

Frankston Amateur Winemakers Guild

FAWG held its inaugural meeting on 6 October 1970, this month is its 50th. anniversary!

NEWSLETTER OCTOBER 2020

www.fawg.org.au

President's Message

Greetings once more from your "not Trump" President. Again I hope that everyone of you, and your families, are well and everyone is managing to handle the current restrictions. As you all know by now things have eased slightly but it will be quite some time before we reach a stage anywhere remotely near normal.

In our previous Newsletter I mentioned that we would try to salvage something from this remarkable year. Obviously anything we do will be in accordance with whatever constraints are in place at the time. At this stage it looks like it may be possible to judge member's wines in early 2021. There will be changes to previous "Wineshow" formats and procedures but we should be able to achieve a satisfactory result for those of you that participate.

At this stage it has not been possible to fully familiarise Noel Legg with our "Show" database but hopefully that can be rectified in the coming month. You can only do so much electronically and until such time as we can move more than five kilometres from home there are some things just can't be finalised.

One thing that has not been finalised is our vacating of the rooms at B'Darra prior to our relocation to Moorooduc Hall. That should have been completed by the end of August but was not possible to do at that time.

Fortunately David Hart had managed to remove items that were to be used at our regular meetings at our new Moorooduc location but Wineshow paraphernalia. which was to be stored at Glen Fortune's factory are still there. Glen will be bringing his company truck down when permitted but we may need a hand from a couple of members when that can be arranged. Thank you in advance for your help with that.

In October we will be moving into the world of the "Virtual"! Without the aid of a safety net we will be attempting to conduct our first ZOOM monthly Guild meeting. Glen will be contacting members to gauge likely interest so, please, don't just Trash his email when it comes.. It will be an interesting exercise!

Thank you all for your attention and please Stay Safe.

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)



Coming Up

- **5 October** - Start school term 4
- **23 October** - day before AFL Grand Final (PH)
- **24 October** - AFL Grand Final Day (in Brisbane)
- **24 October** - closing date for entries to Eltham Wineshow
- **3 November** - Melbourne Cup Day

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

Congratulations Nathan!

For those that do not access Samepage - congratulations are in order to Nathan Ueda, who has been awarded a silver medal for his 2018 Shiraz at the Wine-makermag international winemaker competition in the US

FAWG 50 Years on

On 6 October 1970 FAWG held its inaugural meeting. The last newsletter contained some information about the first 25 years of the guild. There is a bit of a gap in the guild records for the next few years. I have tried to piece together some information about the ensuing 25 years for this newsletter

- It should be recognised that two outstanding contributions were made to the guild, since its inception, by Arthur Stone (Grapevine Newsletter) and Gordon Evans (Secretary), who retained committee positions for about 30 years each.
- Meetings and wineshows of the guild used to be held in members homes and then the meetings were moved to St. James the Less church hall so that there was a permanent venue.
- 2004 FAWG winemaking competition opened up to all comers
- 2005 meetings held in Mornington Community Centre (membership about 35 people)
- 2009 FAWG website developed and implemented
- 2010 meetings held at The Briars Homestead, Mount Martha (membership 75-100 people)
- 2016 meetings held at B'Darra Winery tasting rooms (membership about 100 people)
- 2020 meetings to be held at Moorooduc Community Hall, Derril Road Moorooduc (membership about 75 people)
- Over the years the guild has had many wineries tours to places like the Yarra Valley, Gippsland, Belarine Peninsula and of course Mornington Peninsula. One year we hired a double decker bus, but it was slow and uncomfortable and not used again.
- The guild, sometimes in conjunction with Eltham Wine guild, has managed to get articles published in The Age Epicure Guide and the Weekly Times. We even had a guest spot on 'Vasilli's Garden' TV Show in 2016. The Wineshow even made it into 'Postcards' on Channel I9

- The Guild's book "Winemaking at Home" which was originally authored by Chris Myers, has been gradually updated and is now in its 4th. edition. It has incorporated more references to red and white grape wines, as the percentage of members making grape wines has increased over the years.
- Members have continued to take out medals and trophies at winemaking shows including The Aust. National Wine and Beer Show (Adelaide), Aust. Fruit Wine Show (Tasmania) and, as congratulated on the front page, at the Winemakermag International competition for the first time this year
- We have promoted the production of high quality home-made wines at various venues and adopted the motto of 'responsible production and consumption of alcohol'.

