

Frankston Amateur Winemakers Guild

NEWSLETTER NOVEMBER 2020

President's Message

Greetings to all our members. Once again your committee hope that you, and your families are all well.

Another month has rolled by, but at least we can see a glimmer of light at the end of the tunnel.

The 8th of November should be a significant day. Not just for further easing of Covid restrictions but because that is the date of our AGM. A unique AGM in Guild history as it will be the first conducted electronically via 'ZOOM'. We hope that plenty of members will join in (We had 26-members at our October meeting).

The Anniversary Shiraz is looking likely to be completed within our 50th year,

but whether it will be distributed before year's end is, as yet, uncertain.

On the other hand some of our Anniversary glasses have been given out and more will be handed over in the near future. That will be easier after the 25-klm limit is lifted.

Thank you for your attention and we look forward to seeing you on the 8th.

In the meantime, continue to Stay Safe.

Peter Enness



www.fawg.org.au

Please note that where text appears like this www.facebook.com/TheFAWG hyperlinks are attached in the pdf document that will take you to various web pages if you click on the text (such as the link to our Facebook page above)

If you have any interesting information, issues you would like brought to the members attention or items for sale/wanted etc., please email the newsletter editor newsletter@fawg.org.au

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ZOOM ANNUAL GENERAL MEETING 2020

- Following on from our first Zoom FAWG meeting in October, it is proposed to hold our AGM via Zoom on 10 November 2020 at 7.30 pm.
- You should have received formal notice of the AGM via email or post by now, along with a copy of our Financial Statement for 2019/2020.
- All 'financial' members are invited to attend the AGM and to nominate people for any executive committee positions (president, secretary and treasurer). In addition, we have some 'ordinary member' committee positions, including newsletter editor, catering officer, social secretary, associations secretary, etc.
- Nominating for a position allows you to have a say about how our guild is run and what we wish to achieve for the coming year. Plus, you may pick up more insights into winemaking by being more actively involved in Guild activities.

HOME COVID TEST

1. Pour a large glass of red wine, try to smell it.
2. If you can smell the wine then drink it & see if you can taste it.
3. If you can taste & smell it confirms you don't have Covid.

Last night I did the test 19 times, & all were negative, thank God.

Tonight I am going to do the test again, because this morning I woke with a headache & feel like I am coming down with something.

I am so nervous!

Are you drinking more alcohol than usual during quarantine?

Yes

No

Coming Up

- **3 November** - Melbourne Cup Day
- **10 November** - AGM - via Zoom
- **13 November** - Eltham Show entries to be delivered to drop off points
- **18 - 19 November** - Tahbilk's 160 Years of Winemaking Dinner, Melbourne
- **20 - 21 November** - La Dolce Vita Festival, King Valley (subject to relaxed travel restrictions)
- **22 November** - Eltham Show results available on line at www.amateurwine.org.au

Once life returns to the 'new normal' please refer to the activities page on our website for more detailed calendar events



WINE LABELS OF THE MONTH



I think these labels are only design formats rather than existing labels—interesting just the same

Eltham Wineshow Reminder

- Labelled bottles to be delivered to nominated points by 13 November (delivery by courier preferred as Aus-Post is experiencing delays)
- Results will be available online 22 November and medal certificates to be posted afterwards

No public tasting day will be held, no medals or trophies will be awarded this year (except Jo Ilian). Details can be found at

<https://www.amateurwine.org.au/wine-show>

Thumbs Up!

I recently ordered a 100L variable capacity tank from Winequip. Was quoted on Friday, placed order and it was delivered on Monday—before I'd arranged for payment! Good price as well. Well deserved thumbs up



Cordon Corner by Mike Payne

Spring is well and truly here and for those growing grapes on the peninsula there is lots going on and lots to do. By now you should have done one or two passes depending on your trellising and training method to remove unwanted or weak shoots, rubbed off the unwanted suckers on the trunks, cleared out the weed competition and be well on the way with your spray program.

Cap fall and flowering is the main event for this part of season and is a time of high demand for plant nutrients and also a time when the vines are susceptible to fungal infection so a good feed and a good fungicide spray application is the order of the day.

Anyone attempting bud or scion grafting should be checking the sap flow and getting this job done before flowering begins. Good luck all.

Did You Know (or do you believe)?

