



JULY 2024

www.fawg.org.au

What's on at this months FAWG Meeting:

Hi Everyone,

Well we have come to another AGM.

The night where you can have a say as to how the guild is run by becoming part of the committee. For a long time now it has been left to a few members to do a lot of the work in the everyday running of the club and one day we will be caught out by fate which could see the end of your much loved club.

So why not get involved now so the work load is spread and makes for a happier membership.

On the next page I have taken the liberty to list each committee position and what is asked for of it; Have a read and see if you can help out, it would be much appreciated by those doing the work now if you could.

It is also homemade night so bring along something scrumptious you have made to share for supper.

Cheers Your President

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Coming Up

Monday 1st July 6pm-7:30pm
Fortifieds masterclass (10 tastings) at
Cardwell Cellars Abbotsford \$55.00
<https://events.humanitix.com/fortifieds-tasting>

Friday 12th- Sunday 28th July
Yarra Valley Fireside Festival. Various events
including twilight markets and many winery
experiences
<https://wineyarravalley.com.au/fireside-yarra-valley-2024/>

Saturday 20th- Sunday 21st July
Montalto x Red Hill Truffles weekend
Various events at various prices
<https://montalto.com.au/blogs/events/winter-event-series-montalto-x-red-hill-truffles>

**53rd Frankston and South-Eastern
Winemaking Competition by FAWG**

Friday 2nd August- Closing date for entries
Friday 9th August- Labels to entrants
Monday 16th August- contact wine show
director if labels not received -0488331001
Friday 23rd August- final delivery for entries
Friday 30th August- wine show judging

Saturday 31st August 10:30am-2:30pm
FAWG Wine Show Public Tasting Day
Balnarring Community Hall, 3035 Frankston-
Flinders Road Balnarring \$15.00

Committee Positions

President; Organise club night speakers/events.
Chair AGM's / committee meetings. Represent the club at local, regional level
Be a supportive leader for all members and activities in the club.

Secretary; Keeping the clubs (non-financial) records and ensuring the general
Management of the club runs smoothly and maintaining a membership list.

Treasurer; Deal efficiently and effectively with all invoices and bills.
Keep up to date records of all financial transactions.
Ensure that funds are spent properly.
Issue receipts and record all money received.

Wine Show Coordinator; Responsible for the smooth running and data entry for the Annual
Wine show.

Chief Steward; Organising judges for the wine show and helping the coordinator with
smooth running of the Show.

Wine Classes Coordinator; Tasked with organising the wine classes, date/venue/materials
and literature.

Newsletter Editor; Tasked with organising and publishing the newsletter out to members.

Wine Tour Coordinator; Tasked with organising a tour once a year for members on a
educational level with Eltham optional.

Catering officer; Responsible for club meeting cheese/bikkies/water
Tasked with show catering for the judging and public days.

Website Marshal/Assoc Sec; Tasked with policing and controlling the clubs social media
footprint and legal requirements to Authorities.

These are general outlines of each position with the flexibility that 10 members reduces
the weight of the day to day running of the guild.

Committee meetings are held via Zoom on the first Tuesday of All months except January.

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

FAWG Calendar

| Meeting Date | Club night Activity | Competition | Tasting Talk | Industry/Event | Committee Date |
|------------------------------|---|-------------|--|--|-------------------------------|
| July 9 th 2024 | AGM meeting Homemade night | | | | Tues 2nd zoom 7pm |
| August 13 th 2024 | Cellar dwellers Unusual, Old and mulled wines | | Presentation by Tanya from Hanna instruments | 2024 Guild Show at Balnarring Hall Friday 30 th Judging Sat 31 st public day | Tues 6 th Zoom 7pm |
| Sept 10 th | FAWG Show wrap up, trophy presentation and Gold Medal Tasting | | The good, the bad and the ugly from our Show | Spring Winemakers Lunch | Tues 3 rd Zoom 7pm |
| Oct 8 th | Spanish Night Food & Wine | | | | Tues 1 st Zoom 7pm |

Managing dry winter conditions in Australian vineyards

Recent data from the Bureau of Meteorology shows that many grapegrowing regions experienced below average or very much below average rainfall in May 2024. The medium-range forecast through to September is for similar weather conditions to continue in many regions. Research by the South Australian Research and Development Institute (SARDI) indicates that if dry winter conditions are not managed proactively, grapevine yield can be negatively impacted by between 20 and 40% in the coming season.

