

Frankston Amateur Wine Guild July 2017

Volume 46, No. 1

30 June 2017

Next Meeting: 11 July 2017

This month: AGM

Wine assessment: - How good is your wine evaluation? Let us find out!!! To start the night off, there will be a wine assessment. A wine that has already been evaluated will be provided to all present to assess. The closest to the judges determination will win a prize.

It is the AGM. That means we have a need to select those who will be running the guild over the next 12 or more months. There will be changes. Be there to ensure that your vote counts on who will be in charge.

All positions will become vacant, if you would like to give direction to the guild then get involved. Nominate for a position



46th. FRANKSTON AND SOUTH EASTERN WINEMAKING COMPETITION AND WINESHOW 2017

Key Dates For Winemakers

- **27 July 2017– Closing date for competition entries**
- 5 August 2017 – Labels returned to entrants
- 18 August 2017 – Final delivery date for labelled bottles
- 25 & 26 August 2017 – Judging Days

Public Wine Tasting Sunday 27 August 2017 - From 9:30am to 3:30pm

Volunteers are required to assist in the running of the show. Volunteer early as our secretary will be going on holidays. It would be good to have it sorted well in advance to resolve any possible issues.

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Special points of interest:

Annual Dinner
Ginger Beer
For Sale

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.

Annual Dinner

Sunday 23rd July at 12.30pm, we will be having our annual dinner\luncheon at Josephine's Restaurant at the Briars. Just across from the Barn, where we host our Wine Show.

It is a 3 course meal with antipasto on arrival, this is \$50 per person and **BYO country wine only**, drinks can be purchased from the bar. Payment is to be made by Tuesday 11th July. Anna will very gladly accept your payment either by cash, cheque or pay directly in the guild bank account, just make sure you put your name down in the description and what it is for eg. Luncheon.

The FAWG banking details:

BSB: 633 000

Account Number 143837391

Any dietary requirements please let Yas know yasminbeaumont@msn.com

Finish

Winemakers talk about "finish,"
the impression that lingers
in the mouth
after you've swallowed,
and it's a useful standard
for evaluating wine

and poems

and people.

Before you turn away,
take a moment to consider
the aftertaste,
what still stays with you
and what you think
you'll remember later.



GINGER BEER

If you wish to be popular with the kiddies during the holidays, try making them some ginger beer . . .

(I used to make this as a teenager— ed.)

Ingredients:

1kg. sugar

5 litres water

2 lemons

1 level teaspoon granulated yeast

50 g. well-bruised root ginger

¼ teaspoon cream of tartar

Method:

Put into a large bowl or jar the sugar, the rinds (thinly peeled) and the juice of the two lemons, and the well-bruised ginger. Add the squeezed halves of the lemons to the water as it comes to the boil. When it reaches boiling point, pour it over the ingredients in the bowl. Remove lemon halves, stir well, and cover. When tepid add the yeast, previously dissolved in a small amount of the warm liquid. Use a small bottle for this, dropping crumbled yeast in and shaking it to dissolve; leave it half-an-hour or more before adding it to the liquor. Lastly stir in the cream of tartar. Cover and leave for 24 hours. Strain and bottle, and tie down the corks.

WARNING: BOTTLES MAY EXPLODE.

Store in a cool place and drink fairly soon. Take care when opening the bottles, or they are apt to froth over. Alternately, you could pasteurise the brew as you would for a sweet sparkling cider. After pasteurising the bottle bombs are defused.

Modified from C.J.J. Berry's, First Steps in Wine Making

Pasteurising cider

When the cider achieves the sweetness desired, bottle and allow to stand—continue to ferment. After 24 hours check ferment by opening one bottle. If not enough bubbles leave for another 12 hours, then open another bottle to test.

As winemakers, I am sure you can think of a way to use the contents of the bottle.

To pasteurise, we need to achieve 65° C for the all of the contents of the bottle. I do this by heating water to 70° C in a Fowlers Vacola temperature controlled using an STC-1000 temperature controller from eBay (google it). When I add the bottles the temperature of the water drops and takes a few minutes to return to 70°C. Remove from hot water after 30 minutes. Allow bottles to air cool for a few minutes before placing in warm water ~45° C. (another exploding bottle hazard) It is important to cool cider to prevent cooked flavours.

FOR SALE

10 PLATE FILTER WITH PUMP
\$1350



0490025711

THAT MOMENT YOU
FIND OUT



THE TITANIC SANK WITH 10,000
BOTTLES OF WINE ON BOARD

I AM AN
OFFICIAL
WINE
TASTER
JUST BUY ME
WINE & I'LL
TASTE IT

FOR SALE

100L V/C TANK \$220
25L DEMI BASKET \$10
15L DEMI BASKET \$5



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Monthly Activity Calendar 2016/17

Meeting Date	Proposed Activity	Competitions/ Other
11 July 2017	AGM Wine Assessment (Judging Practice)	Homemade night
8 August 2017	Old, unusual and mulled wine night John Utano WINE OPTION	Frankston & South eastern Wineshow Open day Sunday 28th August
12 September 2017	12 September Making your nominated liqueur Chris Myers talk regarding specific wine for John Lee Trophy	Wineshow debrief demonstration & discussion of wine faults from show
10 October 2017		Chris Myers Red Wine mini-comp
14 November 2017	Vintessential Laboratories to talk on products and services offered	Eltham Wine Show Mansfield Show
12 December 2017	No formal meeting or activity this month—Christmas Party instead. Starts at 12.00 noon at B'Darra Estate	Annual Auction
9 January 2018		

Social Events and links

[Sunday 2 October: Australian National Wine and Beer Show](#)

[11– 14 October: National Cool Climate Wine Show](#)

[Sunday 13 November: Eltham District Wine Guild Show](#)

[Friday 18 November: Mansfield Wine Show](#)

[March: Wodonga Wine Show](#)

March: Red Hill Wine Show

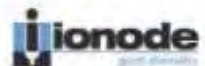
Control click on the above links to go to the associated website.....

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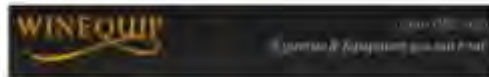
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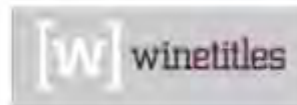
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