- Roman Historian Pliny the Elder rated 121 BC as a vintage “of the highest excellence.” This was the first known reference to a specific wine vintage.
- The largest cork tree in the world (the Whistler) is in Portugal. It averages over one ton of raw cork per harvest every nine years. That’s enough to cork 100,000 bottles. Interestingly, corks are the most eco-friendly method as the bark on the cork tree grows back.
- In times gone by Greeks and Romans used a layer of olive oil to seal their wine vessels. The French used oil-soaked rags to seal wine bottles. It wasn’t until the 1780s that corks came into common use to seal wine bottles. Consequently, this made bottle aging possible.
- At the Yunessun Spa in Hakone-Machi, Japan, guests can swim in red wine. The unique swimming pool even has its own 3.6m tall novelty wine bottle. Bathing in wine is traditionally seen as a rejuvenating process for the body - and apparently Cleopatra was a fan. You can also swim in coffee and ramen broth at the Yunessun.
- The wreckage of the Titanic, which sunk in 1912, contains what is thought to be one of the world's oldest wine cellars. To sate the thirst of its First Class passengers, the ship was carrying more than 12,000 bottles of wine in its cellar, many of which were Champagne-style as they could be chilled easily.
- Previously considered a fungus, the downy mildew pathogen *Plasmopara viticola*, is now classified an algae, and like all algae, it requires free moisture for most of its life cycle. (source Wine Australia)



Rarest Wine In Australia?

Australia’s rarest wine is reputed to be Penfolds Block 42 Kalimna Cabernet Sauvignon, especially if in the ‘ampule bottle’

Penfold's Block 42 vineyard is purported to have the oldest plantings in the world that have continuously produced Cabernet Sauvignon.

Dan Murphy’s online store lists the 750ml bottle of this wine for \$1,100 per bottle. The ampule bottle shown is cited at \$168,000. It is a handblown 750ml ‘plum-bob’ glass bottle suspended in a Jarrah case.

The winemaker will travel to the destination of choice, where the ampoule will be ceremoniously removed from its glass plumb-bob casing and opened using a specially designed, tungsten-tipped, sterling silver scribe-snap. The winemaker will then prepare the wine using a beautifully crafted sterling silver tastevin,’ the container’s prospectus says.

[More info click here](#)



How to make a Gold Medal Country Wine by David Wood

Step 1 – Sell your house; buy a new one

After more than 30 years living in the same street, decide to redevelop your house to a 'dual occupancy'. Suffer a family 'crisis' – look around and decide that the area is looking 'pretty ugly' now. Decide to move and pocket the money. Buy a house for half the sale price of the old one, realising there is work to be done (especially in the overgrown garden). This delays me making any country wine for about three years.

Step 2 - Attend to the garden and tidy up, don't react too hastily

Start to tidy up the garden and backyard including moving the old compost bin near the woodshed. Notice a green weed-like shoot appear where the compost bin stood. Decide not to pull it out and see what develops. Sprouts a leaf – after a few days looks like a passionfruit plant? Let grow for next few weeks – produces some passionfruit – yummy!

Step 3 – Persevere

Let the passionfruit vine grow for the next 12 months – it produces more fruit than can used, or given away. Scoop out the pulp and freeze (3kg worth) – what to do with it?

Step 4 – Decide to make a wine

Passionfruit on its own pretty boring? What would go well with the acidic passionfruit????? Off to the local supermarket to buy????? – pineapple!

Step 5 – Make the wine (March 2017)

Combine the fruits, add some hot sugar syrup, usual additives including pectic enzyme, tannin, yeast nutrient and yeast. Ferment out, rack off once or twice,

stabilise with PMS and leave to mature in demijohn.

Step 6 - Finish the wine

Realise that the FAWG wine comp is fast approaching – check demijohns – seems to be stable, back sweeten, bottle and hope for the best? Only 5 months between making and bottling.

Step 7 – Enter the Wineshow(s).

With tongue in cheek enter the wine in the 2017 FAWG wineshow – other fruit category. Surprise, surprise Gold medal result! Also entered into 2017 Eltham wineshow - another Gold! (both scores 18.5). Entered in 2018 FAWG wineshow – scored 17 - Silver

Step 8 – Consider lost opportunities

The wine was matured in bottle for 12 months after the initial bottling. It deposited a slight sediment over this time. Made me wonder, given sufficient time, another racking, or two, may have made this wine even better? Would a little sorbate have stopped the sediment?

