So she gets out a cigar and he smokes it.

She unzips her wet suit a bit and says, 'When did you last have a drink?' He said, 'Five years ago.' So she gets out a bottle of Scotch and he has a drink.

Then she unzips her wet suit a bit more and says, 'And when was the last time you played around?' He looks at her in amazement and says: 'You're not telling me you've got a set of golf clubs in there?'

**Ronnie Corbett**

## Cooking with Wine

### Easy White Wine Sangria



#### Ingredients

- 2 cups Strawberries sliced
- 1 Orange sliced
- 1 cup Basil loosely packed
- 2 Lime sliced
- 1 Bottle Chardonnay White Wine
- ½ cup Tequila / Vodka / Brandy
- 3 cups Sparkling Water / Soda

#### Instructions

1. Leave the peels on while slicing the oranges and lime. Add the fruits, lime and basil to a pitcher.
2. Pour tequila and wine over the fruits and give it a stir.
3. Refrigerate for at least 3-4 hours or preferably overnight. The taste will intensify and get better as it sits in the fridge. When you are ready to serve, pour in the sparkling water or soda. Serve immediately.



Recipe from [myfoodstory.com.au](http://myfoodstory.com.au)

### Mussels with White Wine



#### Ingredients

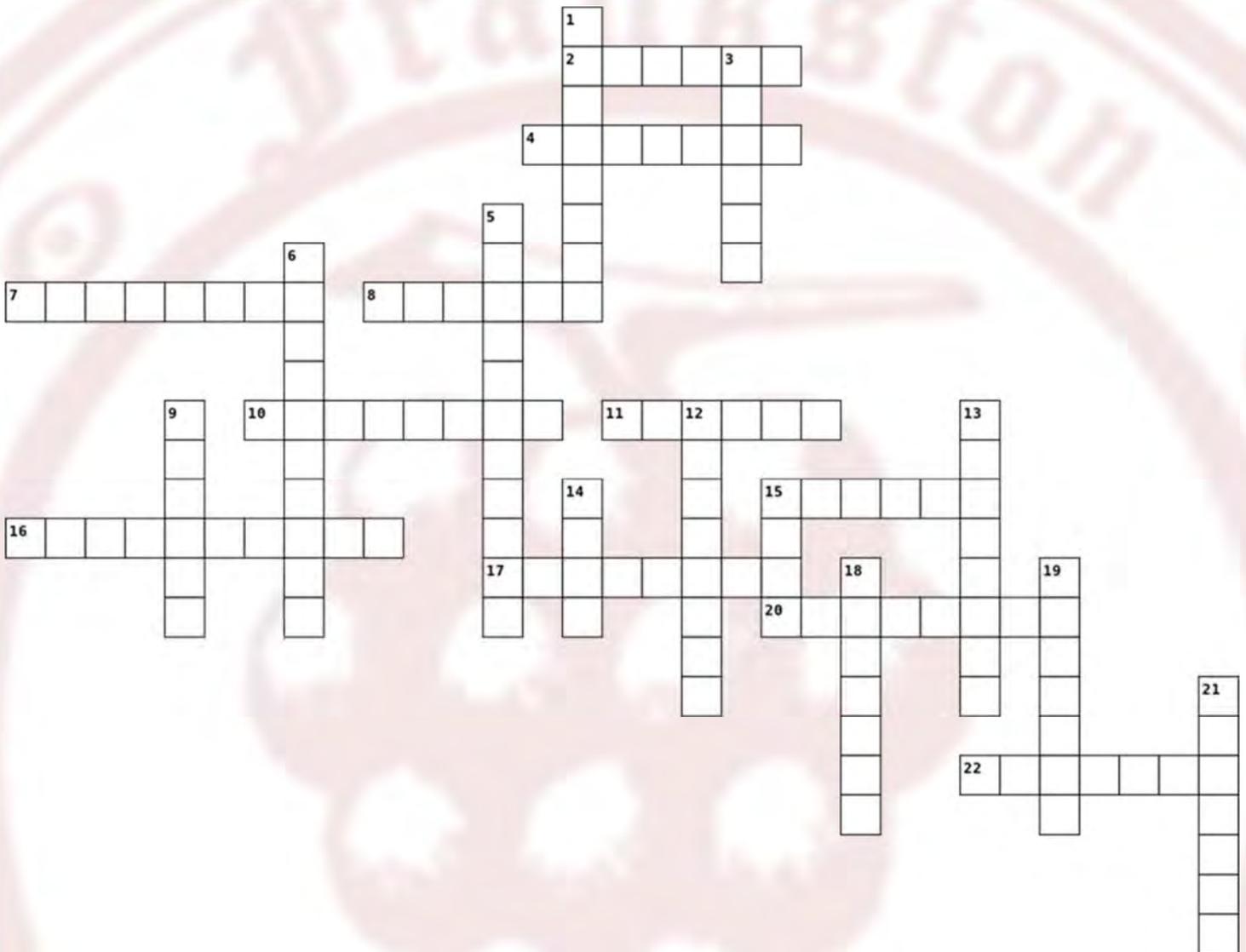
- 2 kg mussels
- 60 g butter
- 1 garlic clove, crushed
- 2 French shallots, sliced
- 1 leek, sliced
- 2 bay leaves
- ½ bunch thyme, leaves picked
- 125 ml (½ cup) white wine
- chopped flat-leaf parsley, to garnish
- pepper, to season

