



## NEWSLETTER DECEMBER 2022

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

### December and Merry Xmas

We have made it to end of year!.  
WOW

Our Xmas party is just a day or so away and I look forward to seeing everyone who will be there enjoy the day and say goodbye to 2022.

The Year of 2023 is looking to be interesting already with the heavy rainfall all over the east coast of the country having a huge effect on cropping and grapes will be no exception. Some of this years bulk grape purchase will be machined picked and if it works out for us, will open the door to getting other varieties to make wine from in the future, which will challenge us as winemakers.

Our wine classes are on again, in February. I was able to book the Eco display centre at the Briars, our old stomping ground; it has a small kitchen table and meeting room, perfect for the two Saturdays that we are going to show students how to make

wine. Another step in the right direction!

Again I encourage everyone to read the newsletter in particular the **calendar** as to know what is coming up in the year and, if any of you have an idea or have seen something that you think would be good for the guild, let me know and we will see what can be done.

I guess all that is left for me to say now is:

Thankyou to everyone who has helped me in every shape and form through out the year, the running of the guild is a team effort.

To All, have a safe and Merry Christmas and a Wonderful New Year and on behalf of guild we look forward to seeing you all and being involved in the guild in 2023.

Cheers to you all

The President and Committee.

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### **Coming Up**

**Did you know—There is a calendar function in our FAWG forum. This can be used for members to check or list dates of functions or events.**

- **4 December** - Christmas Party at Balnarring Hall
- **14 January 2023**- Museum Wine Night - Great Western, Port Arlington Mussell Festival
- **21-22 January 2023** - Great Australian Beer Festival Geelong
- **18 & 25 February** - Introduction to Winemaking Classes, Mt Martha
- **11-12 March 2023** - Tastes of Rutherglen

## **DON'T FORGET**

**Members can now access the new and improved FAWG website. It now runs on a much faster server and is more responsive. It is a source of much information and links to other guilds and technical websites.**

**We also have the 'FAWG forum' set up to help members exchange ideas, information, experience and generally to communicate.**

**Please email any constructive suggestions regarding the website and forum to [info@fawg.org.au](mailto:info@fawg.org.au)**

## FAWG CALENDAR

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
July 12 2022	AGM/Homemade night				
August 9 2022	Old, unusual and mulled wine night			Sunday 28 <sup>th</sup> Show open day Balnarring Hall	
September 13 2022	Discussion on show results and Tastings	Report on wine show	Greek wines		Sept 6 Zoom 7:15 start
October 11 2022	French Wine Night start time 7pm			Eltham Show Entries close 22nd	
November 8 <sup>th</sup> 2022	Blending wines Lindsay Corby	Chris Myers Red wine mini-comp		Eltham show exhibits delivery 11 Nov Public day 20th	Friday 4 Nov Zoom 7:15start
December 2 2022	Xmas Party Sunday 4th			FAWG Xmas Party Balnarring hall	
January 10 2023	TBA		Taylors 2020 Shiraz		
February 14 2023	John Lee Trophy talk for 2023 Cider	Sparkling wine Mini-comp		Winemaking classes dates and where TBA	Tue 7 Feb Zoom 7:15 start
March 14 2023	Zenon's Pick Alternative Varieties			March 11 Red Hill Show	
April 11 2023	TBA	Gordon Evans white wine Mini-comp			
May 9 2023	All about sugars in Country wines				
June 13 2023	TBA	Sheila Lee Liqueur & Fortified Mini-comp			





## Christmas Party !!!!!

The Christmas Party/Fun Auction is booked for Sunday 4 December, commencing at noon, at Balnarring Hall.

Please forward your payment to the FAWG bank account ASAP.  
(BSB: 633000 A/c #:143837391)

Don't forget to bring along a contribution(s) for the Auction and any nibblies/special dietary items and BYO drinks

**MERRY CHRISTMAS**

## What's Happening at The Briars

The weather has not been favourable to us and combined with the VineHop Festival happening when our next spray was due to be applied, we may have a potential fungal problem again this year? A spray was carried out at the end of the week after the festival (no evidence of fungal infection).

We have set up the new spray unit for use in the Vineyard (Silvan Lightfoot 300L with a 'Vineboom' spray bar set up). To do this we adjusted the boom height, spray nozzles (aperture, angle and number required to be used) and operating pressure.

Finally managed to spray about a week overdue. We are working on a way to turn the nozzles off, from the cabin of the EV, between spraying rows. A jury rigged connection using two large cable ties and some plastic pipe seemed to work OK for the time being.