Step 9 – Consider the future?

I will use this experience to possibly improve my winemaking skills in the future and learn from my mistakes. Perhaps should make increased quantity when opportunity presents?

Step 10 – ENJOY THE WINE

The passionfruit and pineapple wine is one of the best wines I have ever made. It has an outstanding bouquet, is refreshing and not overly sweet. I am happy to enjoy this wine till it is finished - shame I did not make more!

Purple Wine?



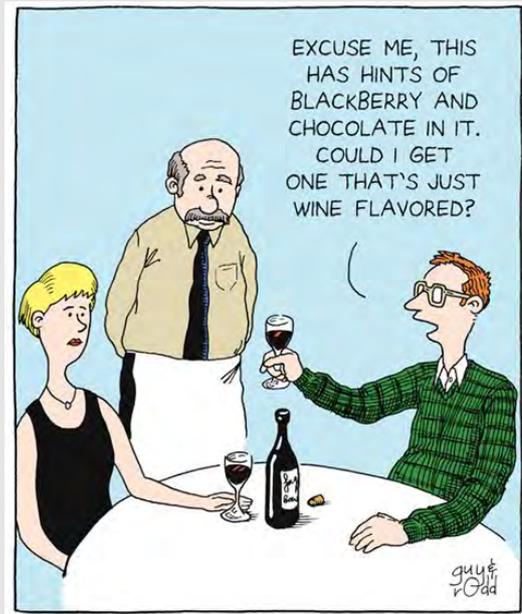
PURPLE REIGN SEMILLON SAUVIGNON BLANC

Purple Reign is a blend of Semillon and Sauvignon Blanc grape varieties grown in the Margaret River and Great Southern regions of Western Australia.

It is claimed to be enhanced with plant based natural antioxidants to minimise the use of sulphites and to create a unique new colour and vibrancy, this lush style wine exhibits a hint of grass and a touch of minerals. It is made by Masstengo

<https://masstengo.com/purple-reign/>

12.5% abv RRP \$19.99
Available at Nicks Wine Merchants and other stores



From Australia's Wine Business Magazine

Well done to the Royal Adelaide Wine Show for pulling it off in 2020. Some great wines have been rewarded including Montrose Black Shiraz 2018 and Deep Woods Estate Shiraz Et Al 2019.

[You can see the full list of trophy winners here.](#)

No sign of Fat Cat, but another wine put the cat amongst the pigeons.

Blackstone Paddock 2018 Cabernet Sauvignon from

Margaret River won

Best Cabernet Sauvignon.

It also won the **Max Schubert AM Trophy for Most Outstanding Red Wine in Show.** Blackstone Paddock is owned by **Aldi** and you can get a bottle for about \$18.

Cooking with Wine

Creamy Chicken in White Wine Sauce



Serves 4

Ingredients

- 2 large chicken breasts cut in half lengthwise, or 4 leg fillets flattened
- Salt & pepper to taste
- 1/4 teaspoon garlic powder
- Flour for dredging
- 1 tablespoon olive oil
- 3 tablespoons butter divided
- 1/2 cup dry white wine
- 1/3 cup chicken broth
- 1 pinch Herbs de Provence (or Italian seasoning)
- 1/2 cup heavy/whipping cream

Method

1. Cut your chicken breasts in half lengthwise to make 4 thinner cutlets. Sprinkle them with salt and pepper and garlic powder, then dredge them in flour so they're nicely coated.
2. Add the olive oil and 1 tablespoon of the butter to a skillet over medium-high heat. Once the pan is hot, add the chicken and cook for 4-5 minutes/side until golden. Take the chicken out of the pan and set aside (chicken shouldn't be fully cooked yet).
3. Add the wine and chicken broth to the pan and let it bubble for about a minute. Stir to scrape up any bits from the bottom of the pan.
4. Add the remaining butter and the Herbs de Provence to the pan, and continue simmering for another 2 minutes.
5. Add the cream and chicken back into the pan. Reduce the heat to medium and cook for another 5 minutes or until the chicken is cooked through and the sauce has thickened up a bit. Season with extra salt & pepper if needed.