#### Method

1. Clean mussels under running water, scrubbing off any dirt or seaweed and removing beards.
2. Melt butter in a large saucepan over low heat. Add the garlic, shallot, leek, bay leaves and thyme. Cook for 6–7 minutes or until vegetables are translucent.
3. Add the mussels and the wine, cover and increase heat to high. Cook, stirring occasionally, for 3–5 minutes or until the mussels have just opened.
4. Discard any unopened mussels. Transfer mussels to serving dishes and pour over the liquid. Garnish with the parsley.
5. Season with pepper, if you like, but never with salt – the mussels will be salty enough. Serve.

Recipe From [SBS Food](http://SBS Food)

**March Crossword** - this month's issue relates to aspects of winemaking



**Across**

- 2. added to wine to enhance juice/colour extraction
- 4. the wine year
- 7. another name for 'bugs'
- 8. can be added to wine at various stages
- 10. done to make grape juice more readily accessible
- 11. used to help clear wine
- 15. where most wine ends up when process complete
- 16. used to remove fine particles from wine
- 17. done to vines during growth stage
- 20. carried out to reduce fungal disease in vines
- 22..... dioxide used to preserve wine

**Down**

- 1. alternative storage vessel for wine
- 3. equivalent to two normal wine bottles
- 5. grape..... used to increase sugar content
- 6. process of skin contact for wine
- 9. storage vessel for wine
- 12. added to must to keep yeast 'happy'
- 13. done once red wine has finished fermenting
- 14. used to lower pH
- 15. added to must to encourage MLF
- 18. occurs at the start of vintage
- 19. can be used to fine wine (two words)
- 21. occurs at end of vintage

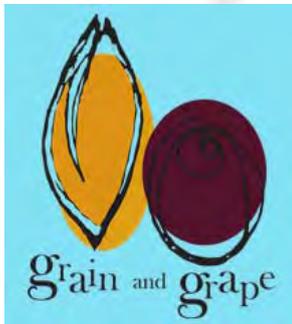
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[www.andatech.com.au](http://www.andatech.com.au)



## Activity Calendar

Meeting Date	Proposed Activity	Competitions/Other
9 March 2021	Talk by Hanna Instruments	Members Comp to be judged Red Hill Show Wine & Cider Competitions
13 April 2021	TBA	TBA Red Hill Show Wine & Cider Competitions
11 May 2021	TBA	<b>Gordon Evans White Wine mini-comp*</b>
8 June 2021	TBA	<b>Sheila Lee Liqueur &amp; Fortified wine mini-comp*</b>
13 July 2020	TBA	Homemade night
11 August 2021	Old, Unusual and Mulled Wine night Wine Auction?	Frankston & South Eastern Wineshow Open Day Sunday 29 August Balnarring Hall
14 September 2021	TBA Chris Myers talk re specific wine for John Lee Trophy	Wineshow De-brief demonstration & discussion of wine faults from show
12 October 2021	TBA	<b>Chris Myers Red Wine mini-comp*</b> Winemaking Classes
9 November 2021	TBA	Eltham Wineshow Mansfield Show
December 2021	No formal meeting or activity this month – Christmas Party Instead	Possible Christmas Lunch and Annual Auction Moorooduc Hall 12 noon (Price and date to be advised)
11 January 2022	TBA	TBA
8 February 2022	TBA	<b>Sparkling Wine Mini-comp*</b>

\* Any country or grape wine of appropriate hue may be entered, one entry per member.

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is just the  
beginning.

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