



Frankston Amateur
Wine Guild
Phone: 0490 852 043

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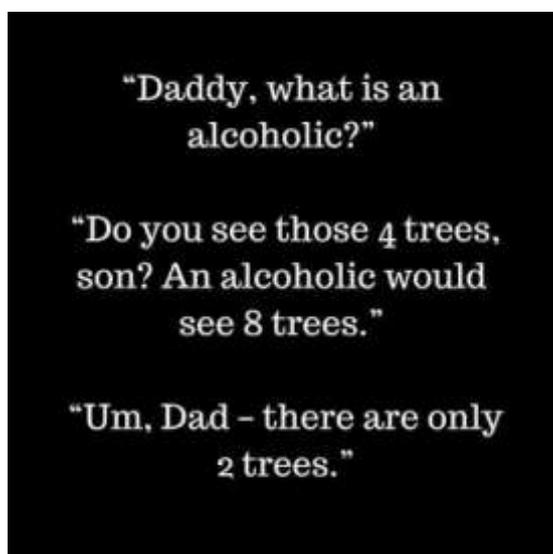
April 2019

Next Meeting: 9 April 2019

This month:

Dr. Victoria Hughes from "The Wine Clinic" will come to talk about testing of wine this month. The Wine Clinic has operated in the Barossa Valley since 2005. More recently, they have set up in Lilydale Victoria. We will learn about the opportunities provided by The Wine Clinic for the wines you are making this year.

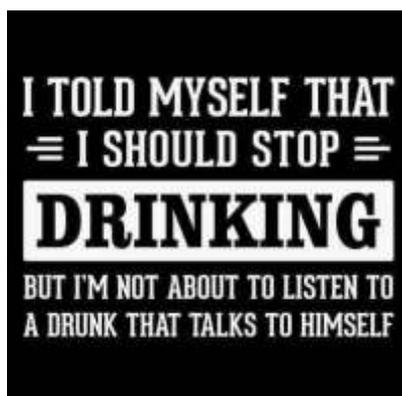
Don't forget the Gordon Evans White Wine mini-comp will be held during the meeting. So bring your white wine entries to help you qualify for the "Winemaker of the Year".



Wine Show

There is a bit happening with "The Frankston Amateur Winemakers Guild" Wineshow this year. Specifically there have for many years been difficulties with the processing of late wineshow entries.

This year, there will be an enforced cut off for entries. If you want to enter your wines into the wineshow, you will need to provide your entries before the entries closed date. This warning has been made well in advance of the wineshow, so that you have no excuses. GET YOUR ENTRIES IN ON TIME!!!



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.

Cordon Corner

Other than a few late ripening varieties, most of the grape harvest is in and it's down to business with the wine making. It has been another interesting season with a long cool dry start making us think it was going to be a late ripening drawn out year. Then the hot weather arrived and the rain didn't and although the vines handled it all very well, as time went on the fruit started to dehydrate and the sugar levels took off. All of a sudden the season had become compressed as the sugar levels increased in all varieties and the fruit started to show signs of tiring. Irrigation timing for once was more important than fungicide timing. All in all the fruit quality looks good so far and crop levels have been around average.

Once the crop has been picked it's time to say thank you to your plants by giving them a good feed and water to try and keep the leaves on and functioning for as long as possible. This will help set them up for next season and is particularly important for young vines as there is a burst of root growth following harvest and nutrients need to be made available. Finally, if you have a history of powdery or downy mildew in your vineyard, now is the time for a clean-up spray to reduce spore numbers.

Mike Payne



Sanitation

If you're like most home winemakers, you probably don't clean and sanitize your equipment the way you should, or as often as you should throughout the winemaking process. That can lead to problems with your wine. Careful attention to cleanliness and detail will minimize potential problems.

Commercial wineries take cleaning and sanitation very seriously. They have strict protocols for doing both with all their winemaking equipment at the end of each cycle and the start of a new one. A lapse in sanitation can have significant impact on the quality and marketability of the final product. And they are usually fastidious about retarding oxidation and/or microbial spoilage and preventing accidental introduction of wild yeasts and bacteria during crush, cold-soaking of grapes, fermentation, MLF, practices, or afterward during extended maceration, as well as during racking, topping up, pumping, filtering and bottling.

Cleaning involves the removal of both inorganic and organic substances from the surfaces of winery equipment. Sanitation, on the other hand, is the reduction of microbes that can cause wine defects. This is not the same as sterilization and disinfection.

Water quality can be an issue in winemaking. Most municipal water that has been properly treated to keep micro-organism below harmful levels is fine to use for rinsing. Well-water may however contain high levels of bacteria that could affect your wine, unless it is properly treated. Water that has been softened, pH adjusted, UV treated and filtered is generally fine to use for rinsing. Soft water, though, may leave a residue and is not good to use for diluting must or mixing with yeast and other wine additives, like yeast nutrients, enzymes, tannins, bentonite, etc. It also has a higher sodium level that can make a wine taste salty. Bottled water that has been filtered and chlorine free is much better to use for dilution and mixing with yeast.

Sanitation begins with keeping your cellar reasonably clean, free of debris and any working surfaces clean and regularly sanitized. Event floors should be vacuumed and mopped with a disinfectant, especially at the start of crush. Wild yeast and bacteria are all around us. They are in the air, on flat work surfaces, and on all your winemaking equipment. It is not easy or even necessary to remove or kill every bacteria or wild yeast cell that might spoil wine. It is important, though, to keep their numbers low to minimize development and the production of metabolites that create off-aroma and flavours.

