



Frankston Amateur Winemakers Guild

President's Message

Hi All,

Well just got back from 10-days in sunny, warm Queensland and look what you've done while I was away. Came back on Thursday to a "Lockdown".

Guess we've got to make the best of it, we Victorians are getting used to it now. Unfortunately it will probably affect our planned June meeting, but we'll keep you posted on that.

Plans are now underway for our Annual wine show in August but Covid restrictions will curtail any Public Tasting Day. We plan to run an open competition and judging will be held at Tyabb Community Hall on August 21st. Keep your finger crossed.

In the meantime, continue making wine and Stay Safe.

Peter Enness

NEWSLETTER JUNE 2021

www.fawg.org.au

THE JUNE MEETING WILL BE HELD VIA ZOOM

Please note that where text appears like this 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)

Thankyou for the contributions to this month's NL from Steve Brown, Dave Chambers. If you have any interesting information, or issues you would like brought to the attention of members or items for sale/wanted etc., please email the newsletter editor newsletter@fawg.org.au

Coming Up

- **5 June** - Truffle Melbourne, Queen Victoria Market
- **8 June** - Guild meeting, Liqueur & Fortified Mini-comp
- **12-14 June** - Winter Wine Weekend, Red Hill South
- **15 June** - National Australian Sparkling Red Wine Day
- **24 June** - Red Wines of Italy Tasting—Belmont
- **25 June** - Paringa Estate Back Vintage Wine Dinner
- **30 June** - End of FAWG Financial Year nominations for Committee required
- **8 July** - AGM

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COVID - 19 REMINDER

AS OF WRITING THIS NEWSLETTER THERE ARE STILL RESTRICTIONS IN PLACE FOR INDOOR PUBLIC MEETINGS. THEREFORE OUR JUNE MEETING WILL BE HELD VIA ZOOM

TIM GILBERT FROM GRAPEWORKS WILL BE OUR GUEST SPEAKER ALSO VIA ZOOM

Members are reminded that Covid-19 restrictions on attendance at public events, are still in force. You are reminded that the following is required for our meetings once we get back to a physical venue(s).

- Do not attend meetings if you are unwell.
- Sign in, and/or scan the QR code, so that we have a way of tracking who attended the meeting.
- Social distancing is required.
- Do not pass round bottles of wine. The person that brings the wine should pour it for others.
- Food consumed at meetings should be for your consumption only - please do not share round your food with others, due to potential contamination.



Annual General Meeting

We are required to hold our AGM as soon as possible after the end of our financial year (30 June). The AGM will be held on 13 July 2021.

At this meeting a new committee must be elected to run the guild for the next twelve months. The committee determines the way the guild is run over this time, including:-

- Events, excursions and especially our wineshow & winemaking competition.
- How our funds are spent or invested.
- What our long term aims will be and how they can be achieved.
- Membership Fees.



50th FRANKSTON AND SOUTH EASTERN WINEMAKING COMPETITION 2021



This year we will be running a winemaking competition only. There will be no public tasting and awards day, due to COVID-19 restrictions. We also needed to forward book the venue and this caused some 'logistical problems'.

KEY DATES FOR WINEMAKERS

17 July – Closing date for entries

31 July – Labels returned to entrants

13 August – Final delivery date for labelled bottles

Competition information and rules for 2021 can be downloaded from our website and will be emailed to all previous entrants, along with sponsor information etc., as usual.

Please note that late entries will not be accepted due to logistical problems of collection and delivery to the judging venues.

It is anticipated that a similar process to the 2020 FAWG members only competition will be adopted. This means that some wines may be judged at different venues/on different days, due to limits on people allowed at the venues and additional social distancing requirements.



Cordon Corner by Mike Payne

Winter time is upon us once again and the vines are bare and awaiting our attention. The weather appears to have settled in to a typical winter pattern and many of us have experienced our first decent frost, which means the ground is cold, there are no more functioning leaves on the vines and pruning can begin.

