

Frankston Amateur Wine Guild

February 2017

Next Meeting: 14 February 2017

Volume 45, No. 8

30 January 2017

This month:

Unfortunately, Michael Zandvoort was unable to join us last month. This month he has agreed to join us. Michael Zandvoort will be telling us all how to get the best from Chardonnay.

Michael is from Stumpy Gully Winery.

Wine Shows

It is time to think of the Wodonga Wine Show. Entry forms are available at the FAWG website: <http://www.fawg.org.au/documents/2017%20Entry%20Forms.pdf>

Entry costs are \$5 for the first bottle, and \$3 for subsequent bottles.

Entries must be received including bank payment by 17th February 2017 (refer entry forms)

Bottles can be delivered to David Hart, early March, so that Wayne Hewett can take them to Wodonga.

Wine Classes—New members

A reminder to all members, Wine Classes will be starting on 4th February 2017. As a result, there may be some new, happy and smiling faces in our midst. They could be new members!!!

Just remember to be your usual welcoming self when you see them. Remember how hard it was to walk in the door the first time you did it? They will be no different and first impressions do count.

Making good wine takes skill,

Making fine wine is an art.

-Robert Mondavi

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Special points of interest:

Cordon Corner
Member Survey
Our Sponsors



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.

FAWG Web Page

Don't forget the FAWG website:

<http://www.fawg.org.au>

Or the "Facebook" page:

<https://www.facebook.com/TheFAWG>



Cordon Corner

A cool wet spring and early summer has left a number of vineyards on the peninsula experiencing poor fruit set, small berries and lot of hen and chicken in the bunches. The problem appears to be very site and situation specific ranging from almost no crop at all in some varieties through to normal near perfect bunches in others. Although the quality should not be affected as small less tight bunches generally make good wine, the issue is the non-uniformity of the crop making it difficult to accurately determine ripeness. If you are one of the unlucky ones with this problem then make sure you adjust your berry/ bunch sampling technique to ensure the sample is representative of the section to be picked for each batch.

Mike Payne

Member Survey—David Hart

Why do you make wine?

Because I caught the bug.

How does the Guild help you with your winemaking?

Contact with winemakers both amateur and professional and sponsors as well as wine shows.

How and when did you start making wine?

Early 90's beer making, mid 90's fruit wines (due to a friend bringing home buckets of fruit. 2000 – 2001 Grape wines. A friend introduced me to grape wine.

How much wine do you make each year?

Too much.

What types or styles of wine do you make?

All types and styles, and always looking for a different one to challenge myself.

In your view what is good winemaking and how do you achieve it?

Attention to detail – Top quality ingredient. Many small steps all done to the highest standards.

What is your best experience/ result in making wine?

Being instantly recognised for winemaking and for my work with the guild.

What advice would you give to a starting winemaker?

Make many wines (good or bad) It is the only way to learn.

Seek advice and knowledge, as much as you can, it is the only way to learn.

How do you cellar your wine?

I try to cellar wine at a stable temperature, preferable 16 – 20C

How many bottles do you have in your cellar currently, and do you cellar wine varieties differently ?

Too many to count – Plenty for my friends to enjoy at my wake (when it comes).

All cellared together.

How do you label your wine? Do you label all of your wine?

I have my own label similar to professional wineries – but I only label for other people.

What do you age wine in glass stainless steel or wood? and why?

Red wine only in all three.

To ensure maturation and stabilisation.

Containers vary depending on what is available at the time, and the quantity of each wine.



Our Sponsors—Home Make It

Home Make It is a major sponsor of the guild. With the grape delivery due early March, maybe now is the time to review your supplies, whether they be consumables or capital and pay Home Make It a visit to enhance your winemaking.



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OPEN ~ Mon to Fri 9am-5pm, Sat 9am-1pm (9am-3pm March-July) & Sun 10am-2pm (March-April)



Monthly Activity Calendar 2016/17

Meeting Date	Proposed Activity	Competitions/ Other
14 February 2017	Michael VanZoort talk on Chardonnay	Sheila Lee Liqueur& Fortified wine mini comp
14 March 2017		Wodonga Wine Show Red Hill Wine Show (Refer links below)
11 April 2017		Gordon Evans White Wine Mini Comp
9 May 2017		Sparkling Wine Mini comp
13 June 2017		
11 July 2017	AGM number 46	Home Made Night
8 August 2017	Old and Unusual Wine Night	Frankston & South Eastern Wine Show Open Day Sunday 28th August

Social Events and links

[October: Australian National Wine and Beer Show](#)

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

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

[November: Mansfield Wine Show](#)

[March 17, 18, 19: Wodonga Wine Show](#)

March: Red Hill Wine Show

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

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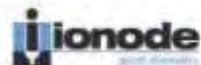
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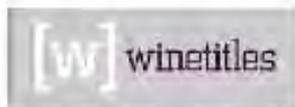
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