

Frankston Amateur  
Wine Guild  
Phone: 0490 852 043

Volume 47, No. 3

30 August 2018

## September 2018

Next Meeting: 11 September 2018

### This month:

The wine show has now finished. How did you go? Did you get your wine in for evaluation?

If you won GOLD, well done. I am jealous. For the rest of us there is a chance to do better. At this month's meeting there will be a review of the things that went wrong with entries. How to prevent the problem and how to correct if possible.

There are other opportunities to get an evaluation of your wine this year, so this is your chance to come along and learn how to improve your results.

### Wine Show

Congratulations to Robert Lee, winemaker of the year. Robert has achieved the highest award possible within the guild. Some achievement.

To win this award, Robert had to have entries in the wine mini comps during the year. The award is not only judged on what you do during the wine show. So everyone remember to get your entries into the mini comps through the year to give Robert a challenge next year.

From all of the comments I have heard, the wine show was a great day. This can only have happened because of the army of members that helped on the day. As always there will be those who helped a lot and those who helped a little. No amount of effort was less important in providing a day that put the Guild in a good light on the day.

Well done to all those that assisted, it is only with your help that the day was so good.

There were apparently a few independent winemakers who entered the show to have their wines evaluated. They were very welcome, and some may make the jump into membership. Let's hope!!!





## Eltham & District Winemakers Guild

Established 1969

*Fellowship through home winemaking*

### **Come and visit Australia's largest Amateur Wine Show**

2018 Eltham Wine Show - Sunday 11 November (from 10:30AM to 2:30 PM)

- Featuring over 700 wines available for tasting
- Separate "boutique" Professional Class
- Gold medal and major Award winning wines on tasting
- Midday - Award Presentations
- Wine equipment & suppliers stands
- Artisan Olive Oil sales and samples
- Entry \$17, Pensioners \$10, Discount for Veneto Club members & Family Groups
- Tasting Glass FREE with each admittance
- Souvenir Tasting Guide \$10

#### **Workshops and Demonstrations**



Bistro lunch available at Veneto Club - last booking 2:15 pm, bookings essential - (03) 9850 7111

Venue : Veneto Sports and Entertainment Centre,  
The Rialto Room, 191 Bulleen Road, Bulleen

[www.amateurwine.org.au](http://www.amateurwine.org.au)

## 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.

## Christmas Dinner

We will soon be starting to think about the Pre Christmas / end of year Lunch and Auction. Please have a look around at home for items that you can donate to the guild for the auction. It is always a lot of fun.

## Cordon Corner

Cordon Corner is back which means its springtime again and with bud burst just around the corner for most of us it means the start of a new grape growing season.

Hopefully by now the pruning is all done, cleaning and maintenance is complete, the weeds have been sprayed and we are all set to go.

Anyone who experienced powdery mildew last season should consider applying a good dose of lime sulphur at advanced bud swell making sure all parts of the vine and trunk are covered. No need to apply fertiliser at this stage, that comes later as will your first fungicide spray but do keep an eye out for insects and pests that may be lurking in the vineyard just waiting for the first buds to open. Each site is different so have a good look around for signs of snails, earwigs, chewing insects and of course rabbits that may chomp on the new growth.

Mike Payne

## Committee Meeting dates

The FAWG committee will be meeting on the following dates. If you have items that need to be discussed then these are the dates to be targeted.

- 18 September 2018
- 5 March 2019
- And the next AGM 9 July 2019



# Wine Shows

## Australian National Wine and Beer Show

**Entries close:** Tuesday 18th September 2018 at 12 noon.

## National Cool Climate Wine Show

**Entries close:** Friday 14th September 2018

## Eltham District Wine Guild Show

**Entries close:** Friday 13th October 2018

## Mansfield Wine Show

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

# FAWG Wineshow results

## Gold Medals

David	Hart	1
Ivan/Gavin	QualizzaEllis	2
Libby	Hatzimichalis	1
Robert	Lee	2
Terence	Norwood	2

## Silver Medals

Angie	Dimasi	2
David	Hart	9
Ivan/Gavin	QualizzaEllis	2
John	Winkels	1
Libby	Hatzimichalis	3
Noel & Jo	Legg	1
Peter	Stepic	1
Peter	Enness	4
Rino	Ballerini	2
Steve	Stepic	1
Terence	Norwood	6

## Bronze Medals

Angie	Dimasi	3
Colin	Harding	1
David	Hart	5
David	Wood	3
Duane	Kelly	2
Ivan/Gavin	QualizzaEllis	1
John	Winkels	3
John	Steward	1
John	Utano	1
Libby	Hatzimichalis	2
Matthew	Drew	2
Noel & Jo	Legg	3
Pam	Mamers	1
Peter	Stepic	1
Peter	Enness	2
Rino	Ballerini	4
Robert	Lee	2
Russell	Johnson	1
Steve	Stepic	5
Stuart	Baber	2
Terence	Norwood	10

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# The Do's and Don'ts of Chilling Wine

*The temperature of your wine plays an important role in how it tastes. Here's how cold your wine should be and a few tips to help it get there.*

BY LAUREN MOWERY

Sometimes, what should be an easy mission ends up requiring a complex approach. Fortunately, chilling wine isn't one of them. Follow a few guidelines, and you'll sip at the optimal temperature in no time.