Before you begin pruning it is a good idea to have a walk through the vineyard and have a good look at how well last season's pruning and subsequent shoot growth and training worked. If you see where there can be some improvements, or if there is a particular section or individual plant that could do with some attention, make some notes or label the vines. This may help to jog your memory once you are in the thick of it later on. Don't be afraid to experiment and try something different with your pruning methods, even if it's just a few plants to see how they react in your particular situation as every site is different.

As usual the cordon corner will take a winter pruning break until the spring and remember if you have any questions or want to have a go at pruning, you know where I am.

WINE LABEL OF THE MONTH



2002 PENFOLDS GRANGE
MAGNUM (1500ML)

\$1,999.00

BOTTLE

\$23,988.00 DOZEN

1



2004 PENFOLDS GRANGE
MAGNUM (1500ML)

\$1,999.00

BOTTLE

\$23,988.00 DOZEN

1



1999 PENFOLDS GRANGE
HERMITAGE MAGNUM (1500ML)

\$1,999.00

BOTTLE

\$23,988.00 DOZEN

1



2003 PENFOLDS GRANGE SHIRAZ
MAGNUM (1500ML)

\$1,999.00

BOTTLE

\$23,988.00 DOZEN

1



1998 PENFOLDS GRANGE - SIGNED
BY WINEMAKER PETER G...

\$1,200.00

BOTTLE

\$14,400.00 DOZEN

1



1990 PENFOLDS GRANGE
HERMITAGE

\$1,200.00

BOTTLE

\$14,400.00 DOZEN

1



This month Penfolds Grange is the label featured.
The above is a screen shot from Nick's Wine Merchants 'Old and Rare' Collection

Top Five Most Expensive Bottles Of Wine Ever Sold

Published on www.newyorkewenevents.com,
by R.J. Huneke

Because of the limited ingredients and growing conditions for the grapes, wine is one of the toughest draughts to make well and, and the most highly touted of vintages have sold for gargantuan amounts of money over the decades.

Adding to the delicate and intricate process and the weather conditions playing magic (or wreaking havoc) with the grape vines, is the condition that time plays in the process. Great wine can be accentuated to a state of near euphoria for the proverbial palate by shelving it in a cool place and letting father time stir the ingredients and extend the fermentation adding to the robust flavours.

5. Chateau Margaux 1787 | \$225,000

History often does more than make great tasting wine (and just what is the best bottle of wine you will ever drink worth to you?), it makes for unbelievably competitive auctions in the wine arena, but it was an insurance company that valued Chateau Margaux 1787 that was authenticated as belonging to the wine collection of Thomas Jefferson and paid out at a cool \$225,000. Paid out? William Solokin, the wine merchant who had it in his possession, appraised the irreplaceable wine bottle but when he brought it to a Four-Season Hotel for a Margaux dinner the waiter dropped it! The insurance company paid out the quarter shy of a quarter million for the shattered bits, though he pined for a \$500K payout or a one of a kind sip he would never taste.

4. Chateau Lafite's 1869 | \$230,000

Though estimated to sell for up to \$60K each, the Chateau Lafite's 1869 bidding war for the rare vintage resulted in a \$230,000 for a standard sized bottle available at a Sotheby's auction in Hong Kong in 2010. Though ancient, the wine was known to the collector who acquired all three of the three available 1869 bottles for a total of \$690,000. This is the most anyone has been willing to pay for a standard sized bottle of vino, and the owner can slowly relish drinking the first two bottles while keeping the third to the envy of all.

3. Shipwrecked 1907 Heidsieck | \$275,000

Chiming in at number three is a bottle of champagne that was salvaged from a Swedish Freighter off the coast of Finland in 1998, the 1907 Heidsieck, which sold at numerous auctions and brought in as much as £163,000 (or \$275,000 US). The kicker here, folks is that 2,000 of these bottles were recovered, but the story of the commissioned ship destined for the Imperial Court of Tsar Nicholas II of Russia that had been torpedoed by a German Submarine in World War I adds significant historical significance to the 100-plus year old flavour.

