



December 2024

www.fawg.org.au

What's on at this months FAWG Meeting/Xmas party:

Hi Everyone,

Well Xmas is just around the corner and so is our end of year Xmas party to finish off the year. There is no Tuesday night meeting, its being replaced with a Sunday Lunch on the 8th December, Members \$35 and non-members \$45 if you haven't booked, you better be quick as there are only 50 places. The cutoff date for bookings 3rd Dec.

Entertainment this year is a Tombola/raffle which we are looking for those attending to bring something along which you don't mind donating to the Tombola as a prize. But please only good Quality.

To Attend, the guild bank details are

BSB 633000

Acc 143837391

On behalf of myself and the Committee we would like to wish you all a safe and Merry Christmas and a Happy New Year and look forward to seeing you all back for Vintage 2025.

Cheers



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Coming Up

Friday 6th- Sunday 8th December
Good Food and Wine Xmas Market at MCEC

https://goodfoodshow.com.au/christmas-market-melbourne/?gad_source=1&gclid=Cj0KCQiA6Ou5BhCrARlsAPoTxrB47YKoPDI89b0Lj8bvMUZ_kQaObu7v5ipNb7Sf3qQew3qjv9DfbTAaAkmKEALw_wcB

Saturday 7th December 1pm-7pm
Grapes Of Mirth Comedy in the Vines in McLarenvale SA \$99.00

<https://grapesofmirth.com.au/events/lloyd-brothers-mclaren-vale-sa/>

Sunday 8th December 11am-5pm
FAWG Christmas Party and Auction
Balnarring Hall \$35-45
Details page 3

Saturdays for December
Point Leo Wine Bar is open 5:30-8pm
Watch the sun set over the sculptures with a glass of wine and something from the snacks menu

<https://www.ptleoestate.com.au/event/>



Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
December Sunday 8 th	No Club Night End of year. You must book for Xmas party	No Comp	Sunday at Balnarring hall Xmas Party		Tues 3 rd Zoom 7pm
January 14 th 2025	Start of year Dinner at Hickingbothams To be finalized	Possible grapes to purchase	Andrew will run us through his wines		No Zoom Meeting
Feb 11 th		Sparkling wine mini Comp		Summer Winemakers Lunch To be Finalized	Tues 4 th zoom 7pm
March 11 th		No Comp	My Maltese and Sicillian journey		Tues 4 th Zoom 7pm
April 8 th		Gordon Evans white wine mini comp		Autumn Winemakers lunch To be finalized	Tues 1 st zoom 7pm
May 13 th		Chris Myers Red wine mini comp		Wine Tour with Eltham To be finalized	Tues 6 th Zoom 7pm
June 10 th		Sheila Lee Liqueur & Fortified Mini comp			Tues 3 rd Zoom 7pm
July 8 th	The Guilds AGM Homemade Night		A chance to show what else you can make	Winters Winemakers Lunch To be Finalized	Tues 1 st Zoom 7pm

Bulk grape Purchasing for 2025 is as follows

Shiraz \$2.50 per kg machine picked.

Sangiovese hand picked \$3.50 per kg

Fiano Hand picked \$3.50 per kg

Cabernet Hand picked \$3.50 per kg

Petit Verdot Hand picked \$3.50 per kg

Granche Hand picked \$3.50 per kg first year plant good for a Rose

The above list is being sourced out of the Heathcote area

For those new to the guild we will be picking up these varieties in mega bins with zipped tied liners and distributing them from a premise in Carrum Downs..

The grapes will be of the required Brix and have a little sulphur to protect from degradation for the journey. you can't get fresher .

To order email your name the quantity in kg you require of which variety to fawgpres@gmail.com ,so we can get a total volume to order with the supplier ASAP

Cheers

Its That Time of Year again

When we wish all our members a happy
and safe Xmas. Say good bye to 2024

And look forward to 2025.



Santa might be there

And this year we are judging for the best
Elf green and white or red and white
striped tights

or the best pointy nose or the best pointy
ears, god help us!!!



The Menu

Roast Turkey and pork

Vegetables and extensive salads

Desserts will be Trifle and fruit salad.

