



President's Message

August 2023

Hi Everyone, And welcome to August the month of our show.

On the subject; We have a total of about 270 entries which is an improvement on last year, which means everyone is coming out of their Covid induced slumber and starting to participate in all sorts of things; including winemaking; also a number of members have put their hands up to help with the show but we can do with some more to make the show successful and not so stressful on those who are helping, don't be shy and do your part - it all helps the guild to be a better club.

Good news too is that we have had an influx of some 3 new members over the month of July all wanting to improve their skills in the craft and some entering our show; I wish them well with their wines as to all our members.

I hope your wines do well.

Cheers for now

NEWSLETTER AUGUST 2023

www.fawg.org.au

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Coming Up

Do a Google search on these events to find out more

- **4 August** - Truffle and Nebbiolo Dinner with Pizzini and the Mountain Hotel, Whitfield
- **5 August** - Captains Lunch aboard the SeaRoad Queenscliff Ferry
- **16 August** - Coonawarra Road Show Southbank, Melbourne
- **19 August** - Forage, Sip and Feast, Truffle & Nebbiolo Adventure, Whitfield
- **25 August** - In Pour Taste a comedy Wine tasting Experience at Red Hill Estate

FAWG CALENDAR

| Meeting Date | Club night Activity | Competition | Tasting Talk | Industry/Event | Committee Date |
|---------------------------------|---|--|--------------|---|---------------------------------------|
| May 9 th 2023 | Sugars in country wines/ Tastings | Sheila Lee Liqueur & Fortified mini comp | | Possible wine tour with Eltham month TBA | |
| June 13 th 2023 | TBA | | | | |
| July 11 th 2023 | AGM meeting/ Homemade night | | | | Tues 15 th zoom 7:15 start |
| August 8 th 2023 | Cellar dwellers Unusual, Old and mulled wines | | | Guild Show 26 and 27 th at Balnarring Hall | |
| September 12 th 2023 | Discussion on Show results and Tastings | Gordon Evans white wine mini comp | | | Tues 5 th zoom 7:15 start |
| October 10 th 2023 | Italian Wine night start time 7pm | | | Possible Wine Tour with Eltham month TBA | |
| November 14 th 2023 | TBA | Chris Myers Red Wine Mini Comp | | | Tues 7 th zoom 7:15 start |
| December 3 rd 2023 | No Tuesday meeting End of Year | | | Sunday 3 rd Xmas party at Balnarring Hall | |

YOUR NEW COMMITTEE FOR 2024

President

Glen Fortune

Secretary

Zenon Kolacz

Treasurer

Richard Sanderson

Newsletter Editor

Jodi Vermaas

Wineshow Director

Vacant

Association Secretary

David Wood

MEMBERS' CONTRIBUTIONS

Challenging season delivers smallest vintage in a generation

From Winetitles Media July 12

The 2023 Australian winegrape vintage is estimated to be 1.32 million tonnes, 26 per cent below the 10-year average and the lowest recorded



since 2000, according to the National Vintage Report 2023 released today by Wine Australia. The growing conditions in many regions were widely reported to be the most challenging in at least 20 years, but on the other hand, the exceptionally cool season was conducive to producing high quality fruit with excellent flavour development.

Wine Australia Manager, Market Insights, Peter Bailey said the second consecutive smaller vintage will have a direct impact on grape and wine businesses.

"This smaller vintage, which will reduce the wine available for sale by around 325 million litres, is likely to have a considerable impact on the bottom line of grape and wine businesses all around Australia, at a time when the costs of inputs, energy, labour and transport have increased significantly."

See full article at <https://winetitles.com.au/challenging-season-delivers-smallest-vintage-in-a-generation/>

Penfolds wine collection auction attracts international attention

An extremely rare Penfolds Grange wine collection has come forward to auction, curated by a former employee of Penfolds and is expected to sell collectively for six figures, with all bottles starting from just \$1.

Featuring 60 extremely rare bottles of vintage wine in what resembles a complete collection, dating from 1959-2018. The collection has taken the current vendor over 30 years to accumulate and has been stored in a climate-controlled cellar and checked at the Grange clinic by former Penfolds winemakers.

"We haven't seen a wine collection as complete and pristine and as carefully looked after as this collection and it is attracting international attention," said Mr. Lee Hames, chief operations officer for Lloyds Auctions.

According to Knight Frank's 2023 Wealth Report, wine is considered to be in the top three passion investments in the world, seeing a 162 per cent increase in price over the last decade.