2. 1947 Cheval-Blanc | \$304,375 (£192,000)*

The 1947 French Cheval-Blanc is widely recognized as the most expensive sold bottle of vino in history at \$304,375 (see the next wine for the asterisk* explanation). In 2010, the 67-year-old bottle was sold to a private collector at a Christies auction in Geneva. According to the Classification of Saint-Emilion wine, the Cheval Blanc has a class A status [and] ... of all the merlot wines, there are only two which were granted with this classification. The grapes were said to be legendary between April and October of 1947, and the survivor bottle that outlived many a person is the only known bottle in the Imperial format from this particular Saint-Emilion vintage.

1. Screaming Eagle Cabernet Sauvignon 1992 | \$500,000*

The most expensive wine ever sold is the exception to the dated rule of rare wine, as it was not even a decade old at the time of purchase; the six litre Screaming Eagle Cabernet Sauvignon 1992 bottle sold for a whopping half a million bucks (that's right, folks, \$500,000) in 2000 at a Napa Valley charity auction! It was only available for a limited time in 1995, and apparently was the cat's meow, at least to one wine connoisseur out there, because it is rumoured Chase Bailey, a former Cisco Systems executive, picked this up, though we have an asterisk* here (unlike Major League Baseball's home run record book), because the \$500K bottle was knocked down a bit in price because it was a charity sale, although it could still have sold for more than any other wine in history.

Cooking with Wine - Winter Recipe

Slow Cooked Lamb Shanks in Red Wine Sauce



INGREDIENTS

- 5 x 300-350g lamb shanks
- 1½ tsp salt
- 1 tsp black pepper
- 2 tbsp olive oil, separated (plus more as required)
- 750ml merlot or cabernet sauvignon wine (yes, a whole bottle!)
- 800g can crushed tomatoes
- 2 tbsp tomato paste
- 500ml (2 cups) low-sodium chicken stock (or veal stock)
- 3 garlic cloves, smashed and peeled
- 2 sprigs rosemary
- 3 sprigs thyme 2 dried bay leaves

To serve

- creamy mashed potato, polenta or pureed cauliflower
- fresh thyme leaves or finely chopped parsley (optional)

METHOD

1. Preheat oven to 180C (conventional and fan-forced).
2. Sprinkle lamb shanks all over with salt and pepper
3. Heat half the oil in a large, heavy-based pot over high heat. Add 3 lamb shanks and brown aggressively all over – this is key for flavour, so don't rush this step.

4. Remove shanks. Add remaining tablespoon of oil, then brown remaining shanks. Set aside.
5. Add remaining ingredients to the pot. Stir, then bring to simmer.
6. Add lamb shanks, arranging them so the meat is submerged as best you can – it's fine if a bit is above the liquid line, they will shrink as they cook and you can rearrange them midway through.
7. Cover with lid and transfer to oven for 2 hours.
8. After 2 hours, remove lid and check meat using 2 forks – it should be pretty tender. Bake uncovered for a further 30 minutes.
9. Remove lamb shanks, cover and keep warm.
10. Meanwhile, strain sauce into a bowl, pressing out liquid from the tomato and herbs. It should be a thin, syrupy consistency. If it's too watery, pour it back into the pot and simmer rapidly on medium-high stove to reduce – it won't take long.

To serve, place individual lamb shanks on creamy mashed potato (or polenta or cauliflower puree), drizzle with sauce and sprinkle with thyme or parsley, if using.

Serves 5 as a main

Portuguese Varietals in Australia

by Max Allen, Australian Financial Review, July 2020



When the heat came on in January, it looked like we were going to get sizzled,” says Bruce Bassham, a third-generation farmer and grape grower in South Australia’s Riverland.

“One day it got to 48.4 degrees. I drove around the vineyard looking at all these limp leaves. Some of the grapes were burnt. But then when I got to where the new Portuguese varieties are planted, the vines were green and happy: it looked like they were enjoying a cool day.”

Bassham is one of the most progressive growers in this hot, inland irrigated region, and specialises in alternative, heat-tolerant Mediterranean grape vines. “A decade ago we could see it was going to keep getting hotter and drier,” he says. “So we started looking for varieties that suit this area. I think we’re up to 26 different ones now. I’ve just got the bug.”

