



Frankston Amateur Wine Guild

Phone: 0490 852 043

February 2018

Next Meeting: 13 February 2018

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This month:

This month is the Sparkling Wine mini comp. Time to get those bottles of bubbly chilled and ready for competition.

Along a similar theme, while the bubbly is being judged, we will be entertained by "Will Byron", who will fill us in on how to finish our white wines. No, I am not talking about holding the glass upside down over your open mouth. I am talking about making a white wine that will impress your friends, and maybe the judges.

I don't need a reason
to enjoy a little wine.



I just need a glass!

Grapes

Grapes look like being a bit early this season. Heathcote grapes look as though they will be available mid February. A little bit earlier than usual.

There are still some grapes available from Mike Payne, for those who are interested in Chardonnay or Pinot. We all know how good Mike's grapes are. Mikes phone number is 0431 682643 be quick but limited supply

Tom on Coolart Road has not put out nets this year as powdery mildew has got his vines and it isn't worth the effort.

Decision making time is now

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Special points of interest:

For Sale

Wodonga Wine Show

Cordon Corner

Responsible Service of Alcohol

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.

For sale

- Clear 750 mil Cork bottles
- Tinted 750 mil Cork bottles
- Burgundy French green cork 750 mil bottle
- Burgundy antique green Screwtop 750 mil bottles

\$10 a dozen in cartons brand-new

0419981927

David hart



Wodonga wine Show

As you may know, the Wodonga wine show will be held on 5th and 6th of May this year. That is the week end before mother's day. Start thinking about putting in you entries this year as there is talk that the Wodonga wine show may become a biennial event. That is every two years. Stay tuned. Their web site is due to be updated during February 2018.

New Member

We have a new member in "Tim Donegan" please welcome him into our group should you meet him. Tim has been making wine for some time and entering our wine shows. He has now decided to join in the fun.

"The discovery of a good wine is increasingly better for mankind than the discovery of a new star."
– Leonardo da Vinci

The Advantages of Acacia Wood Barrels

Think wine barrels are only about oak? Think again. Winemakers are experimenting with a different type of wood to change how you think about barrel aging.

BY ROGER MORRIS

It seems like oak has always been the wood of choice for wine barrels, but redwood was once popular in California, as was chestnut in Europe. Whatever the barrel, winemakers say it shouldn't be the primary flavour in the wine. Rather, they are meant to add "spice." If that's the case, then there's a new spice in town: acacia wood. Winemakers have discovered that judicious use of acacia barrels during production adds a floral note, improved texture and less of a "woody" taste. We take a look at what this wine is all about.

Who's Using Acacia

Acacia, which comes from forests in northern France, is sawed rather than split into staves, and it's used by a handful of wineries worldwide. It's employed primarily for Sauvignon Blanc, and producers in California's Sonoma County and Central Coast have been early adopters, says Phil Burton, owner of Barrel Builders cooperage in Napa Valley.

"Acacia is beneficial in moderation, as it definitely gives a textured mouthfeel to [our] Sauvignon Blanc."
—*Matt Crafton, Chateau Montelena*

"It gives a lot rounder and creamier feel—less of a punch than oak—and acacia has an unusual, very distinctive, lemony-herb aroma."
—*Carol Shelton, Carol Shelton Wines*

"We've used acacia for six years in our Chenin Blanc, which is a mixture of barrel and tank [fermentation]. We use about 10-percent acacia with a light toast."
—*Bill Wathen, Foxen Vineyard & Winery*

"Oak was hiding the beautiful aromas of our Sauvignon Blanc, so we started using some acacia."
—*Tim Bell, Dry Creek Vineyards*

"Acacia has great respect for the characteristics of the great varieties, [preserving] the identity, the texture and the freshness."
—*Hubert de Boüard, French winemaker and consultant*

"We use acacia to give a little lift to the aromatics, primarily on Viognier, in our white Rhône-varietal blends. It didn't work as well with Marsanne."
—*Sterling Kragten, Cass Vineyard & Winery*

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Cordon Corner

February already, which means most vineyards on the peninsula will have their bird nets on and the nervous countdown to harvest has begun as we watch the weather. January threw a bit of everything at us which had a few vineyards experiencing high disease pressure and a few outbreaks of mildews. It certainly has been a challenge to get the spray programme right so far and there is still a way to go. For the last two fungicide sprays prior to netting, as an experiment, I divided my vineyard in to three sections and applied different tank mix combinations to each section to see which fungicides perform best. Remembering of course that each site and season are different and spray programmes should be tailor made to the conditions presented.

Mike Payne

Frozen fruits

If you want to purchase frozen fruits, you need to be very quick. Wine classes start on 10 Feb and the order will piggy back on that order to get the better price. If you are interested, please call John Steward on 0400362254

Responsible Service of Alcohol (RSA)

If you would like to do a Responsible Serving of Alcohol (RSA) Certificate, can you please email Yashmin yasminbeaumont@msn.com, as we will require numbers, if we do not get numbers we might be able to do this with a sporting group. This is mainly for our Wineshow, this is a important part of the day. Once I have numbers, I will let you all know date and time, it will take place at B'Darra Estate.

Focus Groups

The red sparkling focus group have just made a decision on where they will be sourcing their grapes from and what role each person will be taking on. With an earlier veraison this will mean all hands on deck.

Not sure what is happening with the white focus group, but like the red are just waiting on the grapes, then we can let you know more information.

Focus groups are a great way to learn and meet like minded people, a great way to create something in a large group.

May Outing

We are looking at something a little closer to home and it is not the Mornington Peninsula, will keep you posted as we will be checking these places out, so we will give you plenty of warning.

“Good company, good wine, good welcome, can make good people”

(Henry VIII, Act 1 Scene 4) - William Shakespeare

Monthly Activity Calendar 2016/17

Meeting Date	Proposed Activity	Competitions/ Other
13 February 2018	Will Byron talk on finishing your white wines	Sparkling Wine Mini Comp
13 March 2018		Red Hill Wine Show
10 April 2018		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	Red Hill Wine Show

Social Events and links

[October: Australian National Wine and Beer Show](#)

[October: National Cool Climate Wine Show](#)

[Sunday November: Eltham District Wine Guild Show](#)

[Friday November: Mansfield Wine Show](#)

[5-6 May: Wodonga Wine Show](#)

[10 March: Red Hill Cider Show](#)

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

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