

Frankston Amateur  
Wine Guild  
Phone: 0490 852 043

Volume 48, No. 2

30 July 2019

## August 2019

Next Meeting: 13 August 2019

### Old or Unusual wine night

Here is the night you have been waiting for, the old or unusual wine night. It's all about that bottle on the shelf. You know it's there but not quite game to try it. It might be a bit old or the ullage may be a little large, the angels got in for their share. It all leaves a little doubt whether this should be opened in polite company.

This month, no need for excuses, we take the good with the bad. We are up for the test.

Come on see if you can upset us



### Wine show, Wine show, Wine show

This month it is the wine show. Entries are now closed, but we are looking for volunteers to help out with so many tasks that need to be done.

Stewards: - we need stewards. You need a steady hand so that you can fill the glasses for the judges. You need to be able to be quiet too. It's a demanding job with not much pay, but I'm sure you are up to it..

We need people to help with setting up the tables on Friday, and clearing everything away on Sunday. We need people to enter data into the computer so that the prizes can be awarded. We need people to man the door on Sunday and to man the "Wine Classes Table". We need people to sell raffle tickets to the huge crowd that we expect.

Those with an RSA, can serve the "Gold medal" wines and liqueurs out to the willing recipients

Can't make it on the week end, no problem John Steward can use some help just to get the labels organised and out to the entrants.

Or perhaps you can put together a plate of food for the judges on either Saturday or Sunday, or both. Just remember tasty not spicy. They may be judging your wine after eating it.

There is literally no shortage of jobs you can do, just volunteer to help and we will give you something to do!

## 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.

## Annual Dinner

Once again we were fortunate to have lovely weather for this event.

The food was excellent, there was an issue with a few of the beef cheeks, which was mentioned to the Manager. Other than that hiccup, everything was perfect. Some very nice Country wines were on the tables for people to sample and Noel and Jo Legg were very generous in the variety they placed on the table. A wonderful chance to mingle and just chat.

I really want to thank all that came, without you it would have made the day a bit quiet, to those that had guests, thank you too.

The next event will be our Christmas Celebration on Sunday 8th December, so I hope you have locked this date in. Thanks again for the support.

Yashmin



## Wine Classes

For the first time the wine making classes will be held in October. This will provide those doing the course the opportunity to make the decision whether they would like to move on to making wine from grapes and still have time to place an order for the 2020 vintage of grapes.

Classes will be held over two weekends at the beginning of October from 9.00—12.00 in the morning. As you are all aware this is an introductory course, and so the participants will be making a country wine.

The cost of the course is \$150 which covers the purchase of all of the equipment required to make five litres of wine.

Ok, so why am I telling members? Well, that is easy. You may know someone who would like to start making wine just like you. If you do, then get them to contact our President Peter Enness on:

President@fawg.org.au or 0490852043.

## Cheese, Biscuits and Supper Roster

Our cheese and biscuit volunteer for this month is our wonderful FAWG Secretary, Glen. We need volunteers for September, October and November, no meeting in December so I will give you the month off. You can email [yasminbeaumont@msn.com](mailto:yasminbeaumont@msn.com) if you are interested or you need to know more.

## Commemorative Wine Label Competition

Entries are required for the Commemorative Wine Label Competition. We have a couple of entries, but a few more would be really nice. Makes it harder for the Judges. Do we have Judges? Well someone will need to decide. It'll make it harder for them.

Get your artistic streak going, show your flair not just in the wine you make but also in the labels you use to describe it.

All entries to Peter Enness.

## Oak for wine

For anyone who has been at recent meetings you should know that Peter Enness has purchased a quantity of Boisé Signature T oak. Most of the purchase is spoken for, but there are still one or two one kilogram packs available to those who may be interested. Usage rate is recommended at 500g/100litres. For red wine or half of that for white wine. The oak has a shelf life of two to three years, and costs \$22/kg. You will need to be quick. Talk to Peter Enness.

On a similar topic, anyone interested in 29mm bottle caps in either stainless steel or in aluminium, can purchase through the Guild. Prices are \$22/100 for Stainless Steel or \$14/ 100 for aluminium.

## Focus Groups

Unlike grapes focus groups don't grow on vines (or trees), we need people to drive them. First comes the inspiration. Time to start thinking about Focus Groups. Is there a different wine that you would like to have a go at but aren't confident. A focus group will gather other members in a similar situation to you so that in a team you can have a go at that wine.

Varieties that have been made in the past include: Apple Cider, Port, Sparkling white and red and liqueurs. You might like to have a go at one of these or you may have an idea of something entirely different. The choice is yours, but now is the time to start team building.



