

# Frankston Amateur Wine Guild

Phone: 0490 852 043

## November 2018

Volume 47, No. 5

30 October 2018

Next Meeting: 13 November 2018

### This month:

This month is a mystery, just turn up and we will all have some fun. No doubt there will be some wine to taste, and people to meet. The best of all, we will do it with friends.

Don't forget that this month Pepe Buden will be at the meeting to pick up all of the entries for the Mansfield Wine Show. Pepe takes the FAWG member entries to the Mansfield show each year, and should be encouraged and thanked for his assistance.

### Wine Shows

This is the busy month with both Eltham and Mansfield wine shows. This year is a bonus as the shows have different days for their open days. We can attend both!!!

If you did enter then remember to deliver your entries.

The EDAWG wine show open day is Sunday 11 November in the Veneto Sports and Entertainment Centre, Bulleen. Times between 10.30am and 2.30pm.

Next is the Mansfield Wine Show: Entries close on 15 November, so there is still time to get an entry in. If you do wish to put an entry in then you need to contact Diana Bergelin on 0418 375 522 or email me [dianabergelin@hotmail.com](mailto:dianabergelin@hotmail.com). Diana will need to supply you with an entry number and labels for your entries.

Open day for this event is 16 November after judging. Good luck to all.



## 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.

## Cordon Corner

Melbourne spring weather has so far been a little cooler and dryer than usual giving us some extra time to get the vines in order ready for flowering. By now you should have de-suckered, thinned out any unwanted shoots and started training the canopy. Be careful with herbicide selection if you are spraying weeds at this time as the plants are starting a large growth cycle and root uptake of some herbicides can cause damage. This root uptake however, makes it the ideal time to fertilise and ensure all the required nutrients are available for flowering.

Pre-flowering and flowering are amongst the most critical times of the growth cycle for protectant fungicide applications, particularly at capfall when the inflorescence are susceptible to weather dependent fungal infection from powdery mildew and botrytis. The clue is to spray before the weather conditions for infection present themselves not after.

Mike Payne

## 50th Anniversary Commemorative Wine

For the Frankston Amateur Winemakers Guild 50th anniversary it is proposed that a commemorative wine will be produced. This requires that there are a number of volunteers available to help in making of this wine. The list of volunteers includes Winemaker, Winemakers assistants, bottling staff, label designers, printers, cappers, storage and most importantly cleaners (whether for winemaking equipment or bottle cleaning).

If you think you would like to join in with the others who will be putting this wine together, please talk with our President Peter Enness.



# Wine Shows

## Mansfield Wine Show

**Entries close: No later than 12 midday on Thursday 15<sup>th</sup> November.**

## 2019 Liqueur Challenge

Names are needed for those members that would like to have another try at the “Liqueur Challenge”. New entrants are also welcome. All you need to do is add your name to the list at then next meeting with the liqueur you will be making. Join in and have some fun.

## Wine Classes

Once again we need to put together a class for next years Beginners wine making classes. Classes run for three weeks through February giving the students a basic understanding of the wine making process.

Members will also be aware that because of the timing of the classes, a purchase of frozen fruit is made. This is the ideal time to piggy back on the wine class order for your frozen fruit purchase. If you are interested:

For Wine Class Students - Peter Enness: 0466066907

For frozen fruit orders— John Steward: 0400362254

## Christmas Dinner and Auction

Is it that time already? What happened to 2018? Ok, we are thinking of the Christmas Party. This is a catered event, no need to bring crockery or cutlery this is provided.

This will take place on Sunday 9th December, 12noon start and lunch will be at 1pm.

Venue will be at B’Darra Estate 1414 Stumpy Gully Road Moorooduc, where we have our meetings.

This year, the cost will be \$15 per head, with a choice of chicken and pork, vegetables and salad , condiments and bread sticks. Members are requested as usual to bring along a dessert to share, this could be Christmas cake, shortbreads, mince pies, pavlova, fruit salad, tiramisu, cheesecake or anything else you can think of that is sweet and delicious. The guild will provide some wine on the day. Tea and coffee will also be available.

Don’t forget you will need to bring something to drink (perhaps something you have made and would love to share with everyone else), nibbles, your own glasses, hats, sunscreen and of course the most important, an item for the auction.

We also require serving spoons for the desserts, they can be named and returned to you on the day.

Money can be paid in cash at the next meeting only or via the FAWG bank account (direct deposit).

## Focus Groups

So it is that late in the year. That means that input is required for “Focus Groups”. Time to let others know if there is that special wine you would like to make as a part of a very social group.