The report also mentioned that Australasia, followed by America and Asia were the top three regions who were classified as wine as one of their top three passion investments.

Among the 60 bottles in the collection, the 1990 vintage had an immediate and dramatic impact on the international market. US based wine spectator magazine names in Wine of the year, which was the first time a wine from outside France or California had received this accolade.



Invasive seaweed extract stimulates vine defence mechanism

From winetitles media 20 July 2023

A study by two UPV/EHU groups reveals that it is possible to contribute to eliminating invasive algae and reinforcing vineyards at the same time



In the quest for ecological strategies to reduce or replace the most common chemical treatments in viticulture, the SEAWINES project, led by the University of the Basque Country (UPV/EHU) and IFAPA, has shown that a type of invasive seaweed activates and enhances the defence mechanisms of the vine. While more research is needed to corroborate what has been observed in the field testing, the team is optimistic about the future of the seaweed extract. Laboratory test indicate that it may be effective on **Powdery and Downey Mildew**

Confirmation of results under real conditions

The researcher regards the results obtained as “exciting”, although she is aware that they are “only the first results”. SEAWINES is a three-year project and in order to obtain as complete a measurement as possible of the potential of the invasive algae, work has already begun in field experiments to confirm the results obtained under greenhouse conditions:

Penfolds launches Chinese Trial wine

July 20th, 2023

Penfolds have announced today that its 2023 collection will include a wine made in China – the Chinese Winemaking Trial 521 Cabernet Sauvignon Marselan 2021 (CWT 521).

This year’s The Penfolds Collection release includes wines from four countries of origin – including Australia, France, Californian – and the inaugural China Trial wine.

This annual Penfolds Collection of 2023 spans variety, vineyard, country and time, reflecting Penfolds red stamp (‘House Style’), and exploring the best viticultural regions across Australia, and now the world.

Full article at <https://winetitles.com.au/made-in-china-penfolds-to-launch-new-wine/>

SENTIA WINE TESTING



The guild has a Sentia wine analyser available to members to have wine samples analysed for FreeSO₂ and Malic Acid.

The tests can be carried out prior to guild meetings, starting at 7pm. If you wish to have your wine analysed, please ensure you arrive at the meeting early and advise Kevin Murphy that you require your wine analysed.

Samples should be kept away from air (i.e. in a sealed bottle, or sample vial with minimum air space. Only a very small sample is required for the tests.

**Costs are: FreeSO₂ \$5.00 and Malic Acid \$10.00
(compare to \$25 to \$30 at a wine testing laboratory)**

My Vintage Year

An interview series: Where we interview wine people. They may be your fellow guild members or significant others in the Wine Industry. Was this their vintage year.

By: Dave Chambers

Today it is Libby Hatzimichalis

Dave: Why wine and not beer.

Libby: Why not beer too? I love to brew and I've made a few good ales in my time. Although wine will always be my favourite.

Dave: How did Wine Making as a hobby unfold. Has this been an easy path for you. What came first the Wine Guild or Wine Making.

Libby: Definitely wine making came first. I started at a young age making wine. Switched to making beer for a while before discovering the Guild and I haven't looked back.

Dave: What is your first experience that you remember that led to an interest in wine.

Libby: I was 15 and at our local library. I saw a book titled, making wine at home and borrowed it. I thought it looked easy so I bought the equipment with my pocket money and made a batch of blackberry wine. It turned out so well and a passion was born

Dave: What is an interesting unknown fact about you that members of Frankston Guild may or may not find interesting.

Libby: Most people already know I drive trains for a living, so I'll say that I'm desperately trying to get my mother in laws orchids to perform as

well for me as they did for her.

Dave: If money was no object. What wine or beverage fantasy purchase would you make with unlimited funds.

Libby: I'd love to have my own cool room to make white wine. I'd also love to have a go at using barrels. At the moment my space is too small for either.



Dave: What are you making now or have recently that you are most proud.

Libby: I bought the machine picked Shiraz from Heathcote this year. It's shaping up nicely and I have high hopes.

Glen Fortune has a Presidents Question for you:

Question: Libby you make both country and grape wine, so my question for you is which one gives you a bigger challenge and why

Libby: I think country wine is more challenging. Grapes have all they need to make wine but other

fruit needs a lot more tweaking to make it drinkable.

Dave: Does technical astuteness give you an edge in your wine making skills. Wine making is skill that unfolds with experience. Are you finding this to be true for you in your wine making.