We are continuing to thin the excess growth including laterals, to improve spray penetration.

## Non Sequitur by Wiley Miller



## ELTHAM WINE SHOW REPORT

In this year's Eltham Wineshow our guild was well rewarded., even though not many members entered.

FAWG members were awarded  
10 Gold Medals, 26 Silver and 33 Bronze medals

Full results available at

<https://files-amateurwine-org-au.s3.amazonaws.com/929/2022-Eltham-Wine-Show-report.pdf>

<b>Award</b>	<b>FAWG Recipient</b>
WOTY	David Hart (Bittern by the Grape)
Best female winemaker	Libby Hatzimichalis
Best Grape Winemaker	Rino Ballerini
Best Country Winemaker	David Hart (Bittern by the Grape)
Hillside/Bayside Trophy	David Hart (Bittern by the Grape)
Best Red Other Blend	Frank Di Stefano
Best Pinot Previous vintage	David Hart (Bittern by the Grape)
Best Red Blend Previous	Rino Ballerini
Best Chardonnay Previous Vintage	Terry Norwood
Best Riesling, Traminer, Pinot Gris	Jodi Vermaas
Best Sparkling Re or White	Tim Donegan
Best Berry Wine	Libby Hatzimichalis
Best Herb, Grain or Flower	Libby Hatzimichalis
Best Other Country Fruit Wines	David Hart (Bittern by the Grape)
Best Stone Fruit Wine	David Hart (Bittern by the Grape)
EDWG Encouragement Award	Jodi Vermaas



## ELTHAM WINE SHOW REPORT

### Individual member medal tallies

Name	Gold	Silver	Bronze
David Hart	3	4	9
Terry Norwood	2	7	9
Rino Ballerino	2	2	8
Libby Hatzimichalis	1	3	3
Jodi Vermaas	1	2	
Tim Donegan	1	1	1
Peter Enness		3	
Frank DiStefano		2	1
GF		2	1
Steve Brown			2
Zenon Kolacz			1
Vince Conserva			1



## MEMBERS CONTRIBUTIONS

### For Your Information

#### THE PAST 10 JIMMY WATSON WINNERS

**2022** – Hentley Farm The Old Legend Grenache 2021

**2021** – Fallen Giants Shiraz 2019

**2019** – Bleasdale The Wild Fig Langhorne Creek SGM 2019

**2018** – Xanadu Margaret River Cabernet Sauvignon 2016

**2017** – Turkey Flat Barossa Grenache 2016

**2016** – Deep Woods Estate Reserve Cabernet Sauvignon 2014

**2015** – Home Hill Winery Kelly's Reserve Pinot Noir 2014

**2014** – S.C. Pannell Adelaide Hills Syrah 2013

**2013** – Yabby Lake Block 1 Pinot Noir 2012

**2012** – Best's Great Western Bin 1 Shiraz 2011



**Leah Mottin** · 1st

Assistant Winemaker/Harv...  
3d

It was an honour to attend the **The Australian Society of Viticulture & Oenology (ASVO)** Awards for Excellence 2022 this week and receive a scholarship for the Advanced Wine Assessment Course. Thank you to **Chandon Australia** for their continued support.

## BE VIGILANT FOR DOWNY AND POWDERY MILDEW THIS SEASON

The Bureau of Meteorology has indicated a wetter than normal lead up to Christmas this year, with higher overnight temperatures than normal overnight temperatures.

This means that the potential for fungal diseases will be high over the next few weeks.



"Downy mildew on an inflorescence. They go brown and drop off." Pic/words: James Hook.

So keep vigilant in the vineyard for any signs of downy or powdery mildew and keep up your spraying regime. AWRI has suggested that weekly sprays may need to be adopted ,if the disease pressure builds up?





## The Seven S's of Wine Tasting

Wine is one of the most complex subjects to study. So wine tasting can seem like a daunting ordeal with a multitude of terminology and options available. Don't be overwhelmed though. By following some easy guidelines and studying some common patterns you can navigate the world of wine with ease.

### See

Hold your glass to the light and look through the wine. The color of the wine will give away some basic secrets to the wine and will help guide you for the rest of the steps. Darker wines tend to be more bold and heavy than lighter wines which are more crisp and refreshing.

### Swirl

Air is beneficial for a wine. Proper aeration of wine helps to improve flavour by increasing the amount of scent produced. Swirling the glass (Not too hard! Don't spill!) will infuse air into the wine and allow scent molecules to leave the liquid and enter the air in the glass.

