

Frankston Amateur
Wine Guild
Phone: 0490 852 043

Volume 48, No. 1

30 June 2019

July 2019

Next Meeting: 9 July 2019

Annual General Meeting

Where does the time go? Once again it is time to review how our Guild is going. This is the time that we look for new ideas, and evaluate how things went over the past twelve months.

This is, in short, where you get to express your support for the committee. We would all like to feel that our efforts are appreciated, so turn up and provide your support.

Remember this month is Home Made Night. Tim Tams are not allowed on this night. This is the night when our members get to prove that they are not only talented in making wine. Whether you have wine or food, we will be happy to help you empty the container. All you have to do is bring it with you.



FAWG Wine Show

• 26 July – Closing date for competition entries

Download entry forms here:

[http://www.fawg.org.au/documents/FAWG%20Wineshow%20entry%20information 2019 FINAL B.pdf](http://www.fawg.org.au/documents/FAWG%20Wineshow%20entry%20information%202019%20FINAL%20B.pdf)

Helpers are required for the 23, 24, and 25th of August. There are too many jobs for one person to do, so give John Steward a call to offer your assistance.

Volunteers are required for the week end of the wineshow, either for the judging or for the day of the show. We require people for "Door People", RSA people, Stewards, glass washers, and food assistance. If you can help, please let John Steward know.

FAWG Web Page

Don't forget the FAWG website:

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

Or the "Facebook" page:

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

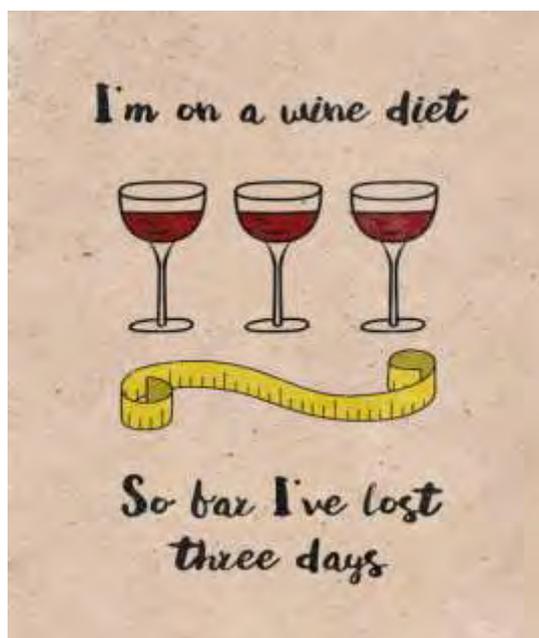
Parking at the new Clubrooms

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.

Guest Speaker

At the June meeting we had a visit from Blaze from Felco. Felco are manufacturers of top quality secateurs, pruning saws and loppers. It is surprising how much you don't know about your tools. Blaze took good care in educating all at the meeting about why they are the way they are, and how to take care of them.

For those interested in buying Felco Secateurs, the full range should be available at Peninsula farm supplies. A limited list of items is also available from Bunnings.



Mid Year Dinner

So set Sunday 28th July around 12noon aside as we are off to Josephine's, around noonish, just having this confirmed so I will email and Samepage the actual time for starting. A three course meal will be had with antipasto on arrival and two mains and two desserts alternating, just like a wedding. Price is \$45 per person and we are permitted to bring country wine only. You can pay directly into our bank account which is BSB 633-000 Account 143837391. Leave your surname in the description so we know who has paid. Would love to see lots of people for an afternoon of companionship and great food and wine.

Cheese, Biscuits and Supper Roster

Thank you to Val and Pam Henry for doing such a fabulous job, even though I sent the email late. There is now a laminated sheet on the wall advising you what to do once you arrive. You only have to pick up 2 packets of water crackers and a box of 24 tasty cheese slices. I will be doing this months and Glen Fortune has kindly offered to do August. Need a few more helpers for the remainder of the year please, just email me on yasminbeaumont@msn.com or speak to me at the wine meeting.

Commemorative Wine Label Competition

Below is just one possibility for the label of the Commemorative Wine:



FAWG 50TH ANNIVERSARY COMMORATIVE SHIRAZ

Frankston Amateur Winemakers Guild held its inaugural meeting on October 6 1970. FAWG has had its ups and downs over the next 50 years and currently has over 100 active members.