Libby: I just bought a new, for me, Sentia and malo strips. It's nice to know with certainty that malo has finished. I like to keep an eye on my wine but not to overly fuss with it the flavours will develop

Dave: Are you into the intellectual part of the discussion about wine. Wine can be so many things to so many people.

But what does it bring to you.

Libby: I love to make wine, I love to talk about it and I love to listen to others talking about their wine. It gives me a real sense of satisfaction when it turns out well.

Dave: Are you a pedantic fussy wine maker or do you prefer to feel your way along steady as she goes. It will work out in the end.

Libby: I try to guide the wine and keep notes but I find that it knows what it has to do and will happily bubble along with minimum input from me.

Dave: What is wine making to you. I suspect it is not just a hobby. But a consuming passion that excites you. Is this true.

Libby: Yes very much so.

Dave: What are you excited about for the future of home wine making. Where do you see it unfolding over the next ten years.

Libby: I'd love to see more people giving it a go and getting excited about making wine.

Dave: What inspires you to make better wine. Is it the Gold medals or the knowledge that you are ever improving on your skill.

Libby: The gold medals are great but I think its more inspiring to know I've made something that other people enjoy too.

Dave: Who or what has been your biggest influence in wine making.

Libby: The Guild has been invaluable to me, but the biggest influence is being an associate judge at the wine shows. Tasting a lot of wine under the guidance of the head judge raises the experience to a new level and brings out all the nuances and I think helps me to try to make my own wine better.

Dave: Can you describe where you make your wine. Is it in your kitchen or do you have a dedicated area for wine making

Libby: Country wine is usually inside the house in the laundry. But the Shiraz is out in the garage

Dave: What have been the positive surprises of your membership of FAWG.

Libby: Meeting like-minded people and enjoying their company as well as their wine.

Dave: What were you drinking in your twenties.

Libby: Pretty much what I'm drinking now, when I could afford it. Wine was often on the dinner table at home growing up and I found I developed a good palate early on.

Dave: If you could tell the young Libby about life, what advice would you give.

Libby: Be more confident and try to get in to the wine making industry



Dave: What wine do you particularly enjoy making. Has the Guild turned out to be an ideal group either socially or for ideas for wine making.

Libby: There are one or two county wines I like to make and some I wouldn't have bothered trying, if not for the John Lee trophy. So yes the Guild has turned out to be an ideal group to help me expand my horizons and step out of my comfort zone and try something new

Dave: Enlighten us with a couple of your favourite wine tweaks.

Libby: I made a rosè one year that turned out horrible so I decided to have a go at fortifying it. Each time I tasted it over the next year or so, it was still horrible. But a couple of years later I was just about to put it through the still, when I decided to taste it. one last time.

Well blow me down it was great. So now if something doesn't work out I try fortifying it.

Dave: I have heard in my short time with the guild some complete disasters while making wine. What is your biggest disaster you can share with us.

Libby: The year was 2020, I'd bought some grapes and like everyone else couldn't go out to buy the things I needed to make it better. So it turned out pretty ordinary but I bottled it anyway not realising that it had gone through a natural malo, which hadn't finished. When malo did finish the wine had a nasty bitter taste, as well as smoke taint Unfortunately I didn't realise it before putting an entry into the show. Needless to say it didn't do well at all and ended up going through the still.

Dave: I have asked this question of everyone. So far, a hundred percent have said making wine was never a financial consideration. What was the motivation and still is for you after so many years.

Libby: No it was never a financial consideration. I just love to make wine and it gives me a great sense of satisfaction when it comes out well and it is enjoyed by family and friends.

And Finally

Dave: You are going to a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and



food.
To be
clear,
that
is a

choice of one bottle of wine, one meal and so on. What will be placed in your suitcase.

Libby: I will be taking a lovely Thai red curry washed down with a great rosé whilst listening to come chill out jazz. I've been reading a series of murder mysteries by Garry Disher set on our own beloved Mornington Peninsula, so one of his books will be packed in the suitcase too.



Treasury Unveil Largest Winery Solar System in Australia

Winetitles media July 26th, 2023



Ashton Hurn MP, Member for Schubert; Scott Hazeldine, Barossa Australia; Kerrin Petty, Treasury Wine Estates.
Photo courtesy Treasury Wine Estates.

Treasury Wine Estates (TWE) today announced that the largest winery solar installation in Australia, commissioned 12 months ago, is now operational. Unveiled in front of a carpark solar panel structure at the wine producer's Barossa Winery and Production Centre in South Australia, the switch-on means iconic Australian wines including Penfolds, Wynns, Squealing Pig and Pepperjack are on track to meet the company's target of being produced using 100% renewable electricity by the end of 2024.

