

Frankston Amateur Wine Guild

Phone: 0490 852 043

March 2020

Next Meeting: 12 March 2020

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28 February 2020

This Month

We have a lot to get through this month. We will start with Moira Chalk of **Chêne Australasia** to talk to us about Oak Barrels and alternatives.

Chêne Australasia is the Australian subsidiary of Chêne & Cie, a private family owned French company which owns the following cooperages:

- Taransaud (France)
- Kádár (Hungary)
- Canton (America)

XtraChêne is their oak alternatives brand which has both French and American options.

Then the Department of Agriculture represented by Paul Dennis and Gary D'Arcy will be coming along to provide us all with an update of the situation regarding "Phylloxera" on the Peninsula. This could be an opportunity to clarify any questions you may have regarding the purchase of grapes this season. What is legal? Where can you purchase your grapes from? What happens if you get caught doing the wrong thing?

92nd Red Hill Show

Good luck to all who have entered the Red Hill Show. For everyone else you may like a reminder that the Red Hill Show open day will be Labour Day Saturday, 7th March 2020 from 8.30am to 5.00pm at Red Hill Showgrounds, Arthurs Seat Rd, Red Hill VIC 3937



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

Reserve the last Saturday in May for the winery outing. This year the destination is the Mornington Peninsula. This is an odd place to go for wine and we have searched long and hard to be able to find wineries so that you may taste the wines of this area.

As usual we will be booking two buses but if you prefer there is always the potential to self drive. Just make sure that you arrange a designated driver.

Cordon Corner

This growing season has been a different one once again and as we head in to March it looks like we are going to be faced with more of the same weather. The cooler conditions have pushed out the harvest dates and for some of the later varieties it could be well in to April. The early varieties are coming along nicely but we are a little concerned about botrytis as the rain keeps falling and the humidity keeps rising. Now is the time to try and keep the canopies open and trim off the excess growth caused by the milder **conditions. It's easy to see how much excess growth there is when you look across the top of the nets and see all those new shoots forcing their way through.** Overall the crops appear to be a little light weight this season so I think the tonnage will be below average. Good luck with vintage.

Mike Payne

50th Anniversary Lunch

Phillip Island is the destination for this event. Peter Enness is arranging the restaurant and the bus. His intention is to hire a coach and drive to the Island. A Pick up area is still to be determined, but this will allow drivers just over an hour after lunch to be able to sober up before jumping back into their own cars.

Numbers are required to fill the bus, so contact Peter or Glen Fortune and let them know of your interest. Costs are to be finalised and once known you will receive an email to secure your spot. This will be held at the end of July.

Gold Medal Glasses

The Glasses that are to be awarded to members who achieved a Gold Medal in last years show have now been ordered and will be processed in due course. Although unlikely to be handed out at this months meeting they will be provided soon.