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# Technical Challenges Faced by Fruit Winemakers

March 29, 2016 by [Dominic Rivard](#)

For us fruit winemakers, working with fruit is not always an easy endeavour. I would dare say that making fruit wine is more difficult and the technical challenges can be greater in fruit wine than grape wine.



Despite the fact that all fruits will instinctively ferment to some degree under the right circumstances, there is a reason “fruit wine” really means “wine made from fruit other than grapes.” When asked why *vitis vinifera* won the world winemaking race, Dr. James Lapsley, wine historian and associate professor at the UC Davis Department of Viticulture and Enology explains, “*Vinifera* is unique in fruits in developing as much sugar as it does, thus resulting in a wine of 10-14% alcohol, which is more stable.

Ripe pineapple, for instance, is about 15% sugar. Therefore, most fruits need sugar additions, or water additions (to reduce acidity) or both. *Vinifera* makes itself, and hence became the standard.” Commercial fruit winemaking, by default, has largely become a quest for solidity and stability, dominant rather than self-inventing. One of the foremost battles any fruit winemaker wages is with the sugar content of the juice or must. Depending upon the pH of the preliminary material, for a wine to have adequate alcohol to be microbially constant as well as have the right texture in the mouth, winemakers aim for at least 11.0% ethanol. On the basis of the sugar-alcohol alteration factor utilized (0.538 is a general starting point), that would entail an initial sugar content of 20.45 %. Many fruits can hardly top out at 12.0% (be careful of pulpy pendant solids in any hydrometer analysis—it is best to centrifuge samples). With numbers like those, it rapidly becomes apparent that adding sucrose, honey, concentrate, or some erstwhile form of fermentable sugar is essential. Crowe (2007)

What a producer is keen to add to a wine depends upon their stylistic goals. A Japanese study reviewed in the *American Journal of Oenology and Viticulture* (vol. 46 no. 1 1995) suggests that fruit wines sweetened by means of glucose and fructose, as is found in grape juice and fruit concentrates, scored higher in taste panels than the similar fruit wine sugared by un-cleaved sucrose. A few winemakers get pleasure from the bouquet and extra body that some kinds of honey adds to a product at the same time some only sweeten their wines via similar-fruit concentrates.

Others merely skirt the sugar-addition problem by adding together grape or other fruit brandy to their fruit wines to boost the alcohol content. What a producer can add to a wine is dependant on their federal and state laws and will impinge on how they eventually label the bottled product., but not a problem for amateurs.

Attaining the acid equilibrium right is the next challenge. The goal is to equal the level of acid to the completed wine style (sweet, dry, or fortified) while maintaining an adequate amount of acid for

microbial solidity and colour constancy, where pertinent. There is nothing erroneous with having a pH of 2.93 and a TA of 9.75 g/L in a raspberry dessert wine with 7% lingering sugar. The same final wine chemistry, in a dry apple wine, though, would be screamingly tart and the wine would be unhinged and unpleasant to drink. Crowe (2007)

The flip side is likewise hazardous. Low-acid musts (pH's over 3.80 and TA's below 5.0 g/L for example) can lead to bacterial incursion, stuck fermentations, high volatile acidity, a flat taste profile, greasy mouth feel, poor colour, and a concise shelf life. Most winemakers conflict low acid musts by adding tartaric, citric, malic acid, or an amalgamation of all three. High acid musts are occasionally de-acidified using calcium or potassium carbonate, but time and again, then are simply thinned with water and have sugar added back to the required fermentation level. In the United States, winemakers can add water up to 35%.

Fruit winemaking is often a juggling act of sugar, acid, flavour, dilution ratios. Being intimate in the knowledge of these factors, will ensure a higher degree of success.

Another important factor and challenge facing fruit winemakers is the identification of "wine problems" or flaws and faults that can occur in the wine process. Being able to identify this early ensures being able to remedy these problems.

Hopefully your winemaking life will never encounter any problems, but that is unlikely. Just like in life, challenges and overcoming issues in wine make us better winemakers. Focussing on quality control in your winemaking and when issues do happen (and they will), learning from them will fine tune your skills and help you produce sooner or later something fabulous.

Happy fruit winemaking!



## Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
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
14 November 2019	Talk on Phylloxera	Eltham Wine Show Mansfield Wine Show
8 December 2019	No formal meeting this month— Christmas Party instead	Annual Auction
14 January 2020		
11 February 2020		Sparkling 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](#)

[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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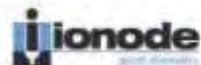
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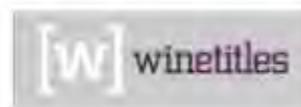
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