Red Wine Chocolate Truffles



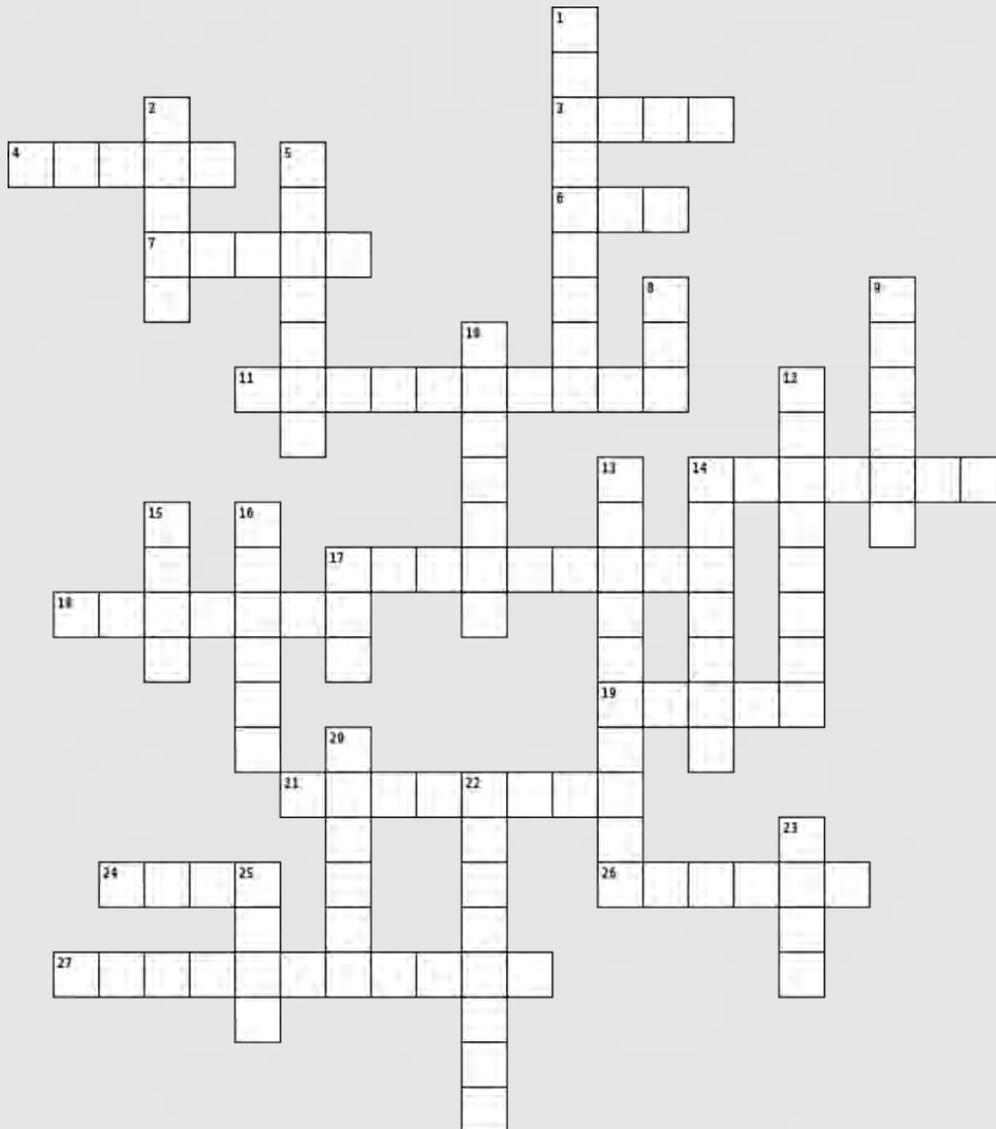
Ingredients

- 185g bittersweet or semi-sweet chocolate, roughly chopped
- 1/2 cup heavy cream
- 4 tablespoons dry red wine, such as Cabernet Sauvignon
- 2 teaspoons icing sugar
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon espresso instant coffee
- Cocoa powder, for dusting

Method

1. Place chopped chocolate in a large mixing bowl. Heat cream in a small saucepan over medium high, just until it boils. Pour hot cream directly into the bowl with chocolate, then add wine, powdered sugar, vanilla and coffee powder. Gently whisk the mixture together until chocolate is smooth and melted. (If chocolate does not melt completely, place it over a saucepan of simmering water, stirring until it melts completely.)
2. Cover bowl, then place it in refrigerator to set, 1 to 2 hours.
3. Line a baking sheet with parchment or wax paper and dust cocoa powder into a wide plate or pie dish. With a small scoop, melon baller, or spoon, scoop chocolate and form it into a ball, then it roll in cocoa powder. Place on baking sheet, then repeat with remaining chocolate.
4. Refrigerate truffles for 30 minutes to set.
5. Serve slightly chilled or at room temperature