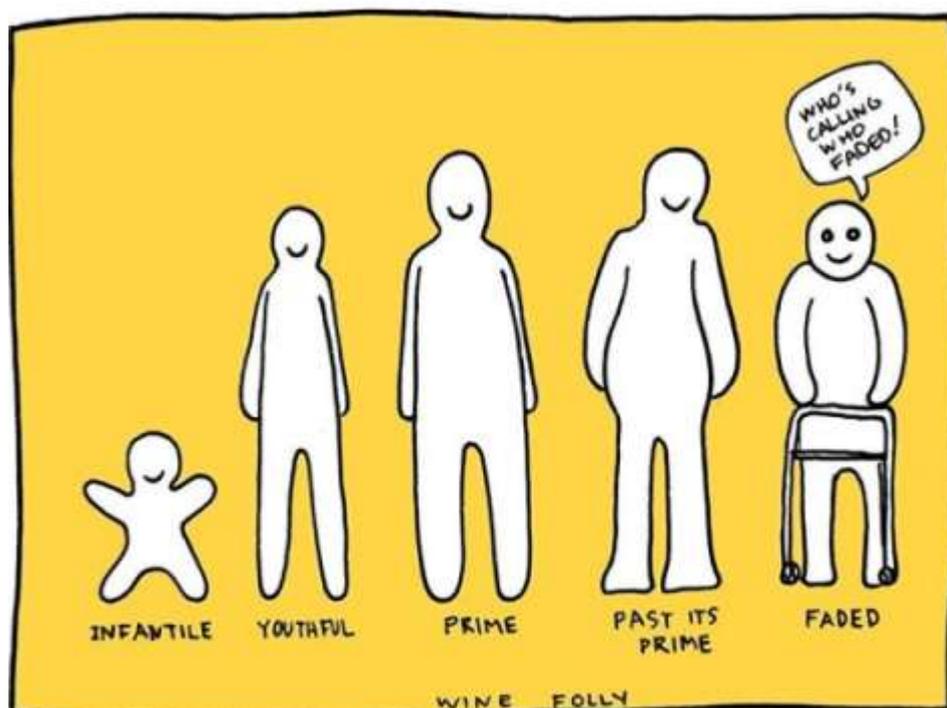
Commemorative Glass

Didn't get a Gold Medal? The maybe you will be interested in the Guild's 50th Anniversary Commemoration Glass. Unlike the standard tasting glasses we all have this will be a larger 360 ml design, with embellished to commemorate the Guild's 50th anniversary. Glasses will be sold in pairs at a price of \$16 per pair.

Again if you are interested in the glasses, let either Peter or Glen know about your desire

April Meeting

Just a quick reminder. The March meeting of the Guild will be at B'Darra, the April meeting will be at the Balnarring Community Centre. Also the Gordon Evans white wine mini comp will be held over until the May meeting which will return to B'Darra.



You're a wine geek if...
People age like wines

The mystery of mousiness

If a barrel goes mousy, what can be done? Dr Jamie Goode investigates the growth of this rare wine fault...

There's been a quite revolution in the world of wine. It has, admittedly, been on quite a small scale, but its impact – from the fringes – has spread inwards and has affected how even mainstream winemakers make their wines. It is, of course, the much-spoken-about natural wine movement. Over the last decade and a half, this tiny, marginal group of winegrowers – eager to add nothing to their wines – has swollen to become a movement that no one has been able to ignore. Fifteen years ago, practically no one would have considered making wines without adding the widely used preservative sulfur dioxide (SO₂). Now it is almost mainstream to go through fermentation with no additives at all, just adding SO₂ later in the process, or just before bottling.

'With the natural wine movement's growth, we have seen the corresponding growth of a rare wine fault'

But along with the natural wine movement's growth, we have seen the corresponding growth of a rare wine fault that previously students of wine learned about from textbooks, but rarely encountered: mousiness.

Mousiness seems to occur almost randomly in wines that haven't had any SO₂ added. It is still quite a mysterious fault, and it's unusual among wine faults that you can't smell it until the wine is in your mouth. On your first encounter with a mousy wine, it tastes fine, as you take a sniff. Then you put it in your mouth and, after a few seconds, the characteristic flavour appears: mouse cage, water biscuits, and a sort of savoury warmth that's quite hard to describe. It's kind of sickly sweet, and while it's not as repellent as the mustiness of cork taint, it's the sort of thing that stops you enjoying the wine. Some of the other descriptors associated with mouse include popcorn, rice, crackers, bread crust, sausage skin and vomit.

The reason for this delay?

It's because at wine pH (low: quite acidic), the compounds responsible aren't aromatic, but once the wine is in the mouth, after a while they become aromatic and we can detect them. Another complicating factor is that people show a wide range of sensitivities to these compounds, so some people don't seem to get mousiness at all, while others are very sensitive.

The source of this variable sensitivity isn't clear, but it seems that some of it may be due to the way our mouths are all a bit different. The pH of our mouths varies, as does our rate of salivary flow. So when a sample of wine is in the mouth, the time it takes to change pH enough for the mousy compounds to be smelled will differ quite a bit. But as well as inter-individual differences in mouth pH, the pH of our own mouths can differ quite a bit – by as much as 0.9 units – depending on the time of day and what we have eaten. This brings a degree of imprecision to the detection of mousiness, but this is, in reality, the same as with all wine faults. It isn't an exact science.