His latest foray – Portuguese varieties with unfamiliar names such as fernaõ pires and arinto – is making the winemakers who buy his grapes just as excited as he is about growing them. The 10 producers he supplies “fall over themselves to get the fruit, regardless of the price I’m asking”.

One of those producers is Con-Greg Grigoriou, who makes wine under the Delinquente label and who recently released two 2020 vintage wines – a white blend and a red blend of Bassham’s Portuguese and Spanish varieties – in stylish 1.5-litre casks at \$45 a pop.

The white is tangy, lemony, refreshing; the red is purple-fruity, juicy. Both are remarkable given their hot-climate provenance and the sweltering conditions during the 2020 growing season.

“The Portuguese varieties are standout grapes for me,” says Grigoriou. “Brilliant natural acidity, lovely flavour. I’m really excited about them.”

Clare Valley-based winemaker Marnie Roberts is also a fan of the Portuguese white grapes she’s been

buying from Bassham for her Rogues of the Resistance label.

All the wines I make start from me tasting fruit in the vineyard and getting excited about it,” she says. “When I came across the fernaõ pires, I thought ‘I know nothing about it, but it tastes delicious and has these thick, chewy skins – how cool is this?’”

Roberts says the quality of these Portuguese grapes is helping change the reputation of the Riverland. “People are discovering that the region doesn’t just have to produce cheap, bulk wine,” she says. “Now you have to fight with other winemakers for some of those varieties.”

Ashley Ratcliff is another innovative Riverland grower who produces wine under the Terra do Rio label from half a dozen Portuguese varieties he has planted.

“I’d planted lots of Italian varieties already and was thinking about where to go next when I saw all these Portuguese vines at the Riverland Vine Improvement nursery,” he says.

“They’re really interesting to grow. The tinta barocca’s like a hot-climate pinot: the first year we picked it early, made a light red out of it [the current vintage is just 11 per cent alcohol] and it sold in a heartbeat.”

Although arinto, fernaõ pires and tinta barocca may be recent arrivals, a few other Portuguese varieties have been grown in Australia for decades.

Touriga nacional, for example, was planted here to make port (it’s from the Douro Valley, the home of port in Portugal), but it is increasingly being made into red wine with floral perfume, deep colour and firm tannins from top producers such as Frankland Estate in Western Australia, S.C. Pannell in McLaren Vale and Yarra Yering in Victoria.

The new EC3 wine from Seppeltsfield in the Barossa embodies this evolution. The touriga and tinta cãõ and tinta amarela vines were planted more than three decades ago, when the winery was still producing a lot of port.

Now, with the surging interest in Portuguese grapes, the fruit from those same vines has been used to make a thoroughly modern expression of Barossa red.

Tomato Wine Thriving in Canada

03 August 2012 By Lucy Shaw, The Drinks Business

Quebec-based farmer Pascal Miche is enjoying thriving sales of his Omerto tomato wine in Canada, crafted from a secret family recipe.



Omerto tomato wine

According to AFP, the former butcher has sold over 65,000 bottles of tomato wine since launching it onto the Canadian market two years ago. Miche makes the wine from 6,200 tomato plants on his “vineyard” in Charlevoix, 400km northeast of Montreal.

“I wanted to finish what my great-grandfather had started in Belgium in the '30s,” he told AFP. Miche immigrated to Quebec from Belgium seven years ago and started planting red, yellow and black tomatoes in Charlevoix in 2009. The crop set to ripen by mid-August will be his third harvest, with the journey from field to bottle taking around nine months. Before making his first batch, Miche tested 16 varieties of tomatoes in order to find six that grew well in Quebec’s cool climate. Selecting his tomatoes with the same care as a winemaker does grapes, to make the “wine”, the tomatoes undergo the same process of crushing, soaking, fermenting and pressing.

The result is Omerto Sec, a clear, dry, 18% abv wine, and Omerto Moelleux, a sweeter wine that has been compared to French aperitif Pineau

des Charentes, both of which are named after Miche’s great-grandfather Omer.