November Crossword



Across

3. Medal we all strive for
4. Required for mead
6. Can be tannin substitute
7. Ferment not happening
11. Sponsor Clayton
14. Essential for good wine
17. New meeting location
18. Make spirit from wine
19. Dreaded wine infection
21. Grown at the briars
24. Best wine guild in Australia
26. Dried grape
27. Spanish wine variety

Down

1. Type of country wine
2. Essential wine ingredient
5. A in ABV
8. Fermentation vessel
9. Used to clear your wine
10. Italian wine variety
12. Wine preservative
13. Required to work out alcohol content
14. Roman god of wine
15. Made at start of winemaking process
16. Syrah
17. Malolactic fermentation
20. Wine found in grape wines & additive
22. White wine variety
23. Found in sparkling wine
25. Wine expert

My Vintage Year: Jen Pfeiffer

An interview series: Where we interview wine people. They may be your fellow Guild members or significant others. WAS THIS THEIR VINTAGE YEAR: by Dave Chambers

Today it is Jen Pfeiffer. And I am so grateful that out of her busy day she has found time to indulge us with her story, so far.

What does it take to make a good wine? We know good grapes, equals good wine, mostly. But I suggest there are other influences. Were you, like me, charmed by the love and respect between Jen and her father Chris during Eltham's Guild's recent Muscat Masterclass. What percentage does family, tradition and hard work contribute? Is it more likely a product of all off these? While Pfeiffer's Winery doesn't have the hundred years plus tradition of some Rutherglen Wineries, although, it does seem embedded in my mind that this history has always seemed so. It is a family of Wine Makers that well and truly has become part of that Rutherglen story. Pfeiffer's Winery fills a space amongst the established elite.

I have had a lifelong association and obsession with Rutherglen. Why wouldn't you love a town with so much history? If you squeeze the history of this town many characters pop out. And we are so lucky to have these families that have become the true wine making legends of this town.

One of those families becoming part of this legend, The Pfeiffer Family, is making big waves in the wine world. Jen Pfeiffer is a wine maker and an incredibly talented one she is. As you will read below, her rise through wine making to where she is today is due to hard work and commitment to excellence. She loves what she does. Jen was always going to make big waves in the wine industry. I think that maybe some may think she has achieved quite a lot already. I do. But watch this space.

Dave: You would have had an ideal childhood being raised at a property located on a vineyard in such an historic spot. What are your earliest fond memories of that time?

Jen: I had a great childhood around the winery. My sister and I used to catch the school bus to and from school, and I remember getting off the bus, grabbing our bikes, reporting in to Mum at the cellar door, then heading out to the vineyard to find Dad and ride around the vineyard. I spent many days playing hide and seek in the cellar with our visiting cousins, at which stage I also learnt how to climb on the big old casks that contain our wonderful old fortified wines.



Being reasonably entrepreneurial from an early age, I set up shop out the front of the cellar door and would draw portraits of our customers, and then sell them to them for 20c each. I would collect the pine nuts from the big pine trees at the front of the cellar door, jar them up and sell them as well.

It wasn't long before I was behind the counter in cellar door!

Dave: I understand there is a closeness, a bond if you like with others of your generation from wine families, raised amongst the old river gums of Wahgunyah and Rutherglen. Is this true?

Jen: Rutherglen is a small and tight-knit wine community. I grew up being babysat by the Campbell and Gehrig families, I then spent my teenage years babysitting the Killeen kids. Knowing each other for such a long time gives us such a unique connection and relationship, it's not just business, it's friendship.

I truly believe it is through our ability to work and support each other that allows Rutherglen to punch well above our weight in terms of our presence in the industry and quality of our wines.

Dave: What is your first experience that you remember that led to an interest in wine? Was this always the path for you after your formal education?

Jen: When I was a little girl, I used to say "when I grow up, I want to be the best winemaker in the whole, wide world...just like my Dad!". I always had an interest in the family business and winemaking, but did veer off the path as a teenager and young adult, studying Science/Law at university. It was when I returned home from university to complete the 2000 vintage and earn some cash to travel overseas that I actually really caught the winemaking bug and the rest is history as they say!