Featuring almost 6,000 solar panels at the Barossa site alone, the Australian systems are expected to generate more than 5,500 megawatt-hours of electricity per year, the equivalent of powering 900 homes. The system has been designed to maximise the capacity of Barossa's regional renewable electricity infrastructure, with the landmark investment in Australia's wine industry another demonstration of TWE's leadership in sustainability.

It complements other systems already online across TWE's Australian sites, including Coldstream Hills in Victoria's Yarra Valley, Penfolds in South Australia's Magill, and Wynns in Coonawarra, South Australia – as well as a number of others across its global operations.

Chief Supply & Sustainability Officer for TWE, Kerrin Petty, said the investment in transitioning to 100% renewable electricity was prompted by the urgency to decarbonise TWE's global operations. Speaking at the official launch alongside Member for Schubert Ashton Hurn MP, Mr. Petty said "Installing solar panels is the most significant contribution we can make to move closer to our ambition of net zero direct emissions. Unveiling the solar system here in the Barossa complements the other systems that are already operational, or scheduled to be completed in the coming

year, at our sites in Australia, New Zealand, France, Italy, and the US. Our Napa Valley, California installation of 13,000 solar panels will make it the largest winery solar system in the US, generating half the electricity needs for each of our US wineries. It's all part of TWE's



broader goal to make wine sustainably."

Solar Panels at Treasury Wine Estate's Barossa Winery and Production Centre in South Australia

The installation of solar panels is a foundational investment that allows the company to better manage its electricity requirements across its global operations. Batteries and electric vehicle chargers for fleet, employees, and visitor cars are next in line: all contributing to supporting regional economies, improving energy efficiency, and reducing environmental impact.

The solar system is part of TWE's broader investment in Australia's wine industry, including a \$10 million commitment to research and development in no and low alcohol wine. Construction of a state-of-the-art no and low alcohol production facility at the Barossa site has commenced, with the large-scale machine utilising proprietary processing technology expected to be operational in early 2024.

The 3-stage continuous wine de-alcoholisation system will operate under a vacuum, gently removing the alcohol content to less than 0.05% alcohol by volume. The separation and collection of the wine's delicate flavour compounds allows winemakers to re-introduce them to the de-alcoholised wine at the end of the process, so the final product resembles the quality and characteristics of the original varietal as closely as possible.

The company's investment in the growing category follows the successful launch of its Wolf Blass Zero, Squealing Pig no/low alcohol and Pepperjack mid-strength wines, which respond to strong consumer demand for products offering more choice and flexibility to moderate alcohol consumption.

THE OLD VINE REGISTRY

Welcome to the world's first crowd-sourced global database of living [historic vineyard sites](#). We seek to create the world's most authoritative record of these vineyards in the hopes that through greater awareness and attention these vineyards and the wines they produce will survive and thrive. [Learn more](#).

Enter a vineyard name, winery name, region, grape variety, etc

Search

In July Daily Wine News

You can search by the following parameters: vineyard name, country, region, sub-region/ appellation, grape variety, name of the owner, and name of a person of interest.

- Most grape variety names are primarily in their English and French spelling (e.g. Mourvèdre vs Mataro)
- Most regions and appellations are rendered with their local spelling rather than being Anglicized (e.g. Cataluña vs Catalunya)
- Names from non-latin character sets have been transliterated to the best of our ability in conformance with best practices
- Many vineyard records are incomplete (e.g. do not list grape varieties or size). Help us correct these omissions!
- If you are interested in browsing lists of old vineyards by country or by age-range, use the dropdowns below.

I searched old vines in Australia and the search returned 222 vineyards. It gives the Name of the vineyard (link to website if applicable), State, Subregion, Date planted and Age.

Oldest vines at The Freedom, Tanunda, Barossa, SA—180 years old.

Oldest Victorian Vines at Tahbilk, Bests, 1860, Bleasdale and Hill of Grace Grandfathers - all 163 years old.

The youngest Victorian vines listed are 35 years old (our vines at the Briars are about the same age!)

The registry asks for feedback regarding other vineyards or correction of the existing data.

Interesting project?

<https://www.oldvineregistry.org/>

Safe alcohol consumption: how much is too much?

Article found by David Chambers and taken from 'The real Review

Sydney wine-lover, whiskey producer and scientist Professor John Rasko has weighed into the discussion of safe levels of alcohol consumption.



