

Frankston Amateur Wine Guild

June 2017

Volume 45, No. 12

30 May 2017

Next Meeting: 13 June 2017

This month:

Lindsay Corby will come along to teach us all about blending of wines. Those who have made Grenache this year may be particularly interested.

We all have those wines that don't quite live up to expectations, this night might teach us how to make something really special by blending. Or are all your wines gold medal quality already?

In the excitement of anticipating Lindsay's talk, don't forget to bring your Sparkling wine along for the "SPAKLING WINE MINI COMP."



Wine Show

Well it's getting around to that time again. When you read this, it will be June. The wine show is in August. Are your wines ready? Have you even decided which wines you want to enter?

Now is the time to be making any last adjustments to your wines. The task is to taste your wines. Take your time over the glass. What is your wine's dominant feature? The secret is balance. Your wine shouldn't have a dominant feature. It should delight with aroma, flavour and texture. How can you achieve that. Make your adjustments, there is still time.

Details for wine show entries will be out soon

Inside this issue:

Focus Group Port	2
Wineries Tour 2017	3
Was it Dom or a Pom?	4
Annual dinner	4
Major Sponsors	7
Other Sponsors	8

Special points of interest:

Cordon Corner
Was it Dom or a Pom?
Wineries Tour

WINE CLASSES 2017

Yes, the classes are over, but the learning never stops. For members of the 2017 winemaking class, there is a review day on **18 June at David Hart's home**.

The review is to discuss any questions you may have had, and check how your wine is going. Bring a sample. That is not just for the wine class wine, but for any wine you may have had a go at this year.

Cordon Corner

June is here again already and a number of vineyards on the peninsula have already started their pre-pruning. Cuttings for new plants and grafts, (scions), should be taken and packed away ready for spring and the sharpening stones, tools and wet weather gear need to be on the ready. A good idea when cane pruning is to make a first pass and pre-prune by taking out all the unwanted wood and leave a few well positioned canes for final laying down. If you are spur pruning it is still beneficial to do a quick run through to remove the dense congested areas and make it easier to set up the final bud spacing and bud count.

Cordon Corner will take the usual winter break while pruning takes place but if anyone has any questions or suggestions, you know where to find me. In the vineyard of course!

Mike Payne

Focus Group Port

At the August meeting, we shall be treated to a tasting of the Port Focus Group Blend. This will be your chance to taste the final product from the 2012 and 2014 Port Focus Groups. Bottles will be made available for those that are interested after the tasting.

All you need in life is a friend who has wine.

FAWG Web Page

Don't forget the FAWG website:

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

Or the "Facebook" page:

[https://www.facebook.com/
TheFAWG](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 landlord.

Liqueur makers

For those who are interested in trying to make a liqueur place your names on the list at the next meeting with the liqueur you would like to make. Don't stress, at the September meeting we will be having a talk about making liqueurs. All you will need to know about finishing your specific liqueur.

Wineries Tour 2017

On the 27th of May, 38 members of the guild went on a tour of Victoria's newest winery region, Gippsland. We visited three wineries.

As happens when travelling in a number of vehicles, the arrival at our first stop, Gippsland Wine Company at Loch, was staggered requiring a pause of about ten minutes for some. On entering we were invited to take a seat and relax while a selection of wines were offered to us with a description. There was even a competition to check our wine tasting skills. Surprisingly, perhaps, more than half got the right answer.

We then moved on to Lucinda Estate at Leongatha, again there was wine and description, but this time it was the passion of the winemaker, Andrew, that shone through. The wines were delightful, but it is the enthusiasm that really helped in the enjoyment.

Then it was off to Djinta Djinta Winery at Kardella South. Here we seated for lunch, sampling wines that were matched to the luncheon courses that were about to be served. Eleonor our host, again guiding us through the wines and the food.

Thank you to the Gippsland wineries for making our day enjoyable, allowing us to sit at home enjoying our purchases from the day. A pleasant way to revisit what was a wonderful day.



NAME:	Quantity
APPLE CIDER	6 pack \$30.00
APPLE & PEAR CIDER	6 pack \$30.00
PORTER ORCHARD CIDER	\$15.00
SPARKLING BLANC DE NOIRS 2011	\$35.00
SAUVIGNON BLANC 2016 **** Special 3bottles Take away for \$50.00****	\$20.00
RESERVE CHARDONNAY 2015	\$30.00
RICH & OAKY CHARDONNAY 2015	\$25.00
GIPPSLAND VELVET PINOT NOIR 2015	\$25.00
CIRCA PINOT NOIR 2014	\$40.00
ESTATE SYRAH (SHIRAZ) 2013	\$30.00
HEATHCOTE SHIRAZ 2011	\$40.00
TOTAL:	

Being asked if I
want another glass
of wine is like being
asked if I want
more money.

Was it Dom or a Pom?

The French monk Dom Perignon is thought to have invented champagne in 1697. But 30 years earlier, an English scientist discovered winemakers on this side of the Channel had long been adding sparkle to their tippie.

Some call it fizz, some just call it bubbly, but its proper name is English sparkling wine. It is a pleasing if rather pricey beverage, highly regarded by wine connoisseurs and a suitably lively accompaniment to any celebration. If you think that sounds rather like French champagne, that is because it is made in exactly the same way. People in France will indeed tell you they invented the stuff they maintain the 'methode champenoise' was discovered by Dom Pierre Perignon at the abbey of Hautvilliers in 1697.