Dave: At what age did your parents allow you to make your first batches of wine?

Jen: I was always allowed to help around the winery, but the very first wine I made was the Pfeiffer Shiraz 2000 (my first vintage back home), which went on to win a gold medal and further solidified my interest in winemaking.

Dave: You have developed your own label Rock It Like a Redhead; has this been fulfilling for you? And how much significance did it make hooking up with Naked Wines?

Jen: Developing the Rock It Like A Redhead label has been very fulfilling for me. It's been an amazing journey to see my brand grow alongside the Naked Wines brand, and introduce my wines to so many people (in Australia, the US and the UK) who may not have heard of Pfeiffer Wines, or even Rutherglen.

Dave: There are many occasions to party when your parents own a vineyard. Can you tell us about the wildest party you attended.? Probably in your youth but maybe not.

Jen: I had a big bash to celebrate my 33 1/3 birthday – with 66 guests, live music, food and wine and lots of tom-foolery. It was on our famous Pfeiffer Sunday Creek bridge and while we didn't run out of wine, we

sure gave it a try!!!!

Dave: What are you making now that excites you?

Jen: Lots of things! All of the fortified styles we make always have and always will excite me. To be able to make wines of that quality that are so highly regarded both in Australia and internationally is a big thrill.

I am also loving making Tempranillo - learning more about the variety with each year I make it; our very special old vine Pinot Noir (planted in 1961-62, with a genetic lineage that goes back to the grand cru Clos de Vougeot vineyard in Burgundy); all our Portuguese varieties and another Rutherglen classic, Durif.

Graham Scott has a Guest Question for you:

Graham Question: I know you have a set regime for making your muscat every year. But there are differences in climate and growing every year. How do you maintain consistency over all those years?

Jen: Great question. I do have a set regime for making our Muscat every year, but perhaps not in the way you are thinking.

Every year, we assess every single Muscat barrel in the solera (all 600 of them!). They are sampled, tasted, analysed and sulphur adjusted at this time. This is also when I determine the new blends - both the commercial blends of the Rutherglen, Classic, Grand and Rare, but also the maturation blends (combining parcels where the sum is better than the parts to then return to wood for further maturation).

I also top my barrels at this stage (generally using one barrel from a batch to top all the other barrels in that batch).

These are the tasks that I like to perform annually to maintain the quality of the wines maturing in our solera, and this the quality of the commercial blends too.

In terms of production techniques, I am far more reactive to the season. Yes, I am targeting a high baumé at harvest, and yes, the wine will be fortified to around 17.5%, but picking decisions, time on skins, cold soaking and fermentation decisions are all based around what the season throws at us. For example, in a cool, dry year, I'll leave the fruit to hang on the vine, developing flavour and concentration slowly, then follow it with a cold soak, then fermentation and up to 7 days on skins. In a wet year, I may be forced to pick the fruit around 15-16be, then give a very quick ferment and off skins in 3 days. It all depends what the fruit is telling me.

Consistency is so important in fortified wines, but I think the best way to achieve that is to react to the fruit in front of me, and try to make the best wine I can using a number of techniques rather than doing the same thing year on year, regardless of the season. I then rely on my skill as a blender to draw the appropriate parcels from the solera for the appropriate blend (not a traditional solera method).

In my mind, I can achieve the best result from both a consistency and a quality perspective.

Dave: How much of your wine making skills do you attribute to your early years growing up in the vineyard? Do you think this has helped you make more interesting wine?

Jen: Absolutely!!! I think when you grow up in a wine family, you learn a second language...the language of wine. Straight away, it is an advantage, I think, being exposed to some of the greats of our industry and listening to conversations about wine from a very young age helps to form ideas and opinions later in life.

Dave: Are you into the intellectual part of the discussion about wine? Wine can be so many things to so many people. But what does it bring to you?

Jen: It depends on the company!!! I love being around fellow industry professionals, or highly engaged wine consumers and having intelligent discussion on winemaking, wine politics and the future of our industry. I am equally as happy to just enjoy the fellowship that wine brings through social occasions where wine is not taken so seriously.

For me, wine gives me the opportunity to push myself to try to improve year on year in my winemaking skills, which is what I love most!

Dave: Are you pedantic fussy wine maker, or do you prefer to feel your way along steady as she goes, It will work out in the end?