When wine coats and drips down the inside of the glass it is known as "legs". Higher alcohol levels cause more legs than lower alcohol and a sweeter wine has thicker and slower dripping legs (like syrup).

### Smell

Generally, you want to avoid sticking your whole nose into the glass. Start by putting just one nostril in and taking a slight sniff. Try to see what smells it reminds you of. But remember: There. Is. No. Wrong. Answer! Everyone will smell something different or have different words to explain the same smell. One person may describe a wine as "oaky", while someone else may say it makes them think of "shop class", or even "camp fire" for a smokey smell. A lot of your terms will be based on memories or experiences. For White Wines, look for White Fruits: lemon, lime, orange, grapefruit, pineapple, peach, pear, and apple. For Red Wines, look for Red Fruits: cherry, blueberry, plum, blackberry, raspberry. Most of the time, look for those and you will find some. Wines can also have Floral notes (like rose, hibiscus, violet), Herbs and Veggies (like cut grass, oregano, bell peppers), Spice (like

black pepper, liquorice), Woody (oaky, coffee, nutty, smokey), and so many many many more!

### Sip

Take your first sip of the wine. Swish it around in your mouth, and then swallow it. Just ignore this first sip. It tells you nothing about a wine. This is to coat your mouth and prepare for the wine. Don't take too much wine, as you need three sips to really experience what it has to offer.

### Slurp

Take your second sip, and this time purse your lips and suck some air into the wine, or slurp. Don't be over the top with this so the whole winery can hear. You just want enough to get some air into the wine and really open it up. Move it around in your mouth, chew it, play with it. Start looking for different flavours. As with smell, with red wines look for red fruits, white wines seek out white fruits. There are no right or wrong answers, this is a personal experience. Eventually you will start learning certain grapes tend to have certain flavours, like Riesling has apple, Chardonnay has citrus.

### Savour

Take your third sip and just enjoy it. This is the time to think of what meal to have it with, what special occasion to serve it at, who would want this as a gift, and if this is a wine that you want to purchase – the whole bottle.

### Spit!

It's okay to spit the wine after you taste. The point of tasting isn't to get drunk, it's to try new wines, learn, and know if you want to purchase it. Ask a staff member for a bucket and they will be happy to oblige.



## 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 Vincent Conserva.**

**Vince as you will read further on is a member at both Eltham and Frankston. This is becoming the norm for quite a few members, and I think we need discussion about a special rate to join both guilds.**

But today it is about Vincent. He is a reasonably new member at Frankston Guild but due to his very nature of wanting to help, is already on the committee. Vincent is very generous personally as he is with finding that extra time for a committee. I remember the first time I met him, some four or five years ago, he gave me a Wine Book. As he did with others in the room. He volunteers often at both guilds and is a valuable contributor to both guilds. Vincent has an inquisitive and intelligent mind. You will find him very engaging on all topics, particularly his interest in Wine Making. He will become a very good Wine Maker with time. And we are lucky to have him on the committee and as a member at Frankston. His story so far on his wine journey I found fascinating, and I think you will too. And the Desert Island Chill Out, yes I agree, pretty much exactly what I would take mate.

**Dave: Why wine and not beer.**

Vincent: Wine generally gets better with age while beer just goes flat!

**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.**

Vincent: I think it was in my genes. Growing up in Adelaide, I remember dad making his own wine. We used to stomp on the grapes with our feet. The wine was awful. Then many years later, a mate of mine came along 5 years ago and said his father-in-law had a vineyard and I should help make a better wine. His logic was I had a chemistry background and surely could do it. So, the challenge was accepted. I spent some time with Robin at Laffort trying to grasp the basics and then contacted Zenon who introduced me to the guild and the rest is history.



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

Vincent: When I was in high school, I was quite good at chemistry. I also lived quite near to the Waite Institute in Adelaide which was connected with Roseworthy College which was the home of Oenology. I made some enquiries but was told you needed to prove some family lineage in winemaking to be accepted. I asked my parents and it turns out that my grandfather was a wine-maker. So, I got my appli-

cation accepted and could have joined the likes of Wolf Blass but at the last minute decided to switch and take up Chemical Engineering.

**Dave: Did that immediately lead to your hobby of making wine or cider.**

Vincent: That desire lay dormant until 5 years ago. As they say, all chemical engineers retire and start making wine.