Committee Executive 1996-2019

Year Elected	President	Secretary	Treasurer
1996	Bert Wood	Gordon Evans	Kathe Stokes
1997	John Lee	Gordon Evans	Kathe Stokes
1998	Arthur Stone	Gordon Evans	Kathe Stokes
1999	Arthur Stone	Garry Wood	Brigitte Greave
2000	Jacques Garnier	Garry Wood	Ron Trainer
2001	Jacques Garnier	Garry Wood	Ron Trainer
2002	Jacques Garnier	Garry Wood	Ron Trainer
2003	Noel Legg	Garry Wood	Ron Trainer
2004	Noel Legg	Colin Foote	Ron Trainer
2005	Noel Legg	David Wood	Joanne Legg
2006	Noel Legg	David Wood	David Hart
2007	David Hart	David Wood	Elaine Hall-Foote
2008	David Hart	David Wood	Reiner Scheibe
2009	David Hart	Steve Pratt	Reiner Scheibe
2010	David Hart	Steve Pratt	Reiner Scheibe
2011	David Hart	Steve Pratt	Robert Chionna
2012	David Hart	Steve Pratt	Robert Chionna
2013	David Hart	Judy Waling	Robert Chionna
2014	David Hart	Judy Waling	Robert Chionna
2015	David Hart	Glen Fortune	Anna Wright
2016	David Hart	Glen Fortune	Anna Wright
2017	Peter Enness	Glen Fortune	Anna Wright
2018	Peter Enness	Glen Fortune	Anna Wright
2019	Peter Enness	Glen Fortune	Pierre Rault
2020	Peter Enness	Glen Fortune	Pierre Rault

- The wineshow/competition has continued to be a our major event of the year (cancelled for 2020 due to Covid-19 restrictions) and has attracted a high standard entries. Judges have commented on the high quality 'artisanal' wines produced.

FAWG 50 Years on (continued)

Other historical information about the guild may be accessed on our website. The relevant pages are “History” and “Hall of fame” where all trophy winners are listed from the guild’s inception.

Since 1996 three members only have been four members elected as Life Members. They are Sheila Lee, Chris Myers, Elaine Hall and Jacques Garnier.



Wine making classes continued to be held and over recent years we converted them to a ‘hands on’ experience producing the students’ first 5 litres of wine during the classes and membership of the guild for the rest of the year was offered, as part of the winemaking course.

Over recent years the Guild has sourced grapes from various areas including Heathcote, Shepparton and the Mornington Peninsula. Some members volunteered to take over the maintenance of a vineyard at The Briars in Mount Martha and have been doing this for

over ten years now.

The guild also introduced ‘Focus Groups’ where a particular type or style of wine became the winemaking task of a group of people. The groups researched the particular wines, sourced the ingredients and the required equipment and then bottled the end result. Various groups have been formed for red and white grape wines, port, liqueurs, cider and sparkling wines. They have generally been very successful and reinforced the social nature of the groups.

Year	Winemaker of the Year
1996	John Lee
1997	John Lee
1998	John Lee
1999	John Lee
2000	Gordon Evans
2001	John Lee
2002	John Lee
2003	John Lee
2004	John Lee
2005	Noel Legg
2006	David Hart
2007	David Hart
2008	David Hart
2009	David Wood
2010	David Hart
2011	Robert Chionna
2012	David Wood
2013	David Wood
2014	David Hart
2015	Peter Enness
2016	Peter Enness
2017	John Utano
2018	Robert Lee
2019	David Hart

ANNUAL GENERAL MEETING 2020

- Our AGM has been delayed due to the Corona Virus travel and distancing restrictions.
- The committee is investigating other ways to convene the AGM, such as teleconferencing it over the Zoom platform.
- For this to be 'legal' at least 10% of the membership must attend the AGM by whatever means is employed to hold it.
- We are able to hold the AGM up to the end of November, however a 3 months extension can be applied for, if required.
- Notice of the AGM must be given to all members at least 14 days prior to the AGM and our financial statement must also be made available to members to examine.



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

WANTED - NEWSLETTER EDITOR

We are desperately seeking an editor/compiler for the FAWG newsletter. If you can spare a few hours a month to prepare the Guild's newsletter, please contact the president (0466 031 174) or email the Secretary (secretary@fawg.org.au). This month's newsletter is being prepared by a temporary editor as you have probably noticed by the decline in quality!