In recent years Sparkling wines have featured, but there may be something else that you have a desire to create. Regardless, now is the time to kick it off so that everyone knows just what they will need to do.

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# Why the ultimate breakfast of champions might just be wine and cheese

By [Morwenna Ferrier](#)

Published in the Guardian Thu 25 Oct 2018

The trend for pairing booze and breakfast seems unusual – and likely to get you sacked. But in certain settings, with certain foods, it starts to make sense



*Wine o'clock ... your palate is cleaner in the morning. Photograph: JovanaT/Getty Images*

It's hard to find a compelling argument against drinking wine with your breakfast, although writing this a little bit drunk, as I am now, is one.

In the past few weeks, a movement of pairing wine with “unusual things” has been doing the rounds online. One beauty site suggested pairings for wine and face masks – say, a clarifying clay with a verdant white – although the trend's most accessible offshoot, which comes from New York magazine, is about pairing wines with breakfast sandwiches. It's less about getting smashed and more about expanding your vinic horizons. Or, in my case, having a negligible amount of riesling with some heavily salted avocado on toast and seeing how the day unfolds.

The easiest way to try this out without getting sacked is to not drink too much, or do it on holiday. But where to start? Jade Koch, wine supplier to London's award-winning pasta restaurant Trullo, offers some hard-and-fast rules: “You want to pair something acidic with something fatty, like a sparkling wine with a fry up. Or something sweet with something salty, like a moscato, which is sweet and low in alcohol, with bacon.”

With this in mind, I began looking for something dry, sweet and Greek while on holiday in Crete last week. Vinoteca in London recommend a sweet wine from Samos for breakfast, but I found something

far more local, by way of a bribe. One morning, the glass door of the shower smashed in my hands. There was some blood, but mostly panic from the landlord who arrived at the house with a translator and three bottles of wine including a local dry white wine called eklektos. Bandaged and in need of a medicinal brandy, I tried it with a sort of Cretan gouda on toast with basil. The mix of light, sweet cheese with the saline minerality of the wine at 9am blindsided me. The trend started to make sense.

Putting social mores to one side, and provided you're not driving, there's no reason why you shouldn't try wine in the morning. After all, your palate is cleaner and it gives you a little pep. Plus morning booze has a curious history. In the modern world, we have mimosas and bloody marys. During the 1890s, soldiers in the British army would spike the tea of lower ranks with rum to give them courage; they called it "gunfire". Breakfast wine probably sits somewhere between the two.

The wine writer Henry Jeffrey offers further suggestions: champagne, for the acidity ("although it can be a bit much on just-brushed teeth"); an off-dry German riesling that is low in alcohol ("good if you need a clear head"); and vinho verde. His personal favourite, however, is a cold glass of fino sherry. "It is quite strong, though, 15%, so remember the old Jerezano saying on morning drinking: 'One before 11 and 11 before one.'"



## Work at The Briars Vineyard

Last year, and again this year, we have had an early outbreak of 'grapevine blister mite' which looks pretty bad, but doesn't really affect the crop too much. (Can be controlled with sulphur spray). We did a pre-bud-burst lime sulphur spray, but it doesn't seem to have knocked out the mite. The spray will hopefully give us a good start on mildew control.



We are now spraying copper/sulphur with Seasol and need to very closely monitor for any signs of downy mildew, particularly at the approach of flower set to make sure that we do not get a repeat of last year's downy mildew attack, where we lost over half the crop at flower set stage.

## Monthly Activity Calendar

| Meeting Date     | Proposed Activity  | Competitions/ Other                   |
|------------------|--|---------------------------------------|
| 13 November 2018 |  | Eltham Wineshow<br>Mansfield Wineshow |
| December 2018    | No formal meeting this month.<br>— Christmas party instead | Annual Auction                        |
| 8 January 2019   |  |                                       |
| 12 February 2019 |  | Sparkling wine mini comp              |
| 12 March 2019    |  | Red Hill Cider Show                   |
| 9 April 2019     |  | Gordon Evans White wine mini comp     |
| 14 May 2019      | Bus Wineries tour. Wine tasting and Lunch                  | Wodonga Wine Show                     |

### Social Events and links

[16-19 October: National Cool Climate Wine Show](#)

[Sunday 11 November: Eltham District Wine Guild Show](#)

[Friday 17 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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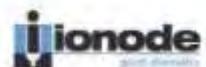
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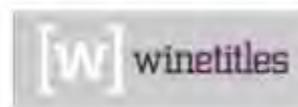
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