But in the picturesque Cotswold town of Winchcombe, they know better.

On Monday, a plaque will go up to one of its own, Christopher Merrett - a scientist, physician, naturalist and metallurgist who in 1662 first documented "how to put the fizz into sparkling wine".

In a paper presented to the newly formed Royal Society, Merrett described how English winemakers had been adding sugar to wines to give them a refreshing, bubbly quality - 30 years before a monk in France's Champagne region.

"Our wine coopers of recent times use vast quantities of sugar and molasses to all sorts of wines to make them drink brisk and sparkling and to give them spirit," he wrote.

It was the first time anyone had described the process or used the word "sparkling" to describe the end product, Winchcombe historian Jean Bray said.

What he was actually describing was the result of secondary fermentation.

Extracted from : Nick Higham BBC News 20 May 2017

Annual Dinner

This year our annual dinner will be held at Josephines Restaurant located at the Briars (opposite where we host our wine show).

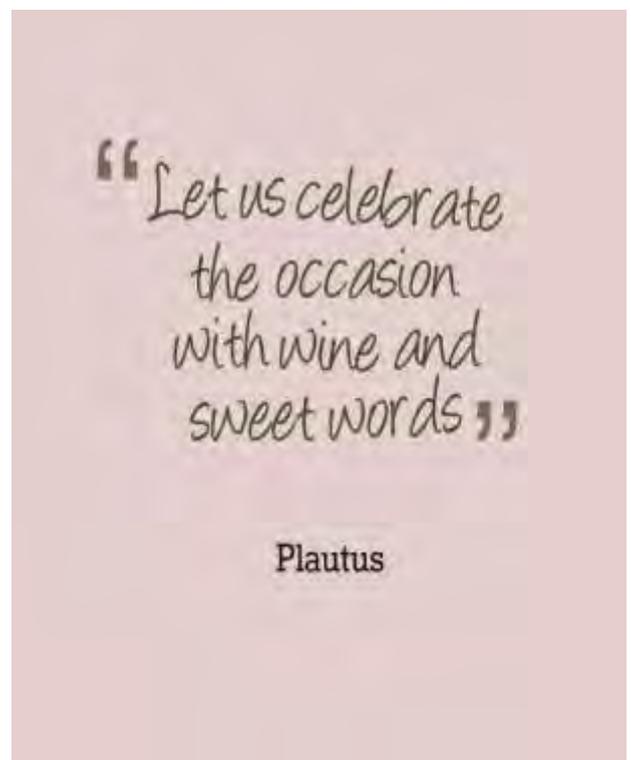
This will be on Sunday 23rd July at 12pm

A 3 course meal will be served on the day. This will be an alternating meal, similar to a wedding or like what we had on the outing.

BYO country wines only

Cost is \$50 per person, final payment for this will at the July meeting. Payment can be made via cash, cheque or direct debit into the FAWG Acct BSB 633-000

Account No. 143837391





Clearance Sale - Apple Crusher (or Breaker or Mill)

New price - \$1500 - Sale Price \$750



240V – all Stainless Steel – Made in Italy

Approx 12 KG per minute production.

Contact Steve 0419 313982

Monthly Activity Calendar 2016/17

Meeting Date	Proposed Activity	Competitions/ Other
13 June 2017	Lindsay Corby Wine Blending options AGM No 46 Wine Assessment	Sparkling wine mini Comp
11 July 2017		Homemade night
8 August 2017	Old, unusual and mulled wine night	Frankston & South eastern Wineshow Open day Sunday 28th August
12 September 2017	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		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	

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.....

MAJOR SPONSORS

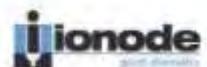


**4/158 WELLINGTON RD
CLAYTON**

T: 03 9574 8222

WINEQUIP Everything from the grape to the bottle

1300 882 850



**59 Banbury Road,
Reservoir.**



CLAYTON STORE

Unit 4, 158 Wellington Road, Clayton. 3168
(03) 9574 8222

RESERVOIR STORE

265 Spring Street Reservoir. 3073
(03) 9460 2777



32 Brasser Avenue
Dromana. VIC 3936
Phone: (03) 5987 2242
www.vintessential.com.au



59 Banbury Road
Reservoir. 3073
1300 882 850
www.winequip.com.au



Pearcedale/Tooradin Branch
Shop 4, Pearcedale Shopping Centre
Baxter-Tooradin Road, Pearcedale
(03) 5978 7566



Unit 2/19 Macquarie Drive,
Thomastown. 3074
1300 360 353
www.vinvicta.com.au



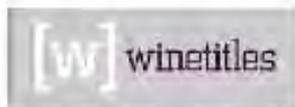
377-379 Bell Street, Preston. 3072
(03) 9484 7948
www.costanteimports.com.au



317 Victoria Street West Melbourne.
(03) 9328 1843
218 Cooper Street, Epping.
(03) 9422 1711 www.cellarplus.com.au



9 Trade Place, Vermont.
1300 800 200
www.andatech.com.au



Publisher of the Australian & New Zealand
Grapegrower & Winemaker, Wine and
Viticulture Journal, The Australian and New
Zealand Wine Industry Directory



3/161 Morningson-Tyabb Road
Morningson.
(03) 5975 5209
www.onestopbarshop.com.au



Bentons Square Shopping Centre
Corner Bentons and Dunns Roads,
Morningson
5977 0277