



Frankston Amateur Wine Guild

Phone: 0490 852 043

January 2019

Next Meeting: 8 January 2019

Volume 47, No. 7

31 December 2018

This month:

I hope everyone had a very Merry (is "Merry" the right word for a wine guild) Christmas, and let's hope for a very Happy, Safe and Prosperous New Year.

Start the year off right and come along to the first meeting for the year on Tuesday the 8th January. Say hello to old friends, or perhaps make some new friends.



Heathcote Grapes

If you have ordered Shiraz, Cabernet Sauvignon and/or Merlot grapes for 2019, the order is in.

The prices are the same as last year. That is \$30 per box or if you return boxes, \$27 per box.

Payment for your grapes will need to be made by providing your money in an envelope to David Hart or Glen Fortune at the January meeting. Similarly, if you want the price discount, then you will need to take your boxes to either David Hart or to Glen Fortune. This will allow us to organize any additional boxes required.

Delivery will be advised by SMS when the time gets a bit closer. Time to get your winery in order.

Mike Payne Grapes

I am informed that Mike Payne has grapes available this year. Mike has been supplying excellent Chardonnay and Pinot grapes to the Guild for a number of years now. You will need to contact Mike directly to organise your grapes.

Phone 0431682643.

On a similar line, if you want to skip the wine making process, you can buy Mike's wine directly from Mike in quantities of a dozen. Again talk to Mike, making sure that you mention the Frankston Amateur Winemakers Guild.

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

December has delivered an almost spring like month with higher than average rainfall and a mixture of cool days, warm days a couple of hot ones and a splash of humidity for good measure. What does all this mean? Some periods of high disease risk and an unusual amount of growth that doesn't appear to want to slow down. This means that the summer break may be spent trimming, thinning and weed spraying to keep the canopy open and under control. Two of the most important fungicide applications are at pre-bunch closure to ensure good coverage before the bunches tighten up and at veraison before the bird nets go on and before the fruit begins to soften. Good luck all.

Mike Payne

Roster System for Monthly Meetings

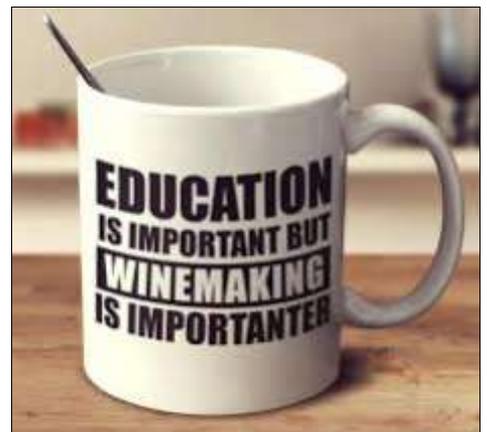
I would like to set up a roster for Tuesday nights meetings, this means organising cheese and biscuits and putting water on the tables. I have a very detailed list of what quantities are required, this would mean you need to arrive between 6.45pm and 7pm to make sure everything is ready to go, if it was done by two people 7pm arrival is perfect. Rather than the same person doing it every month, we could share the **task around. I would like this to start from February's meeting. I had actually retired from this role back in June.** If you are interested please send me an email on yasminbeaumont@msn.com. Thanks Yashmin

Wine Classes

It is just about time once again. Wine classes are starting in February. More students are welcome, so if you have met someone who is interested in having a go then tell them about the classes.

Classes will be run on three Saturday mornings 9, 16 & 23 February 2019 commencing at 9am each day.

Volunteers are also required to assist with the classes and to offer themselves as mentors for the new winemakers. Let Peter Enness know if you can help.



Frozen Fruit Orders

As usual, the frozen fruit order will be made for the Wine Making classes. This is your opportunity to place your orders for frozen fruit and take advantage of any bulk buy discounts that may be available. Stay tuned for the price list, or contact John Steward to place your orders.

Liqueur Challenge

Still looking for participants in the Liqueur Challenge. If you are interested add your name and proposed Liqueur to the sheet at the next meeting.

Verdelho

Verdelho came to Australia way back in the 1820's. At this time it was used to make fortified wine, in particular Maderia. In current times it produces modern, fruit driven, dry white table wines that are fresh, and tropical in style.

If you would like to have a try at making a Verdelho, contact David Hart.

David is arranging the supply of Verdelho from Tom on Coolart Road, at \$1.80 per kg.

Great value and something new to try.

For Sale



CRUSHER DESTEMMER

A hand cranked crusher destemmer, just in time for the 2019 winemaking season. If you are making wine from grapes, one of these is essential. (I talk from experience)

Has had a S/S chute added to assist with stem collection and also has a perspex viewing window which can be used to replace the white cover in the picture above. Advantage of hand cranked version is that if the mechanism jams due to thick stalks, can be wound backwards to clear the jam (this cannot be done with electric version).

If you are interested, please call David Woods : ph: (03) 5975 5757 or 0407 183 728

Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
8 January 2019		
12 February 2019		Sparkling wine mini comp
12 March 2019		Red Hill Cider Show
9 April 2019		Gordon Evans White wine mini comp
14 May 2019	Bus Wineries tour. Wine tasting and Lunch	Wodonga Wine Show
12 June 2019		Sheila Lee Liqueur & Fortified mini Comp.
9 July 2019	AGM	Home Made Night

Social Events and links

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

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

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

[November: Mansfield Wine Show](#)

[May 2020: Wodonga Wine Show](#)

[Saturday 9th March: Red Hill Cider Show](#)

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

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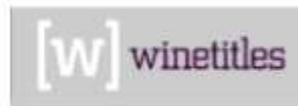
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