Jen: I am definitely a pedantic winemaker – I believe all great winemakers need to have great attention to detail. That starts in the vineyard, extends to the winemaking and finishes with the way we present our wines to our customers.

Dave: What is wine making to you? I suspect it is not just a job. But a consuming passion that excites you. Is this true?

Jen: Winemaking represents my family, my home, my region and my life.

Dave: What are you excited about for the future of wine making in Australia?

Jen: Climate change has definitely seen us looking towards sustainability within our industry and the move to regenerative agriculture and sustainable practices in all aspects of our industry. I think there are huge benefits to be gained for the quality of our wines in Australia.

At Pfeiffer Wines, we have utilized sustainable practices for some time, such as recycling our winery wastewater and creating mulch and compost from our grape marc and vineyard cuttings. We are looking to continue such practices and develop more, which I believe will help us continue in our quest for quality.

Dave: What inspires you to make better wine? Is it the Gold medals or the knowledge that you are ever improving on your skills from those acquired accolades?

Jen: I am a highly motivated person, with a mission to be the best I can be. Receiving accolades is not about the medals themselves, but the acknowledgment from our peers that we are achieving some of our goals in terms of our quality focus.

Dave: Who or what has been your biggest influence in wine making?

Jen: My Dad, Chris. I wouldn't be where I am today without his help and guidance.



Dave: What wine that you have made recently are you most proud of?

Jen: I made a couple of outstanding Vintage Fortifieds in 2018. The Pfeiffer Christopher's VP 2018 is perhaps the best VP I have made in my career thus far, and drew on all my experience from my vintages in the Douro Valley, Portugal and in Rutherglen to create such a magnificent wine. I also made my Fascination Vintage Fortified 2018 for my Rock It Like A Redhead brand, which I challenged myself to make in a very different style to the Pfeiffer, being bigger, bolder and more obviously powerful. This was a cracking example as well and I feel so proud to be able to show the wines side by side, both showing incredible quality, but being very different wines.

Dave: What have been the positive surprises of making wine for Naked Wines?

Jen: Naked have created a wonderful community of winemakers and wine drinkers. It's the connection that I get to share with the Angels (the members) that I have really enjoyed. I have made so many friends with both winemakers and Angels alike – that has been the highlight for me.

Dave: What were you drinking in your twenties?

Jen: Riesling and Gin (not together).

Dave: If you could tell the young Jen about life, what advice would you give?

Jen: Try to stay out of trouble!!!

Dave: Enlighten us with a couple of your favourites wine tweaks.

Jen: I love finishing tannins as a final addition in red wines – I use a grape seed tannin, in incredibly small quantities that I love from a textural and structural point of view.

My other favourite wine tweak is blending. Blending is our best tool to achieve overall wine balance – this is epitomised with our fortifieds, but is true of all wine.

Dave: I have heard in my short time with the guild some complete disasters while making home made wine. What is your biggest disaster you can share with us that happened in your winery?

Jen: I drove our forklift into the Grape Receiving Bin in 2003 – with 20 tonnes of Muscat still to crush that afternoon! Lucky we had a good engineer to call on!

Dave: I have asked this question of everyone and so far a hundred percent have said making wine was never a financial consideration. What was the motivation and still is for you after so many years in family wine making?

Jen: The pursuit of quality has always been and I hope will always be my priority. However, I also have a strong desire to represent my family, my region and my industry to the best of my ability.

And Finally

Dave: You are going to a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. To be clear, that is a choice of one bottle of wine, one meal and so on. What will be placed in your suitcase.

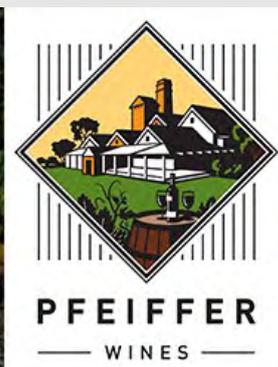
Jen: David Bowie – Station to Station (music)

Croft 2007 Vintage Port (the year I worked there and was so inspired by David Guimaraens)

Dark Chocolate (to go with the port)

