



# Frankston Amateur Wine Guild

Phone: 0490 852 043

## April 2018

Next Meeting: 10 April 2018

Volume 46, No. 10

29 March 2018

### This month:

This month we will be hearing from Tim Gilbert from Grapeworks.

Grapeworks offers beverage makers a complete range of winemaking, cider and brewing consumables and supplies. Specialising in high end top of bottle packaging and closures.

Come along and find out what Grapeworks and Tim Gilbert can offer to the Guild.

Also, Remember the Gordon Evans White wine mini Comp. This month. Results in this competition count towards the Winemaker of the year award.

Items for Supper, and/or the Bar would also be appreciated.

**I RAN TWICE TODAY...**

**FIRST I RAN OUT OF WINE,  
THEN I RAN TO GET SOME MORE.**

### Wodonga Wine Show

No time to waste. Entries close for the Wodonga Wine Show on 13 April 2018.

Deliveries need to be made by 30th April 2018. The show will be held 6th May 2018.

**Entry forms will be sent to members via email. If you haven't received an email, then contact our secretary Glen Fortune : fawgsec@gmail.com**

If you are thinking of attending the show then remember that accommodation is your responsibility.

Wodonga would also like to hear from anyone who would like to help them with the judging in either country or grape wine sections. Talk to Peter Enness if you are interested.

## 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.

## FAWG Wine Show

Entry Forms are now on the website. Start considering your entries.

There is a need for more people to take on judging of wines. The guild is in need of more people to assist in the judging of wine at both mini comps and at the wine show. People are required to assist with both country and grape wines. If you feel you would like to learn through becoming an Associate Judge and possibly becoming a Wine Judge, then contact Peter Enness.

## Communication Software

A suggestion has been made to assist in the communication of members of the guild. Recently, a membership list was provided to members to aid in one member being able to contact another member. There is another need that has been identified and that is for the communication between groups of interested members regarding a specific subject.

With this in mind, a suggestion has been made to use (the free version) of "Same Page" or "Slack". If any members are familiar with these softwares, your input to the Committee would be welcome.



# Five reasons why you should under pour your wine

BY MICHAEL AUSTIN March 23 2018 [www.goodfood.com.au](http://www.goodfood.com.au)

When you think of the broad concept of "enjoying wine", or at least when I think of it, it's hard not to imagine a glass being raised. Sometimes it's a person raising a glass in a gesture of "cheers", and other times, it's a bottoms-up raising of the glass as someone takes a sip or a whiff of wine. But just as often, that glass is being raised slightly – at the end of an extended arm – to move it closer to the opening of a bottle that is about to be poured.

The word "bounty" springs to mind in every scenario. The people are reaching for more wine and raising it up. It is a celebration. Let the wine flow, let the trumpets blare – clothing and the clock be damned. I have nothing against whooping it up. In fact, I'm all for it. But you can do that at a measured pace. Don't limit yourself by overpouring.

I suggest getting into the habit of pouring yourself (and your guests) just enough to be able to smell and taste the wine. You don't have to use an eye-dropper – just be mindful of the fact that we all have our limits. And we have lots of wines to try. In some aspects of wine enjoyment – particularly the pouring aspect – being miserly usually pays greater dividends than the so-called "healthy pour" does.

Let us count the ways. For one, when there is less wine in your glass, you can taste a wider variety of wines. If you are at home with family or friends, and you have six bottles open and want to have a taste of each, a standard 150-millilitre pour (which you would get in most restaurants) might not allow you to reach bottle No. 6 and, furthermore, might give you regrets the next day.

Reason No. 2 in favour of miserly pours is, if you determine a favourite among the open bottles, you'll still have room in your belly and brain to return to it for another glass – a proper pour of 150 millilitres (or 180 millilitres if it's your birthday) – after everyone has already tasted it. If you have nine bottles open, your test pours are going to have to be even smaller than they were on that night when there were six bottles open. And you might even consider spitting some of those tastes - especially if you can tell right away that you don't like them.

Reason No. 3 comes to us courtesy of kindergarten. Sharing is good. When you don't have 150-180 millilitres in your glass, there can be a few extra in someone else's, and you'll all get to taste all of the wines together, without people holding up an empty bottle and saying how much they loved it, as others stand by wishing they'd had a taste. Once everyone has tasted a bottle, it's open season.

Reason No. 4 is for your well-being. When you have less wine in your glass, you will drink more slowly, which for obvious reasons is good for everyone involved, especially you.

Reason No. 5 is for confidence and pleasure. It depends on the glass, but if your glass has tall sides, its base is on the table, and your wine is below the halfway mark, you will be able to swirl with ease. Aromas will open up to you as your wine whirles, and you will not have to worry about sending a tornado of red liquid onto your cousin's white drapes or up the sleeve of your shirt.

## Cordon Corner

For most peninsula vineyards, unless you are right on top of the hill, harvest is winding down and apart from a few later ripening varieties picking is almost done. Once again the weather provided us with another different set of conditions starting off with an almost perfect spring for flowering and fruit set, low disease risk through the entire season, a bunch of hot dry spells in summer and then a cool dry ripening autumn. All of this resulted in large crops of excellent fruit with good flavours and acid and it was nice to be able to share the benefits with the winemakers and see, because of the abundance of available fruit, people having a go at varieties and styles of wine they wouldn't normally attempt.

Don't forget, particularly if you have young vines, give them a feed as soon as the crop is removed in readiness for the spurt of root growth and storage.

Mike Payne



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## Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
10 April 2018	Tim Gilbert from Grapeworks	Gordon Evans White wine mini Comp.
8 May 2018	Bus Trip Wineries Tour—wine tasting and lunch	Wodonga Wine Show
12 June 2018		Sheila Lee Liqueur & Fortified wine mini comp.
10 July 2018	AGM No. 47	Homemade Night
14 August 2018	Old, Unusual and Mulled wine Night Wine Option	Frankston & South Eastern Wineshow. Open day Sunday 26 August
13 September 2018	Talk regarding the specific wine for the John Lee Trophy	Wineshow debrief demonstration & discussion on wine faults from the show
9 October 2018		Chris Myers Red Wine Mini Comp.

## Social Events and links

[1 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](#)

[May: Wodonga Wine Show](#)

[March: Red Hill Cider Show](#)

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

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