We are all united by our desire to make top-quality hand-made wines, whether that be grape or country wines, still, sparkling or fortified. Our members have won medals at local, state and Australian wineshows.

We continue today in the same tradition and fellowship of good winemaking.

We encourage the responsible production and consumption of alcohol.



Mentioned in members (L-R) VICKI & Barbara Armstrong, IAN & Claire Williams, Tess & Beryl Miller, Gordon & Sheila Evans

The challenge is on. What can you do with the label design. We are all waiting to find out. Get your entries into Peter Enness. Yes, I know about the spelling error. Just gives you more reason to get yours right.

Reductive vs. Oxidative Winemaking, Explained

Words: Tim McKirdy from vinepair.com

Oxidative and reductive are terms used to describe two contrasting styles of vinification. The processes are ideologically and scientifically opposed, and each has a profound impact on the aromas, flavours, and texture of wine.

Both terms refer to the relative presence or absence of oxygen during winemaking. Oxidative winemaking aims for a higher, but controlled, presence of oxygen, while reductive winemaking aims to complete vinification with as little influence of oxygen as possible.

How Each Process Works

The aim of oxidative winemaking is to develop secondary aromas and flavours in wine and add textural complexity. Winemakers do so by introducing a controlled amount of oxygen at various stages of vinification via techniques like barrel fermenting, batonnage (stirring lees), and racking (moving wine from one barrel to another).

In reductive winemaking, oxygen is the enemy, and winemakers aim to protect the grapes and pre-fermented juice from air. If successful, they preserve the fresh fruit character of their wines, resulting in a lighter, fresher, fruitier style that's typically paler in colour. The main weapons in a winemaker's armoury to tackle oxygen are inert gases and sulphur dioxide, as well as controlled-temperature fermentation.

The Risks Of Each Process

In oxidative winemaking, the main risk is the wine becoming oxidized, which admittedly sounds counter intuitive. Oxidized wine, however, is different from wine that has experienced oxygenation.

Oxygenation helps wines develop their aged (tertiary) flavours and aromas. Oxidized wines, on the other hand, have been exposed to too much uncontrolled oxygen. They're easy to spot: their colour dulls, and the flavour turns flat and loses all fruit character (sort of like a really tired, old sherry). Once a wine has oxidized, there's no way of saving it.

Heavy-handed reductive winemaking also presents challenges. Adding too many sulphites, either in the vineyard or during fermentation, increases the likelihood of the formation of volatile sulphur compounds such as hydrogen sulphide or mercaptans. These can add unappealing scents, such as rubber, cabbage, and rotten eggs. In some cases, vigorous swirling or decanting can help cure a wine of these "reductive" notes.

Examples of Each Style

The differences between oxidative and reductive winemaking are best displayed by comparing two styles of white wine: barrel-fermented Chardonnay and New Zealand Sauvignon Blanc.

To make the Chardonnay, winemakers vinify in oak barrels, which permits a small amount of oxygen into the liquid. They also allow malolactic fermentation (MLF) to take place and stir the lees into the wine. The end result is creamy, buttery, doughy secondary notes, with a rich mouthfeel. This is a classic example of oxidative winemaking.

To achieve their refreshing style of Sauvignon Blanc, New Zealand winemakers vinify in stainless steel — reducing the influence of oxygen — and keep temperatures low to prevent MLF. These factors maintain the wine's fruitiness and provide a textbook example of reductive winemaking.

Are All Wines Oxidative or Reductive?

No. Most wines are made using a combination of both techniques to maximize the stability of the wine. Oxygen breaks up any volatile sulphur compounds that form during fermentation, and adding sulphites protects the liquid from refermenting in bottle. In the case of red wines, oxygen also helps the development of colour and tannic structure.

Published: June 25, 2019

Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
9 July 2019	AGM Mid year Lunch	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
14 November 2019	Talk on Phylloxera	Eltham Wine Show Mansfield Wine Show
December 2019	No formal meeting this month - Christmas Party Instead	Annual Auction
14 January 2020		

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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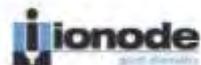
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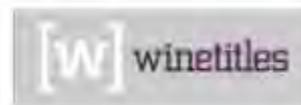
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