If you have any interesting information, or ideas ,or articles for inclusion in the newsletter, please email newsletter@fawg.org.au or call 5975 5757

wine
A LITTLE
laugh
A LOT



WINE LABEL OF THE MONTH



It is rumoured that the inventor of the Stump Jump plough, which enabled a ploughshare to jump over tree roots, had poor eyesight and required regular tests to ensure he could still operate machinery. The design of this label is inspired by an optometrist's eyechart and serves as a makeshift sobriety test. If you can hold the bottle at arm's length and still read the front label, you can enjoy another glass.



Eltham Wineshow Reminder

Eltham and District Amateur Wineshow is still planned to proceed in a modified format. Those that have entered the show previously should have received an email detailing the new arrangements. The important dates are:-

- Entries Close 24 October
- Labelled bottles to be delivered to nominated points by 13 November (delivery by courier preferred as AusPost is experiencing delays)
- Results available online 22 November and medal certificates to be posted to entrants.

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>

Cordon Corner by Mike Payne

Most of the vines on the peninsula have already gone through or are currently going through budburst so the work now begins. First up is to do a pass through the vines and rub off any unwanted shoots and suckers from around the base of the vines. Whilst doing this it's a good opportunity to check for insect damage from snails and earwigs and the like. Most of the chewing insects feed at night so as you work through try peeling back some of the loose bark from the trunk particularly up near the crown and see if there is any evidence of insect activity. Early detection and action is vital as the pests can make quite an impact on young growth so this may influence the make-up of the first spray application.

For most, the first couple of sprays will consist of sulphur/copper or sulphur/mancozeb combinations and possibly an insecticide if required. However, generally the more chemicals in the tank mix the less effective they become, so rule of thumb is to limit to a maximum of three compatible chemicals in a tank.

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.

Topics raised in recent days have been, MLF, yeast varieties, SO₂ levels, Elder and elderflower, what to do with pomace from winemaking and 'Orange Wines'

FOR SALE

Manual Grape crusher \$100

50 x 57 cm hopper, hardly used, excellent condition

Contact Steve Lamberto 0490 025 711

Steve@austcure-mail.com

If you have any items for sale or that you wish to buy please email newsletter@fawg.org.au with the details



Did You Know (or do you believe)?

- Other than this year, there is only one year that FAWG did not hold a wineshow/competition and that was in 1972.
- The only perfect score of 20 for a wine entered in our competitions was for a potato wine, made by Gordon Evans (which he forgot about for 12 years before entering it in the 1983 wineshow)
- Romans in ancient times discovered that mixing lead with wine resulted in a sweet taste and succulent texture. Chronic lead poisoning was a leading cause of death in Rome.
- The first known illustration of wine drinking is found on a 5,000 year old Sumerian panel known as the Standard of Ur.
- Vatican City has the highest wine consumption in Italy at 74 litres per person annually. This is twice the consumption of the rest of Italy's population.
- You would need to drink 20 glasses of apple juice, or 7 of orange juice, to get the same amount of anti-oxidant as red wine. The primary anti-oxidant in red wine is resveratrol. Soy sauce contains 10 times the amount of anti-oxidant as red wine.
- There are estimated to be over 10,000 varieties planted around the world. The most popular and common grapes are referred to as the 'Six Noble grapes' and are Chardonnay, Riesling, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and Merlot.

Blue Wine?

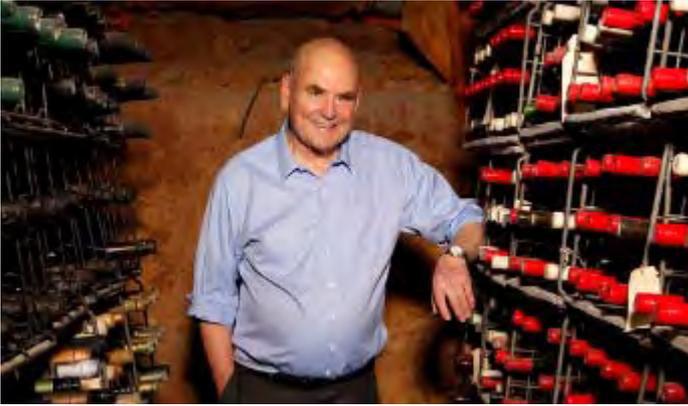


The first blue wine in the world was produced by a Spanish company called Gik in 2016. This wine is now sold in 25 countries.