Not all wines should be chilled to the same temperature because of their chemical composition. The backbone of a white wine is acidity. The structure of a red comes from its tannins. Dessert wines have different amounts of residual sugar. Sparkling holds carbon dioxide (CO<sub>2</sub>). All have varying degrees of alcohol. Thus, temperature can mute or accentuate a wine, based on its components.

Let's start with optimal temperature ranges.

**Red and Fortified Wine:** While 'times they are a-changin' common wisdom was once to serve reds at room temperature. But what does that mean? A humid studio at noon in August? No, thank you. Unless you live in a European castle where your boudoir remains chilly year-round, the room temp axiom is outdated.

Red wine should be in the range of 13°C–18°C. Lighter-bodied wines with higher acidity, prefer lower temps. Place it in the refrigerator for 90 minutes. Fuller-bodied, tannic wines taste better warmer, so keep them to 45 minutes in the fridge. Red wine that's too cold tastes dull, but when too warm, it's flabby and alcoholic. Like Goldilocks, somewhere in between is just right.

Fortified wines like Port and Madeira should be 15°C–18°C.

**White, Rosé and Sparkling Wine:** Whites need a chill to lift delicate aromas and acidity. However, when they're too cold, flavours become muted. Like reds, fuller-bodied wines like Chardonnay from Burgundy and California shine between 13°C–18°C. . Dessert wines like Sauternes fall into the same range.

Lighter, fruitier wines work best colder, between 7°C and 10°C, or two hours in the fridge. Most Italian whites like Pinot Grigio and Sauvignon Blanc also fall in that range. Wine should rarely be colder than 45°F, unless they're porch pounders on a hot day.

Sparklers, however, need to be between 7°C and 10°C, as CO<sub>2</sub> stays trapped better in colder liquids. Vintage and prestige Cuvée Champagnes can be served at the top end, due to complexity and weight. Prosecco, or similarly light-bodied fruity sparklers work better at the bottom end.

## How to Chill Wine

**Advance Planning.** This rule applies to most everything in life. Stick reds and whites in the fridge and remove them an hour or two before dinner. The ideal temperature for a fridge is between 1°C and 5°C. If you've got cold spots that always freeze your lettuce, at least they'll chill your wine a bit faster.

Chilling bottles in the door won't make a difference as far as time, but if you open it frequently, stick bottles further back on a shelf or in the crisper bins.

**The Freezer.** We've all done it. Loaded bottles into the icemaker as friends grew ambitious with their consumption, only to forget them and find an icy explosion the next morning. While quality may not diminish at such extreme temperatures, the risk of a mess rises. When the water in wine freezes, it expands and can push the cork out in part or full, or even crack the bottle. This allows the egress of oxygen, which starts the clock on oxidation. If you use the freezer, set a timer for 30 minutes.

**The Best Way to Chill Wine Quickly.** Slip the bottle into an icy salt bath. No, don't nab grandma's Epsom salts. The table version will do. Grab a bucket or container, and add salt, water and ice. Ice absorbs heat from the water, which brings the temperature down. The salt brings the freezing point of water below 0°C. Translation: brined ice water can chill rosé in 15 minutes or less.

**Other Chilling Methods.** If you're on the go, carry an insulated tote that holds 2–4 bottles. For singles, a sleeve kept in the freezer will chill a 750 ml bottle. At home, pour a glass of wine and put it in the fridge. It takes less time to chill than an entire bottle, due to its smaller mass.

Reusable ice cubes are also great to chill a single glass, but once they warm up, you'll have to freeze them again. Of course, you can also keep enough in the freezer for multiple glasses.



## Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
11 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.
13 November 2018		Eltham Wineshow Mansfield Wineshow
December 2018	No formal meeting this month. — Christmas party instead	Annual Auction
8 January 2019		
12 February 2019		Sparkling wine mini comp
12 March 2019		Red Hill Cider Show

### Social Events and links

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

[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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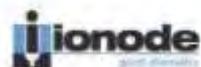
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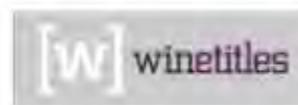
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