Geoffrey Blainey's A Short History of the World

www.pfeifferwinesrutherglen.com.au



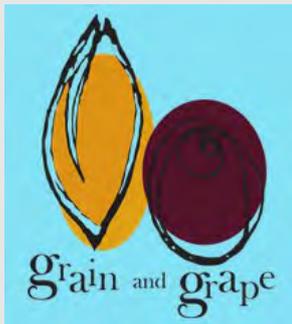
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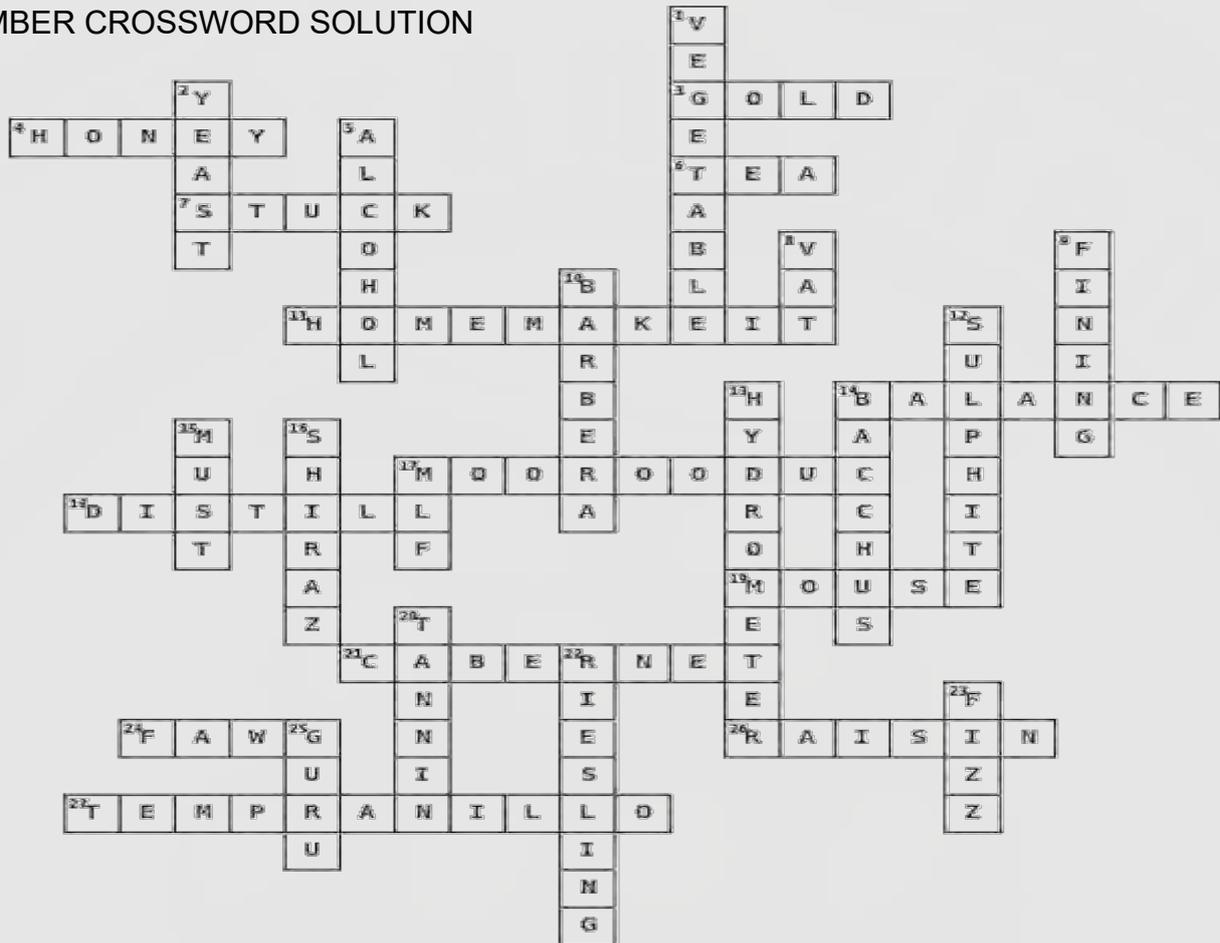


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NOVEMBER CROSSWORD SOLUTION



Don't forget that during these 'iso' times you can keep in touch with your fellow FAWG winemakers on same page. A wealth of information and advice can be exchanged.

It is a means of seeking information, or opinions, quickly and a forum to raise issues of interest to your fellow winemakers, drawing on their collective knowledge, expertise and experience.

Please note that you can limit the number of notifications that you receive by clicking on the settings tab in the 'Everyone' chat area as shown below