In an article headlined [‘Did Canada’s Two Drink Per Week Guideline Go Too Far?’](#)

Rasko and co-author Robert Kaplan, of Stanford University’s Clinical Excellence Research Centre, argue that Canada did go too far.

Health Canada recently revised its safe drinking guidelines for Canadians. It defined low risk as two standard drinks* or fewer per week, three to six standard drinks a week was tagged as moderate risk, and one or more a day as high risk.

“A man or woman in Canada consuming one drink per day is at high risk, but considered at low risk in most other jurisdictions,” [they write in Real Clear Science](#).

They point out that there are benefits from

moderate alcohol consumption that result in many people taking a calculated risk that moderate drinking might harm them.

The authors balance the alcohol risks against the risks of dying from motor vehicle accident, from choking on food, and the risk of injury from sporting activity.

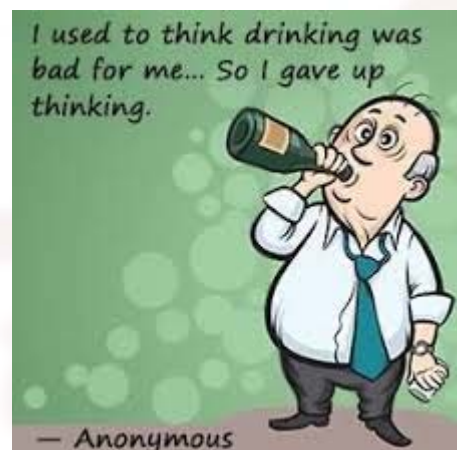
“The chance of dying over the next decade is about 1.21% for those consuming less than one drink per day in contrast to 1.25% for those having three drinks.”

A vanishingly small difference.

Professor Rasko is a hematologist who heads the Department of Cell and Molecular Therapies at Sydney’s Royal Prince Alfred Hospital. In 2012 he co-founded [Two Doctors Whiskey](#), based in the Hunter Valley, which recently released an excellent single barrel distiller’s strength single malt whiskey.

**A standard drink is 10 grams of pure alcohol. A 750ml bottle of wine at 13.5% alcohol by volume contains approximately eight standard drinks. My conclusion is that if you share a bottle a day of 13.5% alcohol wine between two people, you won’t be doing significant harm.*

So does Dr Rasko possibly have a conflict of interest here - you can make up your own mind?



MEMBERS CONTRIBUTIONS

From Winetitles newsletter last month

De Bortoli's Rosé Rosé puts Australian rosé on the map



Image courtesy De Bortoli Wines

De Bortoli's 2022 Rosé Rosé has placed in the top 10 at the Global Rosé Masters competition this year, becoming the only rosé from Australia to earn a spot in 2023. Hosted by *The Drinks Business*, the Global Rosé Masters is the UK's largest annual rosé specific blind tasting competition. Contending with wines from all over Europe, the De Bortoli Rosé Rosé received the title of Rosé Master for its expression.

"We are thrilled with this outstanding win for Rosé Rosé, which acknowledges the pioneering of the rosé revolution in Australia and sharing our version of a pale, dry rosé with the world," said Leanne De Bortoli, who manages the family's Yarra Valley Estate in Victoria with winemaker husband Steve Webber.

Several of De Bortoli's 'pink' wines took home medals at the global competition, winning gold in the Oaked Dry Rosé and Sweet Sparkling Rosé categories. De Bortoli Wines was also awarded the Winery Innovator of the Year trophy for the unique packaging on their Rosé Rosé.

De Bortoli Wines' hope these accolades increase their international notability and help to put Australia on the map for rosé production, with visions of driving Australia's pale dry rosé revolution.



WINE QUIZ

From www.winespeed.com (Answers on last page)

Q.1

What gives Campari its color?

- A. Bitter red cabbage that has been reduced to a syrup
- B. Maraschino cherry extract
- C. Red dye 40
- D. An infusion of ground pomegranates

Q.2

Emilia-Romagna in north-central Italy is the birthplace of many iconic Italian foods, including Parmigiano-Reggiano cheese, Prosciutto di Parma and true Balsamic Vinegar from Modena. Which of the following wines is produced in the region:

- A. Vernaccia di San Gimignano
- B. Barbera
- C. Primitivo
- D. Lambrusco

Q.3

What is *pigeage*?