Plus Xmas sweets

The guild will supply some wine, soft
drink and water on the tables

But if you would like to bring your own
wine and nobbies that's fine too

Details are

\$35 per member and \$45 per family or non member

when - Sunday 8th December from 11am for set up till 5pm

where- Balmarring community hall 3041 Frankston-Flinders rd Balmarring

Payment to be EFT Guild bank acc

BSB 633-000 Acc 143837391 Ref box your surname Xmas and number coming
eg " Fortune Xmas 4"

There are 50 places so be quick. The catered would like to know if there are any dietary
requirements . Also vegetarians will be catered for if we know numbers.

Entertainment

We are giving our well known Auction a rest and instead offering

A tombola Table/raffle

Items which might be on the table can be Gold medal wines donated by members,
items related to wine making ,retail gifts and so on, everything must be of a reasonable
quality.

To be apart of the Tombola it will cost \$10

Raffle tickets for a basket of goodies will be also \$10 for 3 tickets

You cant lose,what a lunch to see out our year, so dont miss out and book early

Cheers

Cordon Corner

By Mike Payne

The vines in most areas have gone through flowering and the fruit has pretty much set. In the cooler zones some of the bunches may still have a combination of flowering parts attached and berries set. The reproductive growth completed, the vines now turn their attention back to vegetative growth which means lots of shoot extension, lateral shoot growth, large leaves and lots of work to be done to keep the canopy open.

If you are not sure about your density, stand back and look through the canopy. Maybe hold a coloured sheet behind the vine panel and see if can see through. The idea is to maintain a canopy that allows light and air to penetrate but most of all, to ensure the fungicide sprays can do their job.



Opening up the canopy may consist of either leaf plucking, shoot thinning, shoot positioning, or all of the above depending on your trellis set-up. For small vineyards of just a few vines, management can be fairly simple by making multiple passes through to pinch off unwanted growth. On the other hand, those with many hundreds of vines may need a different approach as the time taken to complete a pass through may limit the number of passes.



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 early and advise Kevin Murphy that you require your wine analysed.

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

Costs are: Members - Free SO2 \$6.00 and Malic Acid \$15.00 Non-members - \$10 and \$20
FAWG Calendar

Funnies



"Umm ... I'm allergic to milk, but not cabernet."

abbottoons



"Dashing through the snow in a one horse open sleigh, o'er the fields you went, laughing all the way. Have you been drinking?"

Mornington Peninsula Wine Show winners revealed

- November 14th, 2024 Wine Titles Media



The trophy winners. Image courtesy Mornington Peninsula Wine Show

The 2024 Mornington Peninsula Wine Show has unveiled its winners, celebrating the diversity of wine styles and winemaking talent across the region. Held at Montalto on Friday 8 November, the awards lunch spotlighted standout wines from some of its most respected producers.

Highlighting the region's boutique talent, the coveted Best Small Winemaker Trophy was awarded to Kyberd Estate, led by Peninsula winemaking veteran Michael Kyberd. Open to wineries producing under 20 tonnes, this trophy recognises consistent quality, with Kyberd Estate scoring an average of 91.3 across its entries. This award underscores the value of smaller producers contributing unique character to the regional wine scene.

Following last week's honour for Paringa Estate founder Lindsay McCall, who received the Legend of the Vine title, Paringa Estate captured three of the eight top trophies at this year's show. Notable wins included Best White Varietal or Blend for their 2023 Viognier, Best Pinot Noir for the 2022 'Estate' Pinot Noir (winning for a second consecutive year), and Best Red Varietal for the 2023 Shiraz.

Montalto celebrated victory in the sparkling category with their 2017 Cuvee One, a testament to the region's cool-climate sparkling wine potential. Foxeys Hangout took home the Best Pinot Grigio/Pinot Gris trophy for its 2023 Lee Bros. Pinot Gris. Judging was led by Dan Buckle, who noted the consistent excellence of Port Phillip Estate's Morillon Chardonnay, which won the Best Chardonnay trophy for the second consecutive year. Pt. Leo Estate captured the Best Rosé trophy.