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

Vincent: I am a part time Maths and Chemistry teacher and also enjoy tutoring students.

Dave: If money was no object what wine or beverage fantasy purchase are you making with unlimited funds.

Vincent: Anything in the Penfolds premium range like St Henri or Bin 389.

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

Vincent: Have been making cool climate Shiraz for past 5 years. Each vintage is very different. Have just started making my first loquat wine. It is bubbling away. As they say, I have crossed over to the dark side of fruit wines.

**Glen Fortune has a Presidents Question for you:**

Question: Vince coming from a chemical engineer's background did you think that it would be easy to make wine. And if so, what is your opinion now if this has changed for you.

Vincent: Yes, I arrogantly thought it would help but as time passes and each vintage passes, I realise there is so much more to making wine than a bit of chemistry. It is actually dangerous to think about the chemistry, as you start to believe that you can add this or that and cure things but it all starts in the vineyard, and the vagaries of the terroir and the weather. Each year is so different, you have to almost "feel, smell and taste" what is happening with the grapes and the wine along the journey.

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.

Vincent: It helps to understand the technical process and what is happening but I am not sure that necessarily translates into making better wine. I believe the quality of the grapes is where the magic begins and picking at the right time with the right flavour profile. These things are often totally out of your control.

Dave: Are you into the intellectual part of the dis-

cussion about wine. Wine can be so many things to so many people. But what does it bring to you.

Vincent: Yes I enjoy all aspects of wine making.



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.

Vincent: I have learnt to be more artisan in my approach and "feel my way" rather than stick to a prescriptive recipe. However, there are certain basics you just have to do right.

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.

Vincent: It appeals to my creative side to make something that you and others can enjoy. There is a certain pride that goes with that.

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

Vincent: I think there will be a resurgence in home making and younger people taking up the challenge. I see a lot of new grape varieties coming through which will give us all a taste of something different. I see a lot more experimenting with blends.

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

Vincent: Like all good athletes you compete to win but most importantly compete to perform at your best. Making a wine that is drinkable is first step and being judged by your family and friends on the quality of the wine. Then being judged by professionals and getting is a testimony to the success. I have received bronze medals for my last two years. Hopefully silver is next.



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

Vincent: Many people have helped along my journey but Robin at Laffort and Zenon from the guild have been there every step of the way. Also some of the other guild members like Danny Cappellani and David Hart have been good sounding boards. You pick up bits and pieces of information everywhere.

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

Vincent: We make it in a dedicated area under a house in Wandin North where the owner of the vineyard lives. Temperature stays relatively the same all year round at about 14-16C.

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

Vincent: The social side and the friendly nature of its members.

Dave: What were you drinking in your twenties.

Vincent: Mainly beer.

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

Vincent: Quoting words from a song: Never wait until tomorrow as tomorrow may never come. Nothing ventured nothing gained. Enjoy life and try and make people happy.

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.

Vincent: I have only made Shiraz but plan to start exploring other varieties. Both Eltham and Frankston guilds are great places to meet people and learn about wines.

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

Vincent: Just recently, I discovered that adding a little Viognier to Shiraz makes a real difference.

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.

Vincent: Adding PMS immediately after primary fermentation in the belief that this would protect the wine while it was transferred from open fermenter to a tank. then tried to inoculate with malo bacteria and it would not start. This led to the formation of H<sub>2</sub>S (rotten egg smell). Luckily we were able to rescue the situation by some aggressive aeration and addition of Copper sulphate.

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.

Vincent: Creating something that tastes good from just grapes.



### 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.

Vincent: Beatles, Let it Be. A bottle of Penfolds Grange. Charles Darwin 'The Origin of Species.' Leg of prosciutto and a loaf of my sourdough bread.

## FLY FARMING THE NEW BUZZ IN WINE COUNTRY

From DailyWineNews and the Canberra Times 20 November 2022

Full story at <https://www.canberratimes.com.au/story/7988244/fly-farming-the-new-buzz-in-wine-country/>



In the heart of wine country in the Barossa Valley in South Australia, there's a buzz in the air. Renowned for its wineries, the region is becoming known for another type of production, black soldier fly larvae.

Every week a team from Mobius Farms collects around 500 kilograms of food waste from some of the region's commercial eateries, that's then fed to the fly farm's hungry larvae. Mobius Farm's Jeannine Malcolm says she was drawn to fly farming after seeing the amount of food that goes to waste.

"When food is dumped into landfill, it rots and produces methane - a greenhouse gas even more potent than carbon dioxide - so what we wanted to do was address this issue using black soldier fly larvae," she told AAP.