- A. A French winemaking term for punching down the layer of skins, stems and seeds that forms on top of fermenting red wine grapes
- B. A mash fed to pigs made from grape skins, pulp, seeds, and stems
- C. Clarifying wine by mixing in a special gelatin
- D. A French winemaking term for "racking" or moving wine from one container to another

Q.4

You've ordered a bottle of wine in a restaurant. The server opens the bottle by taking off the capsule and removing the cork. The server then puts the cork down on the table near you. It would be appropriate to:

- A. Smell the cork to determine if the wine is oxidized
- B. Feel the cork to see if the wine is corked
- C. Do nothing with the cork
- D. Look at the cork to see if it is intact, thereby assuring yourself that the wine is in sound condition

What is a Nuance Finer?

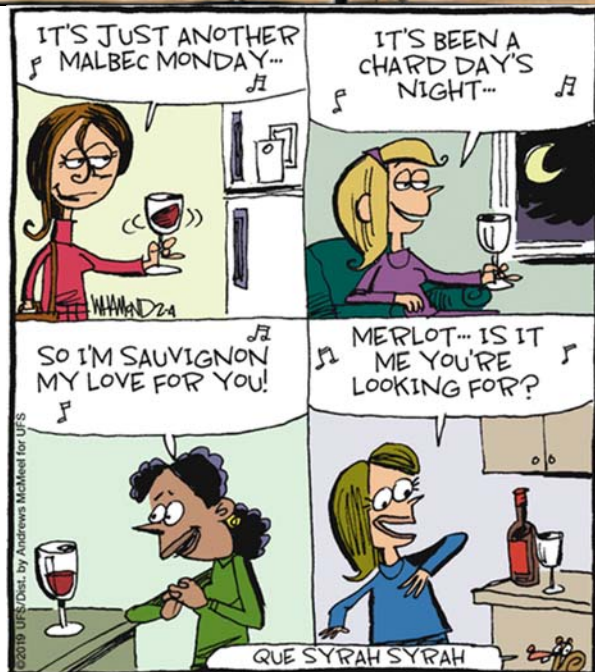
Q.5

- A. A nickname for a person (usually in a winery's marketing department) who writes tech sheets and pleasant descriptions of the winery's wines
- B. A blending tank used to add very tiny amounts of aromatic varieties to a wine (to contribute nuances)
- C. A vegan fining agent used to clarify wine
- D. A device that works as a combination wine strainer, non-drip pourer, and stopper



"Am I sexy yet?"

FUNNIES PAGE



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Quiz Answers - True or False?

A.1

C.

Campari—an Italian “bitter” made from a secret recipe of neutral alcohol and water infused with 68 different fruits, botanicals and spices—was invented in 1860 by Gaspare Campari in Novara, in the Piedmont region of northwest Italy. It was originally colored with carmine dye, derived from crushed cochineal insects, which gave the drink its distinctive red color. In the U.S., the insect-based dye was discontinued in 2006 and replaced with the artificial coloring red dye 40. The formulation for Campari varies slightly around the world. In some countries, Campari is still colored with carmine dye, which may appear on the label simply as “natural colorings.”

A.2

D.

Lambrusco, a sparkling red wine meant to be chilled, has been produced in Emilia-Romagna for well over a century. The top Lambruscos are dry, fresh, vivid, savory wines that are often such a deep red color they're almost purple. In Emilia, one of two provinces that make up the region, butter (not olive oil) is the main cooking fat, pastas are richly laced with meat sauces, and the crisp acidity and “cut” of Lambrusco is a perfect juxtaposition to the food. (P.S. June 21 was World Lambrusco Day!)

A.3

A.

Pigeage is the French term for a “punch-down,” the process of breaking through the cap of grape solids that forms on top of crushed, fermenting red wine grapes and mixing it into the juice. Solids rise to the surface as the grapes’ natural sugars convert to carbon dioxide during fermentation. If left undisturbed, the cap will become thick and firm and can slow the fermentation process. Breaking it up is important because doing so also helps to extract color, tannins, flavor, and aromas from the skins. Long ago, this was done by foot (*pigeage à pied*).

A.4

C.

A diner should feel free to ignore the cork. There is nothing you can tell just by smelling the cork alone. Swirling the wine in the glass and sniffing will tell you if the wine is defective. The cork is there just to confirm that the name on the cork (if there is one) matches the name on the label. Historically, the gesture of presenting the cork was an assurance that the wine in the bottle had not been tampered with.

A.5

D.

The Nuance Finer is a handy, multi-functional gadget you pop into the neck of a wine bottle before pouring wine into glasses. It simultaneously filters out sediment, catches drips, and gently aerates the wine. After pouring, it acts as a closure.