All of the creators of Gik blue wine were under 30 as of 2016. They worked with chemical engineering researchers at University of the Basque Country to develop a product with a distinctive colour while maintaining taste. They targeted customers unfamiliar with traditional wine manufacture with their unconventional product. Gik's creators marketed their product as innovatively shaking up the traditional wine industry and maintained this image with stunts like suggesting alternative music playlists as pairings on the label.



News from Wine Companion



2018 Xanadu Cabernet Sauvignon is the 2020 James Halliday Australia Cabernet Challenge Trophy winner,

Scoring 97 points and taking out the top prize from 364 entries from 29 regions across Australia.

Xanadu senior winemaker Glenn Goodall said, “I’m absolutely wrapped! We’ve always taken enormous pride in our Cabernet Sauvignons, so to be awarded as the Cabernet Challenge Trophy in this year’s Halliday Australian Cabernet Challenge is definitely the highlight of 2020, and a huge achievement for everyone involved at Xanadu, especially our growers”.

“Cabernet Sauvignon loves Margaret River, and there would have been some strong wines in the mix given 2018 was such an amazing vintage here. No doubt, in years to come everyone’s 2018 Cabernets will still be the yardstick by which such exceptional vintages are remembered, so to have our 2018 Cabernet Sauvignon recognised like this, amongst so many great Australian producers, is extremely rewarding for the whole Xanadu team.”

From Winetitles news

(Editor’s Note: This wine can be purchased at Dan Murphy’s for \$30 per bottle (Members Offer price.)

James Haliday ‘Retires’ from Wine Companion

After more than 30 years producing the has announced he would be taking a step back from coordinating its almost 10,000 new reviews each year, handing over the reins to respected wine writer Tyson Stelzer.

At 82 years of age, no one could blame James for wanting to slow down, although he certainly won’t be stopping. He will continue to play an integral role, contributing tasting notes and articles across platforms and working closely with the team.

Still, support for James from wineries, wine lovers, and friends near and far flooded in at the news this Australian wine icon will be entrusting his incredible legacy to the next generation.

Enter Tyson, who understands the work that lies ahead, especially given the challenges of 2020. “The world finds itself in a very different place to where we were 12 months ago,” Tyson says. “It strikes me that



in a year in which winemakers can’t travel to host tastings and sell their wines, and we can’t go to restaurants or rely on wine show results because most have been cancelled, independent wine reviews have perhaps never been more pertinent.



Say What! An Occasional Short Story

Interview with David Hart by Dave Chambers

Sure David says, come on down, we start bottling at 8.30 on Monday. I will be there, but gee it's an hour and twenty from my place. It's an early start but I wouldn't pass up the opportunity to get a bottling masterclass from someone who I consider is the guru of wine making, well, my guru anyway. And that's not taking away any of the advice I have received from many other people. I am humbled and forever grateful, whoever you are. So thank you.

It's an easy drive to David Hart's place in Bittern and the traffic is light. Google maps always makes a mess of the last kilometre or so, it's not really sure where he lives. I expect David enjoys this anomaly and relative anonymity from Google.

We sit, we talk, over a cup of tea before we start. Like me, David does not need an excuse to have a cup of tea. It's his thinking time, his time to ponder, a time to reset. A time to share some thoughts about wine making and life according to his high expectations. He is, as you know, considered and careful before speaking always. Searching for the right word or phrase to accurately reflect his thoughts, he shares the following.

There are several enjoyable parts of Wine Making some more satisfying than others, he says with authority. There is always the hard work of pruning. The anticipation also, as this is the first step towards the next vintage. This may involve walking through the vineyard in Spring time. The birds, bees and wild life are in abundance, the sun still low in the sky. I take the family dog. We weave through the vines watching the bees ever busy on the flowers. The dog follows. It's a kind of therapy and meditation for me. I always find this has a calming effect on me, I come away feeling quite relaxed and in a nice space from the experience.

Quite quickly, it seems, comes the thrill of the harvest. All your efforts come down to coalesce at this point. Did you prune to the right buds, were the days filled with enough sunshine, did we have excess rain. The excitement is building. This is where your work in the vineyard leads to that full ripe fruit.

There is a satisfaction knowing that the hanging fruit has captured the characters, the beautiful flavours, the bouquets that ultimately will reward all the senses after some bottle development.