In general, anything that comes in contact with harvested grapes, must, and wine should be cleaned and sanitized, within reason, including your hands, which are a great source of microorganisms such as lactic acid bacteria. There isn't much that can be done to eliminate wild yeast and bacteria on grapes, but winemakers can pick into lugs or buckets that have been cleaned of surface cleaned of debris, dirt and staining. From that point on, grapes should be transported in clean and sanitized containers. Stemmer crushers, presses and tanks, open-top fermenters, etc., should be thoroughly cleaned and sanitized. Collection buckets, funnels, carboys, stoppers, bungs, stir rods, tools used to punch downs, etc., need to be clean and relatively sterile. Literally everything that the grapes will come into contact with need to be cleaned and sanitized.

Simply rinsing winery equipment such as siphon hoses and carboys after use does not remove all of the organic material, staining, and hard to see films or microorganism. You need to use an alkaline cleaning agent to remove organic material, staining and biofilms (a slimy material containing microbes embedded in polysaccharides) that are typically not visible. Mold often grows in the residual rinse water which contains a very dilute solution of wine based nutrient that remains following a quick rinse. It may take 3 or 4 rinses to remove all of the wine based residue in carboys, fermenters, tanks, gallon jugs, etc., that can be slow to dry. This may result in contamination of the next batch of wine. To prevent this, use a cleaning solution to remove films and staining, followed by a sanitizer. [Star San](#), [SaniClean](#) or Iodine-based sanitizers such as [Iodophor BMP](#) or [Io Star](#), as well as a 10% solution of [PMS](#) or [high proof ethanol](#) are all good sanitizers. Some cleaning agents can sanitize as well, after adequate contact time, but need to be rinsed. Scrubbing and brushing may be needed to remove stubborn residue and deposits. Avoid abrasive scrubbing pads on plastic to prevent scratching. Scratched and roughened surfaces are more difficult to clean and sanitize. Cleaned and sanitized containers like carboys and beer kegs should be allowed to drain upside down until there is no visible water. They can be stored with a paper cup inverted over the neck of the bottle, or a wadded paper towel placed in the bung hole. Other containers can be stored with the cover in place.

Samepage

Samepage is now in place as collaboration software for the Guild. There are still a number of members who have not signed in, and given this, have probably not seen their invite to join the fun.

By now, the invite is probably lost in the flow of emails that come through your computer. Alternately, I may have the incorrect spelling for your email or the wrong email entirely. Regardless of how it happened I would like to rectify the situation.

With this in mind, if you would send me an email to rodbeaumont@msn.com using your desired email then I will ensure that you get another invite to join "Samepage"

Of course if you are already on "Samepage", then you need to do nothing.

Focus Groups

Over the summer, there were no new Focus Groups. That is sad. It gives a great opportunity to think about what you would like to do next year.

Perhaps a country wine could find its way into a focus group. Perhaps even liqueurs.

Focus Groups give a great opportunity to engage with other members in a semi-social working group. They can be a lot of fun. It is all about a group of interested members getting together and trying to make something that they haven't tried to make before. You could do anything however. What about a raspberry wine focus group? You are in control, you only need to find people with similar ideas in what they would like to make.

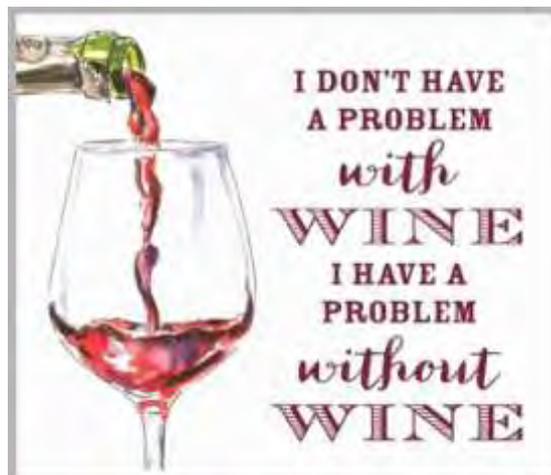
May Winery Outing

We will be checking out a few wineries next weekend for our annual May wine outing, once we have decided on our venues we will give you plenty of notice and which Saturday, so we usually do two wineries and the last venue is a winery/restaurant. We have hired two buses in the past and to get a place on the bus payment must be made first. Once everything is finalised, an email will go out, if you are a new member or you have changed your address, please send me your email address to

yasminbeaumont@msn.com. Stay tuned and check your emails.

Cheese, Biscuits and Supper Roster

Thank you to Pam Mammers for this month and also to Ray and Kay Davis for May, we still people for June onwards, email Yashmin (yasminbeaumont@msn.com) and I just me know next meeting. Fabulous supper turn out last meeting.



Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
9 April 2019	Dr. Victoria Hughes—The Wine Clinic, Lilydale	Gordon Evans White wine mini comp
14 May 2019	Bus Wineries tour. Wine tasting and Lunch	
12 June 2019		Sheila Lee Liqueur & Fortified mini Comp.
9 July 2019	AGM	Home Made Night
13 August 2019	Old, Unusual and Mulled Wine night Wine Option?	Frankston & South Eastern Wineshow. Open day 25 August.
10 September 2019	Talk regarding specific wine for the John Lee Trophy	Wineshow de-brief, demonstration & discussion of wine faults
8 October 2019		Chris Myers Red Wine mini-comp

Social Events and links

[16-19 October: National Cool Climate Wine Show](#)

[Sunday 11 November: Eltham District Wine Guild Show](#)

[Friday 17 November: Mansfield Wine Show](#)

[March: Red Hill Cider Show](#)

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

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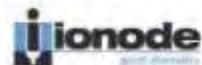
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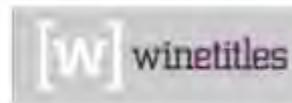
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