Pascal Miche hard at work making his tomato wine

He can legally call his product “wine” in North America but will have to rename it if he starts exporting it to France, where only alcoholic beverages made from fermented grape juice can be called wine

According to Miche, there is no trace of tomato in the wine, not even in the taste. Elen Garon, sommelier at hotel restaurant La Ferme a Baie-Saint-Paul, describes the “honey sweet” Omerto Moelleux as having: “a hint of fruit” and “zesty aspects,” and believes it will match well with desserts and spicy food.

The wines, which sell for around CA\$25 a 200ml bottle, are currently only available in select shops and restaurants in Quebec and Manitoba. Keen to take the wine abroad, Miche is seeking distribution in the US, France, Belgium,



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 Peter Enness.

Peter has been president for the last 4 years. He has always 'put in' to improve the guild including the wineshow and has a reputation for producing fine country wines and his passion for gin. He has guided the guild through the pandemic period and has managed to hold a members only winemaking competition during this period.

Dave: Why wine and not beer.

Peter: Used to make, and drink, beer many years ago (before Kits) but these days I hardly ever touch it. I find wine suits me much better. It's interesting and can be quite challenging.

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

Peter: Tried to make wine a long time ago and it never worked out but the thought of creating drinkable wine always stayed with me. When a friend told me about the Wine Making lessons run by the Guild I jumped at the chance.

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

Peter: I've been around for a long time now and discovered wine in the sixties, it wasn't really fashionable then. Around 1969 my brother-in-law introduced me to buying bulk wine from around the Rutherglen area. Places like Baileys, Chambers, Stanton & Killeen and Bullers. Ended up costing about 50c a bottle and most of it was quite good.

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

Peter: No, had to wait until 2010 for that to happen.

Dave: What is an interesting unknown fact about you that members of Frankston Guild may or may not find interesting.

Peter: Probably the variety of occupations that

I've had – advertising, sales rep, purchasing officer, Mr Whippy driver and depot manager, computer programmer, Milk Bar owner, motor mechanic, handyman/chippy just to mention a few.

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

Peter: All those were a long time ago, bit of a blur now (probably then too!)

Dave: What are you making now or have recently that you are most proud.

Peter: Currently, Briars Cab Sav, Durif from Shepparton and some Chardonnay. I'm most proud of any wine that I make that is drinkable and that I'm not ashamed when sharing it with friends.

Glen Fortune has a Guest Question for you:

Question: My question to Peter would be if he could win an award for his best creation which he is most proud of what would it be for a country wine, a grape wine or a spirit?

Peter: Winemaker of the Year 2015 and again in 2016 for a variety of mainly country wines and a couple of grape wines.



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

Peter: I owe every one of my winemaking skills to the Guild and its members

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 to you.

Peter: it brings a lot of enjoyment. Particularly the differences in the huge variety of grapes, aromas, tastes.

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.

Peter: Try to be careful doing everything but does not always go to plan. Really thorough when it comes to cleanliness tho'.

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.

Peter: That is pretty right, I am really involved with winemaking and still surprised that I can make a reasonable fist of it.

Dave: What are you excited about for the future of home wine making. Where do see it unfolding over the next ten years.

Peter: I'd like to see more amateurs take up the hobby and I can see the Guild helping with that.

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

Peter: I just try to make it better than last time. It's great when I do, any medal is a bonus.

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

Peter: Chris Myers and David Hart plus most of the members of the Guild.

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

Peter: Kitchen, Laundry and carport mainly.

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

Peter: That I actually made drinkable wines.

Dave: What were you drinking in your twenties.

Peter: Mainly beer but then I discovered Gin.

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

Peter: Shut up, look, listen, give it a go!

Dave: What wine do you particularly enjoy making. Has the Guild turned out to be an ideal group either socially or for ideas for winemaking?

Peter: I particularly enjoy country wine making. You have a lot more input in those.

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

Peter: I use a bit of Grape concentrate for Country wines.

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.

Peter: On one occasion added double the required sulphur before ferment!

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.

Peter: Certainly not a financial consideration. To get better at making wine and making better wines.

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.

Peter: Music, Nessun Dorma; Wine, probably Grange; Meal, Lamb Roast; Book, Works of Mark Twain.



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