In many ways Wine Making is a bit of an anti climax. It's a process that nevertheless has to be skilled and efficient to extract those subtle flavours, colours and character from full ripe berries. It's enjoyable work, it has to be thorough and exacting but soon it's over and you can be more relaxed with the result.

Sure you can tinker with the wine a little, but in the end it all comes down to this moment. And for me it's most enjoyable part, sharing the wine with friends and discussing the techniques of wine making as applied to the current vintage and its ultimate success filling the glass.

This is the reward for those times early on in the vineyard when the days are cold, windy and wet with Winter yet to release the vineyard from her icy grasp. The warmth of Spring and Summer seem far away at this moment. It all comes down to this, lying here in my glass, this is my reward for all that effort. Typically it displays the uniqueness of my cool climate with a longer growing season, hot Summers and cool nights. We have what I call the Western Port Doctor a little like Bordeaux, or indeed Margaret River. This is where about 3pm a nice cool sea breeze invades the vineyard. The sea breeze manufactured only about one kilometre away on the sea surface, has an effect of cooling the vines from the heat of the day. My soil is at first blush unremarkable, but being clay, it has the effect of holding up the water. Which means I don't have to irrigate as much after rain.

Wine making is a bit of a roller coaster you can't always be sure of what you are getting emotionally. There are highs and equally low periods you need to negotiate throughout the year and growing season. But this is what I love about it.

David Hart has a love of all the facets associated with Wine Making. He is very good at it. Do you wonder why he gets so many Gold Medals. He is not concerned with this accolade. He sees it more for what it is. A reward for effort and acknowledgement of his skill. He is more concerned with improving his skills with every vintage. If a few Gold Medals come his way, we'll that is good.

But he is just as happy sharing all this knowledge with as many people as he can on how he achieved this.

Cooking With Wine

Ben Shewry's Champagne and Strawberry Jelly



The team from Attica are sharing recipes for drinks and snacks you can easily make at home. Chef and owner, Ben Shewry kicks things off with this classy number that's as retro as they come.

"Don't judge me because I'm asking you to make a jelly from a packet," he says.

"That would be unwise. Save your judgement until later in the night when you are sitting in the comfort of your disco lounge – cocktail in one hand, Champagne and strawberry jelly in the other – and you think, hell! Lockdown life isn't so bad."

Makes 2

Ingredients

- 1 x 85g packet Aeroplane strawberry jelly
- 300ml cold Champagne or sparkling wine
- 6 small strawberries, green stem removed and quartered lengthways
- 6 small mint leaves

Method

1. Pour jelly crystals into a bowl. Bring 150ml water to the boil, pour it over the jelly crystals and stir until they're completely dissolved. Add cold Champagne and stir well. Skim off any foam.
2. Place strawberry quarters into your favourite glass and pour the jelly over them. Place in the fridge for 2-3 hours or until it's set. Finish by placing mint leaves on top.

Attica's CH CH CH CH Cherry Bomb!

CH CH CH CH Cherry Bomb! is a fancy (and boozy) version of cherry cola. A nostalgic pop culture icon to bring back idyllic afternoons of summers past. It's easy to make and will take you back to a simpler time.

Recipe by Alec and Tasman from Attica.
Makes 1



Ingredients

- 15ml bourbon, rye whiskey (or any dark spirit)
- 45ml cranberry juice
- 60ml bitter red liqueur (Amaro, Campari, Aperol, or sweet vermouth)
- 10ml verjus or dry white wine
- 1 tsp sugar
- Cherry, glacé cherry or any sweet red berries, to garnish

Method

1. Add all ingredients to a cocktail shaker over ice.
2. Shake or stir (to dissolve the sugar).
3. Strain and serve in a high glass over lots of ice and garnish with a cherry, glacé cherry or a red berry.

A non-alcoholic version of this punch can be made by replacing the spirit and liqueur with black tea syrup made from black tea, sugar and vanilla paste/extract.

(Reproduced from Melbourne Food and Wine Festival 2020 website)

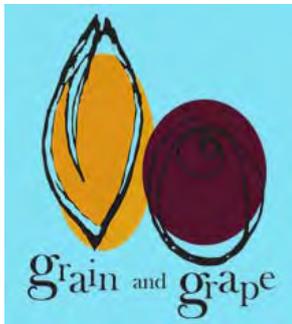
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