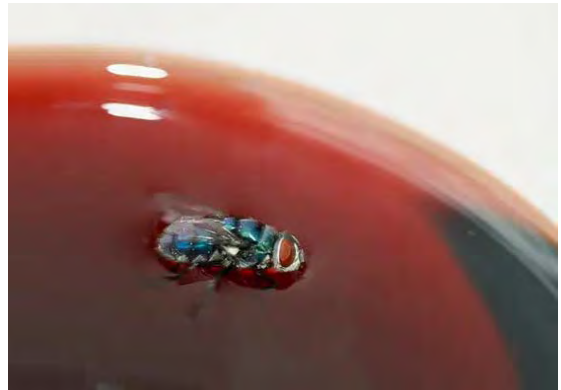
Black soldier fly larvae are known as nature's super composters. With a massive appetite, the larvae can eat twice their body weight in food a day - that's equivalent to a person eating 1400 hotdogs. "The more I learned about them the more I saw how many applications that these insects had, not just for converting food waste but for being a viable food for pets and animals," Ms Malcolm said. The former engineer travelled to Holland in 2017 to learn more about insect farming, before returning to Australia to buy her first batch of larvae. "What motivates me is creating that value from something that would otherwise be seen as a waste product," she says.

*Australian Associated Press*

## Why a female fly will ruin your drink, but a male is fine

From New Scientist November 2017, by Jasmine Fox-Skelly

A single fly falling into your glass of wine may be enough to ruin it. We're able to sense tiny quantities of a pheromone released by female fruit flies, and just one nanogram is enough to give a drink an unpleasant smell and taste.



*Drosophila melanogaster* females produce a pheromone to attract males, releasing about 2.4 nanograms of the chemical an hour. When Peter Witzgall and Paul Becher at the Swedish University of Agricultural Sciences, in Uppsala, first identified and isolated this pheromone, they wondered if it explained an anecdote they'd heard about a fly flying into a glass of wine and changing how it tastes.

To find out, the team enlisted the help of a panel of eight experienced wine tasters from the Baden wine region in Germany.

### Funky taste

They asked the tasters to examine various glasses of wine. Some of these glasses had previously contained a female fly for five minutes, while others had contained a male fly, and some had had no contact with flies at all. The experts all rated the glasses that had had female flies in them as having a stronger and more intense smell than the others.

Further tests suggested that even if a fly is removed from a glass quickly, it may already have spoiled the wine. If you leave the fly to drown instead, it can still stink out the glass, because females have a pheromone precursor chemical on the waxy surface of their bodies.



## Mornington Peninsula producer Circe Acquires Stonier from Accolade Wines

From [Winetitles.com.au](http://Winetitles.com.au)

Circe Wines and Accolade Wines are pleased to announce they have reached an agreement for Circe to acquire Stonier. The transaction includes the Stonier brand, 26 hectares of premium vineyards, grower partnerships, winery and cellar door at Merricks, one hour south of Melbourne.

November 25th, 2022



Circe is owned by three local families: the Drummond, McLeod & Thickins families.

“Moving home from NZ, I was keen to grow Circe,” said Circe co-owner Aaron Drummond, who has recently returned to the Mornington Peninsula after eight years as General Manager of New Zealand’s Craggy Range winery.

“When my partners at Circe and I heard that Stonier was for sale we were very keen...given the quality of the wine, the exceptional vineyards and our shared vision of taking the best of Mornington Peninsula wine to the rest of the world.

“We all have plenty of experience in the wine industry and are passionate about this as a long term, world class, family orientated fine wine project.

“I grew up on the Mornington Peninsula with Brian Stonier’s grandchildren, so had a lot of exposure to the wines. They were iconic, and this is where we want to get back to...less volume with a focus on rebuilding on premise here and overseas, great farming, and an aspiration of making some of the region’s best Pinot Noir and Chardonnay”.

“We are very pleased to see Stonier going back to local families who have a passion for high-quality premium wine,” Accolade Wines chief supply chain officer Derek Nicol said.

“While Stonier has a well-deserved reputation for producing premium wine, it is not a brand that Accolade can scale at this time so we have made the strategic decision to divest the asset and reinvest the capital to support our global growth strategy.

“We have loved having the brand in our portfolio and we wish the new owners every success as we believe they will be strong custodians of the Stonier brand, its business and its people.”

The completion date of the sale was set for Friday November 25, 2022.

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