

Frankston Amateur  
Wine Guild  
Phone: 0490 852 043

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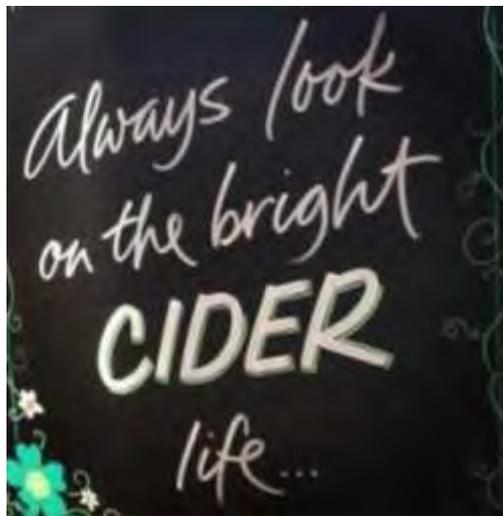
# May 2019

Next Meeting: 14 May 2019

## Cider

A number of members have taken advantage of the offer of cider from Lisa Cresswell (Seven Oaks Cider, Red Hill). Those members received a mixture of 50% Bramley, 25% Royal Gala, and 25% Chataigner ( a French variety). The juice was excellent.

If there is anyone still wanting apple juice, there is another opportunity through Tony Del Grosso. This would be Pink Lady juice. If you are interested then please have a chat to Peter Enness.



## Eltham (EDWG) 50th Anniversary

The EDWG Committee would like to bring this event to the attention of Frankston Guild members and warmly welcome any who would like to join us. The notice below which has been sent to Eltham Guild members has all the information relating to this event. If any of your members would like to attend they should please RSVP our Secretary/Treasurer Mario Anders as explained below.

*Please note the International Night 2019 is booked for the 11th of May commencing 6:30pm*

*As this is our 50th year as a Guild we are going to celebrate truly International and we intend to revert back to a previous way of celebrating as a group and that is with selected people bringing a plate.*

*The evening will be held at St Margaret's Anglican Church Hall, 79 Pitt St, Eltham which is where the night meetings used to be held, many moons ago.*

*Please email [cheers@amateurwine.org.au](mailto:cheers@amateurwine.org.au) with an indication of the number of people you would like to reserve tickets for (no need to pay just yet) and if you would like to prepare some food from a country of your choice please tell me. Consider making a dish for 10 persons and we will reimburse you the ingredients. Please state the dish you propose so that we can ensure we don't repeat too many of the same dish.*

*As soon as you can please respond number of people and the dish you are willing to prepare.*

*We expect the price to be \$35 per head with wine included.*

## 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.

## Wine tasting outing

This year there will be 23 members who are heading off to the Yarra Valley for a wine tasting and lunch. It should be another fantastic day, thank you to all members who have responded by booking their places. Acceptances are now closed.

## Cordon Corner

By now things should have settled in the vineyard and winery and it's a good time to reflect on how the vines performed through what was yet another different season and to look at how we can be better prepared for whatever comes our way next season. It may be a good idea to leave a few more options open particularly with the canopy management until we see what conditions are presented. Do we lay down more buds and create a denser canopy with more shade, or do we lay down fewer buds to create an open canopy and reduce disease risk? Maybe we could leave more buds in the apical region and sacrifice them later on to even out the growth or try a totally different training method or methods to see what performs best.

Lots of things to think about and plan for in May before pruning starts and also, don't forget if you are planning on taking cuttings from your vines for future grafting or planting, do it as soon as the leaves have stopped functioning before all of the goodies in the canes have travelled back in to the permanent parts of the vine.

Mike Payne

## Wineshow

All preparations for this year's Wineshow are on schedule with the entry forms now available on the FAWG website.

Volunteers are required for this week end, 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.

## Cheese, Biscuits and Supper Roster

Thank you to all who have helped out with the roster, it is working very well. A special thank you Ray and Kay Davis who will be helping out this month, and to Val and Pam Henry who will be helping out in June.

We need a few more people for the following months please. If you think you can help out, please let Yashmin know so that things can be organised.

## Commemorative Wine Label Competition

We would love to see your label designs for the FAWG 50th Anniversary Commemorative wine. Labels for the front and/or back of the bottle could be used in the design.



## Using SO<sub>2</sub> to ensure good quality wine:

- ✦ I've included a lengthy and perhaps a bit daunting discussion here for wine geeks about the Importance of SO<sub>2</sub> or sulfites in winemaking. Sulfites smell like a lit match, while sulfides are smelly.
- ✦ The use of SO<sub>2</sub> is really fundamental to successful winemaking. Since the 18th century, SO<sub>2</sub> has been one of the most commonly used wine additives due to its efficient antimicrobial and antioxidant properties. When used properly and in moderation, SO<sub>2</sub> is an efficient wine preservative and stabilizer. Although some wineries can make good wine without adding SO<sub>2</sub>, it is rather unlikely that an amateur can do so without expert guidance and some pricey equipment. Winemaking is fairly straight forward once you understand what SO<sub>2</sub> does, how much to add, when to add it, and how to keep the levels just high enough to protect your wine. It does require continual monitoring and testing to tell you when more is needed.
- ✦ SO<sub>2</sub> (Sulfur dioxide) is commonly added to juice, must, and wine to inhibit spoilage microorganisms, prevent oxidation (browning and formation of acetaldehyde—the smell of sherry or bruised apples, and formation of vinegar, ethyl acetate, and other off-odors. SO<sub>2</sub> preserves a wine's freshness and fruity character by virtue of its antioxidative, anti-enzymatic (prevents browning) and antimicrobial properties. When added to wine, SO<sub>2</sub> binds with aldehydes in oxidized wines and polyphenols (tannins and pigments). The remaining portion is said to be *free* to react.

SO<sub>2</sub> can be added by using Potassium Metabisulfite (PMBS) in the powder form, in a water-based

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## The value of SO<sub>2</sub>:

- ✦ Wines with little or no SO<sub>2</sub> typically:
  - tend to oxidize quickly —whites become more golden to brown, and reds turn brick-red to brown.
  - lose flavor and aromas ('flatten')
  - develop a sherry-like aroma (acetaldehyde) or notes of vinegar or finger-nail polish remover (ethyl acetate). Aldehydes produced during fermentation normally bind up with free SO<sub>2</sub> in wine, preventing these off aromas from developing.
  - are more susceptible to wine-spoilage organisms, e.g., *Acetobacter*, *Lactobacillus*, *Brettanomyces*, *Pediococcus*, and others) that can impart disagreeable odors, e.g., sherry, vinegar, nail-polish remover, staleness, 'cooked', leathery, earthy, barnyard, rancid, horse sweat, mousey, dirty sweat-socks, cheesy, sauerkraut, tanky or swampy etc.

**When you are  
drunk, but  
need to set an alarm  
for the morning**



## Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
14 May 2019	Bus Wineries tour. Wine tasting and Lunch.	Saturday 25th May
12 June 2019		Sheila Lee Liqueur & Fortified mini Comp.
9 July 2019	AGM	Home Made Night
13 August 2019	Old, Unusual and Mulled Wine night	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

### 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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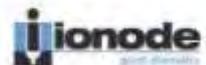
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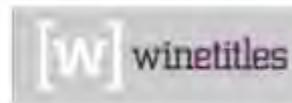
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