

Frankston Amateur Wine Guild

Phone: 0490 852 043

January 2018

Next Meeting: 9 January 2018

Volume 46, No. 7

31 December 2017

This month:

Hoping everyone had an enjoyable Christmas, and is not suffering too much from New Years enthusiasm.

We have an opportunity to expand our repertoire this month. We will have the company of Jacqui Kirkland from "Grateful Harvest" come to talk to us about fermentation. Not just the usual though. They will be talking to us about the world of fermentation outside of grapes and fruit. She might even have a tip on recovering from New Years enthusiasm. This will all be about improving your health through fermented products.

Time to learn and try something a little different. Challenge yourself and give it a go. It could be good for your health!!!



Wine Classes/Grape orders

This is the last chance to put your friends names down for wine making classes. If you have just been a bit slow in getting a name in for the class, it is now time to act. As a result, it is also the last chance to get an order in with John Steward for frozen fruit. A price list has been released. Contact John if you didn't get a copy. These fruits will be ordered with the frozen fruit for the wine making classes, so get in quick.

The frozen fruit is a great way to get your raw material. Remember, the frozen fruit allows you to select when you will make the wine.

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Special points of interest:

Heathcote Grapes
Red Hill Cider Show
Focus Groups
Cordon Corner

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. No mud around, but you might still damage the grass. You will also upset our new landlord. Please drive slowly.

No designated driver for New Year's ?



Heathcote Grapes

Orders have now closed. The price for the grapes this year is \$29 per box. An additional \$3 for each box you don't supply. Payment needs to be in cash by the February meeting.

Boxes need to be at David Hart's place by 9th of January 2018.

Remember for each box you don't supply, it's another \$3. Save yourself some money!!!

Red Hill Cider Show

2018 Red Hill Cider Show will take place on Tuesday 27th February.

Tasting at the Red Hill A&H Show on Saturday 10th March, 2018.

Entries open on January 1, 2018.

Cost is \$10 per entry – non-commercial 10% discount for 3 or more entries.

Focus Groups

Time is going fast. There may still be time to join in for the Sparkling Red Focus Group. See Colin Harding if you are interested.

Or is there anyone would like to try with something else? Better get it moving. Need time to gather members together for all of the fun.



Cordon Corner

January once again! No matter which varieties you are growing and what trellis system you are running, its time to get your canopy in order in readiness for the bird nets. For the early ripening varieties, trimming, hedging and final spraying should be done by the end of January with, the later crops following soon after. In general the aim should be to maintain an open canopy to allow the foliage to dry and get the fungicides right through the canopy. On the other hand, there must be enough leaves and shoots to allow the fruit to ripen and protect the bunches from the harsh sun. January is the time when the plant changes from vegetative shoot growth in to reproductive activities to ripen fruit. Secondary flowers may appear high in the canopy at this time and if excessive should be removed to ensure all the plant energy is directed in to the primary bunches.

Monthly Activity Calendar 2017/18

Meeting Date	Proposed Activity	Competitions/ Other
9 January 2018	Talk by “Grateful Harvest” “fermenting anything but grapes”	Grenache Challenge
13 February 2018		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

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](#)

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

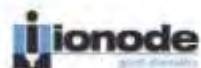
Control click on the above links to go to the associated website.....

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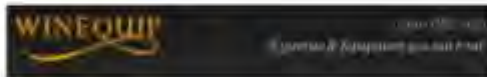
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