



Frankston Amateur
Wine Guild
Phone: 0490 852 043

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March 2019

Next Meeting: 12 March 2019

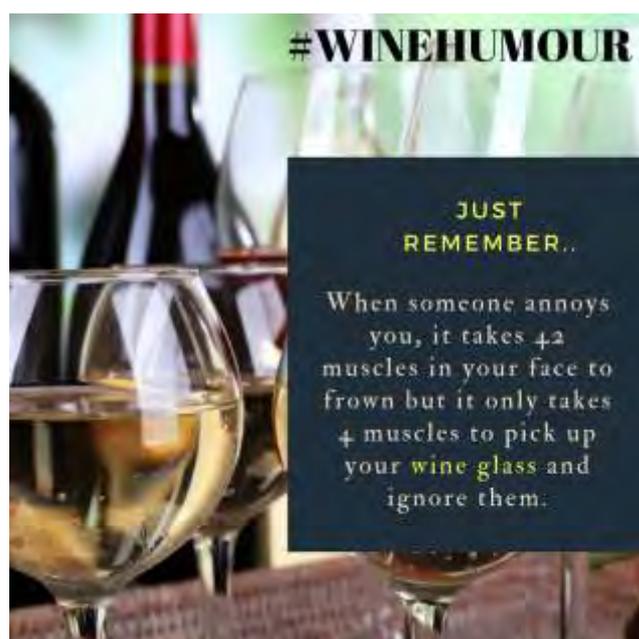
This month:

We are just running headlong into veraison. Vintage is upon us. Let's hope for a good season. The weather looks good in the next two or three weeks for making wonderful wine. I can imagine smiling faces everywhere.

This month's meeting we will have Tom Mascara from Enzyme solutions coming to educate us in the use of enzymes. Let's hope grape delivery holds off just long enough to hear what he has to say. A very timely talk, with the potential to enhance everyone's wine for this year.

As this is being written, it looks as though those who have opted for Verdehillo grapes will be picking this week end. Good luck (should that be skill) to you all.

Shiraz will not be too far behind.



Commemorative Wine

All is ready, the 50th Anniversary Commemorative Wine is scheduled to get underway with the delivery of this year's Shiraz Grapes. Volunteers have been allocated with tasks for the process of turning grape juice into wine.

There remains one thing else that is required. "THE LABEL". If you have a particular skill or would like to give it a try, the guild is keen to see what you can do. This is open to all members.

All you need to do is create a label for the "50th Anniversary Commemorative Wine" and provide a hard copy of your design to the Guild. There could even be a couple of bottles of the commemorative wine just for your wonderful design. Go on! Give it a try.

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

It doesn't matter if you are growing grapes, buying in grapes or maybe a bit of both, March usually is a pretty busy and fun time for the grape and wine enthusiast. From what looked like a long cool growing season, we are now confronted with hot dry weather which is likely to compress the vintage. So far, fungus disease pressure has been extremely low and apart from a little sunburn, most reports from the peninsula suggest average crop size, well weighted bunches and excellent acid levels, (these are the things that put a smile on the faces of the winemakers). All we need now is a couple of weeks of mild weather to continue to build up the flavours in the later varieties.

Mike Payne

Wine Making Classes

There is going to be a change in timing for the next wine making classes. There is always a peak of interest at the annual wine show. Any prospective students then get signed up for the February classes. There can be some drop off in interest in the intervening months.

It has been moved that we should hold the classes at a time that is closer to the wine show. With this in mind, September gets ruled out because of football, it is now thought that October would be a preferable time. It is warm enough to make wine, and there would be time to place an order for grapes after the course. Should the students want to make grape wine (go to the dark side).

The current arrangement of including a prorated membership with the classes would continue.

Red Hill Cider Show

The competition is over, but the cider show is open to the public on 9th March. If you are interested in having a look, this is your chance.

Gates open at 8.30 am

Venue : Red Hill Recreation Reserve, Arthurs Seat Rd, Red Hill

Public tastings will be available.

**WHEN SOMEONE
SUGGESTS WINE AT 8AM**



Communication

Communication in any organisation can be a problem. The guild is no different in that respect. Picking up on the experience of our brother group “EDAWG”, we are introducing some new software to assist those members interested to communicate more easily.

It is noted that we currently have different levels for communication. There is the web page, emails, this newsletter and when all that fails, there are phone calls to other members. These layers have become repetitive and to some, annoying.

With this in mind, we are introducing software called “Samepage”. This software has been trialled by the committee and we believe will assist everyone through the coming vintage. Think of it as a closed group facebook or Whatsapp. If you have a question, then just put it on “Samepage” and there will be someone to answer.

You will be receiving your email to sign up soon.

Cheese, biscuits and supper roster

March Helper is Steve and Debbie Pratt

April is Pam Mammers

May is Kay and Ray Davis

Yashmin will send the helpers a email with step by step instructions.

You are required to help put supper out at the end of the meeting as well, everyone usually helps to clean up. It would be great if people can bring their own glasses too, as we are finding people borrow guild glasses and just leave them on the tables. Many hands make light work, the tasks are often done by the same people, we just ask for a little assistance, doesn't matter how small we are very appreciative.

Would love to have a few more supper donations too please and wines for the bench.

Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions / Other
12 March 2019	Tom Mascara from Enzyme Solutions	
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
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

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](#)

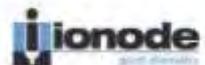
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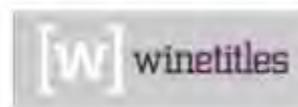
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