The compounds involved?

They are known as N-heterocycle bases, and there are three of them. The first is 2-acetyltetrahydropyridine (ATHP), the second is 2-ethyltetrahydropyridine (ETHP) and the third is 2-acetyl-1-pyrroline (APY). To get mousiness, you need two of them to co-occur, and it seems that the

least important of these is ETHP. They are made by certain strains of lactic acid bacteria (the microbes that carry out malolactic fermentation), especially the subset of these bacteria known as **heterofermentative strains**. They are also made by **Brettanomyces**, the spoilage yeast that's fairly common in red wines and which at high levels makes them smell of animal sheds. No one is completely sure of why, when brett and lactic acid bacteria are present in many wines, that it's only some wines that develop mousiness. But it's thought that the presence of oxygen is important, as well as the precursors L-lysine, L-orthinine, ethanol, acetaldehyde and metal ions. These are all usually present in wine.

'The variation in wine resulting in mousiness is twofold'

So the variation in wine resulting in mousiness is twofold. First there is the composition of wine: the pH, the level of different compounds, and the amount of oxygen it is exposed to. In turn, this will affect the second factor, which is the actual microbes growing in the wine, which in addition to the wine environment will be affected by what is growing in the cellar and also the microbes that came into the winery on the grapes.

One winegrower I spoke to who has a scientific background, but who likes to work without adding SO₂ to his wine until bottling, said that every now and then he loses a barrel to mousiness. He says that one way to avoid it is a small addition of SO₂ before or during fermentation. SO₂ works as a sort of microbial gatekeeper at this stage, selecting against certain bacteria and yeasts, and favouring others.

'Steps that can be taken to lessen the odds of mouse occurring'

Aside from adding SO₂, it seems that there are some steps that can be taken to lessen the odds of mouse occurring. **One is to take the sort of steps you'd normally take to avoid the development of Brettanomyces**, such as working with lower pH, sulfiting after malolactic fermentation is over, keeping cellar temperatures low, and managing oxygen exposure so that the wine sees as little of it as possible after fermentation finishes.

It still remains a mysterious fault. If a winemaker has a barrel that goes mousy, what can be done? Sadly, **there's no remedy, but I've heard anecdotal evidence that mousiness can come and go, and that mousy barrels can end up OK once they are bottled. I've even heard some people say that mousy wines in bottle can resolve themselves, but I'm less convinced by this.** If you are one of the small band of people that can't detect mouse, then you are lucky, but for the remainder of us – especially those who, like me, are natural wine lovers – then it remains a big annoyance whenever it is encountered.



Monthly Activity Calendar

| Meeting Date | Proposed Activity | Competitions/ Other |
|------------------|--|--|
| 12 March 2020 | Moiria Chalk of Chêne Australasia and Paul Dennis and Gary D'Arcy Phylloxera Talk | Red Hill Wine and Cider Competitions |
| 14 April 2020 | Darby Higgs of VinoDiversity At Balnarring Community Hall | |
| 12 May 2020 | Sat 30 May—Bus Trip Wineries Tour, Wine Tasting and Lunch | Gordon Evans White Wine mini Comp |
| 9 June 2020 | | Sheila Lee Liqueur and Fortified mini Comp |
| 14 July 2020 | AGM No. 49 Mid Year luncheon—date and venue to be announced | Home Made Night |
| 11 August 2020 | Old, Unusual and Mulled Wine night | Frankston & South Eastern Wineshow Open Day Sunday 30 August Note : NEW VENUE BALNARRING COMMUNITY HALL |
| 8 September 2020 | Chris Myers talk re specific wine for John Lee Trophy | Wine show de-brief demonstration & discussion of wine faults from 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](#)

[March: Red Hill Cider Show](#)

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

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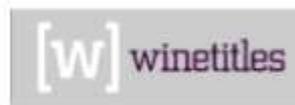
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