



Frankston Amateur Wine Guild

January 2017

Next Meeting: 10 January 2017

Volume 45, No. 7

30 December 2016

This month:

Michael Zandvoort will be telling us all how to get the best from Chardonnay. Michael is from Stumpy Gully Winery.

Don't forget the "SANGIOVESE CHALLENGE", VINTAGE 2016. Zenon will be working hard to decide whose Sangiovese is the best. Then to talk about making wine with Grenache grapes.

Wine Making Classes

The Guild runs winemaking classes, prior to grape harvesting season. Classes consist of three hour sessions over three Saturday mornings 4, 11 & 18 February 2017 commencing at 9am each day. They will be held at B'Darra Estate - 1415 Stumpy Gully Road, Moorooduc. (Melway 147 - E6)

It is through the classes that we gain new members and new members are what keeps the guild going. If you know of someone who is interested in winemaking then suggest they contact:-

the President (David Hart) 0419981927 or Secretary (Glen Fortune)59413211



Cordon Corner is on a break, back next month

Inside this issue:

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Special points of interest:

Member Survey - Steve Brown
Our Sponsors—WineQuip

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.



Winequip are Australia's biggest suppliers of both domestic and commercial winery equipment and have been proudly servicing Australia's wine industry since 1957.

Winequip import all our wine gear directly and as we operate from a factory shop, as opposed to a retail outlet, we can guarantee the best prices in the market place for all winemaking equipment. As the largest importer in Australia, we also hold large quantities of stock so can ensure supply of equipment on a timely basis.

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We are also happy to provide advice as to the best options for your particular circumstances, whether it be equipment or consumables.

Contact us on 1300 882 850 or by email on sales@winequip.com.au

Address is 59 Banbury Rd Reservoir

All FAWG members are entitled to a 10% discount off list pricing for all purchases for the forthcoming 2017 vintage (excludes Lallemand products)

Member Survey—Steve Brown

Why do you make wine?

To drink & enjoy. Wine comps are a secondary reason.

How does the Guild help you with your winemaking?

Ideas from other members. Technical presentations. Sourcing good fruit.

How and when did you start making wine?

50y ago I made a disastrous pineapple wine in a milk keg (after reading a magazine such as Post). During my 30s-40s I made stout (mostly) & sometimes beer. In mid-40s I started drinking wine with club at work & tried making wine from table grapes (in beer brewer - another disaster). 'Wine from 100 Vines' book got me on better track (couple of concentrates) but my main wine-making commenced with FAWG ~8y ago.

How much wine do you make each year?

Approx. 150-200L.

What types or styles of wine do you make?

Predominantly REDS - shiraz, cabsav, pinot noir, durif, and perhaps a small amount of SavBlanc in future.

In your view what is good winemaking and how do you achieve it?

Good fruit helps but you make best of each season. Make sure everything is clean & sterile - I make on driveway apron to garage so I can hose down equipment well. Choose a varietal yeast that imparts complexity. Use oak chips - American oak for shiraz, French oak for CabSav, but sometimes use a mixture of both. Oak until I like the amount of oakiness (usually cf fruit strength). Make sure malo is done before sulfuring. Pray to Bacchus to be kind to you (sometimes get judges opinion before bottling).

What is your best experience/ result in making wine?

Medals & comps are fun, but best experience would be getting a great shiraz (& hopefully Durif in future).

What advice would you give to a starting winemaker?

Don't feel daunted, just do it.

How do you cellar your wine?

Part is in garage, under a bench against brick wall & covered with insulation, but most now is under stairs where temperature is more steady. Keeping tabs on what/where/age etc is getting complicated.

How many bottles do you have in your cellar currently, and do you cellar different wine varieties differently ?

About 800, with 500ish under stairs. I drink those in garage preferentially. I make some of each vintage to drink in first year or so (by carefully reusing GC stelvin tops).

How do you label your wine? Do you label all of your wine?

I print out labels on copy paper (my logo, wine details) & use glue stick to apply to bottle (over existing label sometimes) - these are easy to remove. I only label wines I gift or take to functions (small sticky label for own info).

What do you age wine in glass stainless steel or wood? and why?

Ferment is settled & racked after ~1-2mo. Malo checked & if through, add sulfur. Then it's oaked on chips from 2-3 weeks (pinot noir) to 4 months (shiraz etc), in glass demijons. Then I may bottle straight off oak or rack off oak if I'm not ready to bottle. Once in bottle, wait ~6mo before drinking.

I use glass demijons from 5 to 54L - allow flexibility in handling different wine quantities up to 80-100L.

10 wine truths

1. There are 2 types of people in this world: those who like wine, and those who aren't allowed in my house.
2. Meals served without wine are rarely worth eating.
3. Wine is "win" with an "e" in it.
4. 99.932% of the world's problems can be solved after drinking a glass (or three) of wine.
5. If your computer doesn't boot up as fast as it once did, you can pour a little wine into any one of its USB ports and it will run 10x faster. Don't try this same trick with beer. It will make your computer fat and ugly.
6. You shouldn't discriminate against which grapes your wine is made from because wine doesn't discriminate who drinks it. (Apart from Muscadine, because that grape hates you, and you should hate it right back!)
7. Wine must only be consumed on days of the week with an "a" in them.
8. In a recent survey, oak trees said that they don't mind being chopped down, so long as they are being made into wine barrels.
9. There should always be a bottle of sparkling wine in your fridge. Always. Don't question it. Just do it!
10. Wine is the most nutritional beverage on the planet. It also makes you more attractive to the opposite sex, smarter, funnier and a kickass dancer.



THOUGHT
CATALOG

9 WINE LOVER PROBLEMS



1. Overfilling your wine glass and trying to make it to your seat without spilling a single drop of that delicious, magic elixir.
2. Working out strictly so you don't have to feel bad about the glasses or bottles or gallons of wine you'll be sipping down later.



3. Purple teeth.
4. Not necessarily having extensive wine knowledge. Look, some people play the piano but don't know how to read music. It's rough when you just love drinking various wines and people are asking questions about 'em and using confusing adjectives to describe their tastes. It's round and oaky and has aggressive tannins? *Sure.*



5. Bringing wine over to a friend's place and finding that they're actually some type of monster who doesn't own a corkscrew.
6. Mustering up the strength to say "K" when someone is filling up your glass & waiting for your cue to stop. Aside from Olive Garden waiters covering pasta in cheese, there's nothing more difficult than stopping a wine pour.
7. Using a sharp object to get the last bits of liquid in bagged wine. Obviously times are tough as it is if you're drinking bagged wine, so why have any shame as you resort to desperate measures to leave no drops behind.
8. Feeling indescribable frustration when two bottles of the same wine are opened at once.
9. Accidentally pushing the cork into the wine bottle. Though this is less of a struggle and more of an excuse that justifies your consumption of the entire bottle.



Monthly Activity Calendar 2016/17

Meeting Date	Proposed Activity	Competitions/ Other
10 January 2017		Wine Challenge Vintage 2016
14 February 2017		Sheila Lee Liqueur & Fortified wine mini comp
14 March 2017		Wodonga Wine Show Red Hill Wine Show (Refer links below)
11 April 2017		Gordon Evans White Wine Mini Comp
9 May 2017		Sparkling Wine Mini comp
13 June 2017		
11 July 2017	AGM number 46	Home Made Night

Social Events and links

[Sunday 2 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](#)

[March: Wodonga Wine Show](#)

March: Red Hill Wine Show

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



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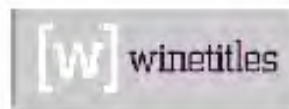
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