A key feature of the Mornington Peninsula Wine Show is the Chardonnay and Pinot Noir Provenance Awards, which recognise sustained quality across vintages. Yabby Lake claimed the Chardonnay Provenance trophy for its Single Vineyard Chardonnay, spanning vintages 2023, 2019, and 2017. For the third year in a row, Montalto secured the Pinot Noir Provenance Award with its Pennon Hill Pinot Noir (2023, 2022, and 2017 vintages), with the 2022 vintage previously awarded Best Red Wine at the Sydney Royal and National Wine Shows.

Chief judge Dan Buckle praised the wide array of varieties and styles at this year's show, noting how the region's distinct sites and microclimates foster a diversity of wines.

"The Mornington Peninsula is renowned for its exceptional Pinot Noir and Chardonnay," Buckle stated. "Yet it was exciting to see vibrant sparkling wines, cool-vintage Pinot Gris, and Shiraz, all showcasing the unique character of the region's individual sites."

Buckle also emphasised the importance of the Wines of Provenance awards, which celebrate wineries that deliver exceptional quality across multiple vintages.

"Winning in these categories offers consumers confidence in a winery's dedication to quality and consistency over time," he said.

This year's Mornington Peninsula Wine Show Lunch and Trophy Presentation, hosted at the picturesque Tucks and Montalto Restaurant, brought together close to 80 wine producers to celebrate the region's achievements in winemaking excellence.

Winemaker Interview

From David Chambers featuring
Paramdeep Ghuman from Nazaaray Winery



The year was perhaps 1994 or 1995. My wife and I had bought Nazaaray in 1991 and were running a small cattle herd with the help of a more knowledgeable and cattle savvy Australian neighbour. With both of us coming from an agricultural background in India, my wife Nirmal and I wanted to plant a crop. But we could not decide what. For two years we investigated, researched and analysed. Our conversations were somewhat along these lines.

Nirmal: Let us grow pomegranates. They grow in the Kasauli hills where I went to school.

Me: We have no know-how about Pomegranates around here in Oz. And no market.

Nirmal: Hmm. How about Boer goats? Australia is exporting goats to Middle East.

Me: Goats are escape artists? Cost of fencing will be big. Who will look after them when we are at work? No. Besides we want to grow crops.

Nirmal: Hmmm. Olives! Let us look into olives.

Me: Ok. Good idea. Let us do investigate. But why not grapes? And make wine?

Nirmal: No. Vines are too much work. Besides, you know nothing about it. Except drinking the stuff.

So, we checked out olives. All about their planting, oil production, care, irrigation, economics, markets etc etc. However, one vital ingredient was missing. Passion. Nirmal, wise lady that she was, understood and relented. Okay, she said, try out a small patch of grape vines and we will see. Confident, like all good wives, she put up a small notice on the first vine post, for all to see, that still stands today. It said simply: "Param's Folly".

The year was now 1996. I planted less than an acre of different varieties as a trial. Organic was the goal. With help and advice from anyone and everyone who claimed to know about vines, I launched myself into the project armed with some theoretical knowledge and supported by like-minded friends (the Ansons) who were about to jump into the same churning sea of wine whose romance had swallowed many others before us.

The above is a brief summary of my start with wine-making in Australia. Having first tasted wine on board the Thai flight that brought my wife, my 2 year old son and I to Australia, all I knew about wine could have been written on the back of a postage stamp. However, with Nirmal's support and with the help of friends I managed to go through the first few vintages while paddling hard to learn about the history, the science and technology behind modern wine making.

Now, almost 25 commercial vintages later, it is satisfying to look back at some of those wines that are still kept in my wine cellar. I have increased the planting of Chardonnay since I first started as I believe that our site, perhaps, suits that variety best of all.

Today, (October 2024) we run a small cellar door serving a selected range of Indian food dishes to accompany the wines made on site with grapes that are grown on site with the sole exception of Shiraz. Our cellar door is open on weekends only from 11:00 am to 4:00 pm where people can come and taste and buy our current vintages of Pinot Noir, Chardonnay Pinot Gris Rose, Sauvignon Blanc and Shiraz.

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