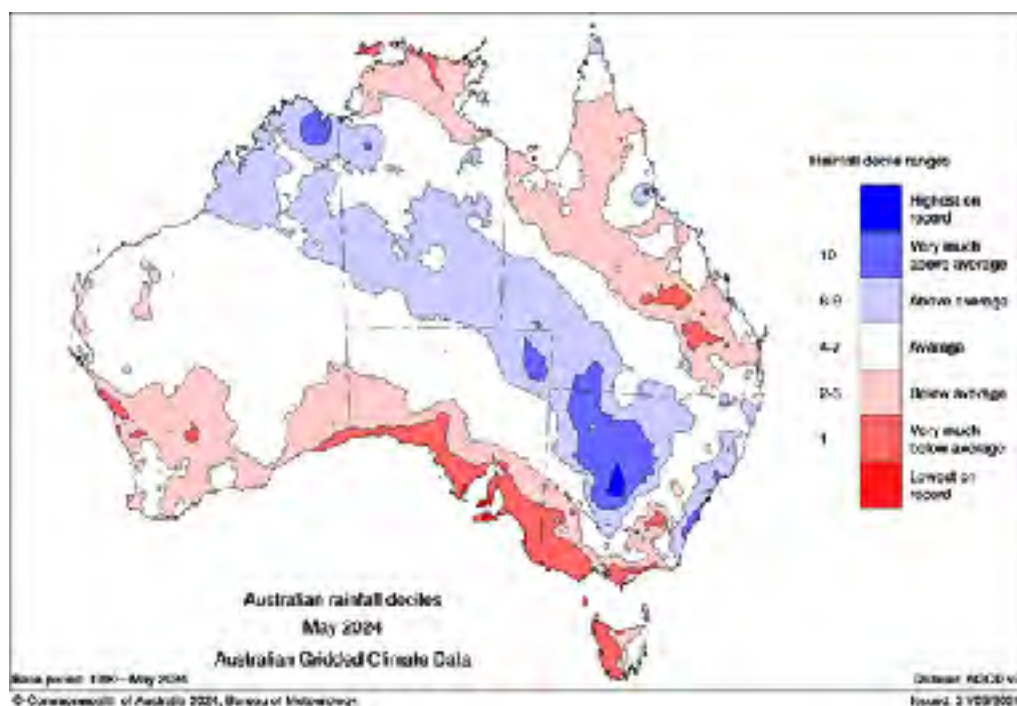


Figure 1. Map of Australia showing areas in red that received below average rainfall in May 2024. Image courtesy of [Bureau of Meteorology](#).

If possible, apply irrigation during winter

To prevent yield losses due to a winter drought, best practice advice is to apply irrigation during dry winter months to maintain soil moisture. Irrigate with enough water to achieve field capacity in the rootzone. **It is important to apply this irrigation now** and not wait until budburst to fill the profile, as water applied at budburst after a dry winter stimulates canopy growth at the expense of fruit. If dry conditions are maintained into spring, then irrigation needs to continue to support canopy and crop growth. Growers can ensure water is maintained in the soil profile, especially until flowering, by monitoring rainfall and soil moisture sensors.

If only limited irrigation water is available

If the soil profile is dry and only limited water is available (e.g. from an on-farm dam), then the use of this water needs to be carefully budgeted. Blocks with a better financial return should be prioritised over blocks where the value of the fruit is likely to be lower. A small canopy will use less water, so spring irrigation should be avoided until canopy growth has stopped.

Other useful resources

- [Maps of rainfall patterns](#) from the Bureau of Meteorology
- [Keep up the water during winter](#) (Wine Australia article June 2019)
- [AWRI climate and weather tools webpage](#)

For more information or assistance with managing dry winter conditions, please contact the AWRI helpdesk on 08 8313 6600 or helpdesk@awri.com.au.

Acknowledgements

The AWRI's eBulletin is supported by Wine Australia, with levies from Australia's grapegrowers and winemakers and matching funds from the Australian Government. The AWRI is a member of the Wine Innovation Cluster in Adelaide, South Australia. Dr Paul Petrie (SARDI) is thanked for his contribution.

Funnies



"I COOK WITH WINE.
SOMETIMES I EVEN ADD IT TO THE FOOD."

W.C. FIELDS

Dezember

Winemakers Lunch

Thanks to Val and Pam for opening up their home again to us Wine Makers.

Pam if you made those Sausage Rolls they are the best I have ever had. I am sorry my capacity didn't allow me to have more food. Sensational effort everyone.

To those that experienced the WML, and it was your first, now you know what they are about.

Really, a relaxed environment for talking about anything; wine, food, the neighbours(yes we did that Pam) or anything else. It is a social occasion where yes we get try wine that we made. Great effort Jodi on the Mulled Wine, just lovely.

I also think what makes it such an interesting day, is the mix of men and women and they may not all be wine makers.

The next WML may be on a Sunday at Kevin's Warehouse after our Wine Show. The Wine Makers Cup! Date to be announced.

If you would like to Host a Wine Makers Lunch let me know.

Wine Makers Lunch's Coming Up: (not in order)

Kevin Murphy - Winemakers Cup Where we will invite Eltham Guild

Libby Hatzimichalis

Jodi Vermaas

Advan Hadzic

Cheers Dave Chambers



<https://www.langbein.com/recipes/mulled-wine>

53rd Frankston and South-Eastern Winemaking Competition by FAWG



Download your entry forms by copy and paste this address into your browser,

https://www.fawg.org.au/Entry_Info

or go the the FAWG website then find it under the dropdown: Wineshows>FAWG Show Info

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Public Tasting Day

10:30-2:30 Saturday 31 August 2024

**Venue: Balnarring Community Hall
3035 Franston-Flinders rd Balnarring**

Deliver your entries to:

| | | |
|---------------------|----------------------------------|--------------------------------|
| David Hart | 9 Victor Place Hastings | 0419 981 927 |
| David Wood | 58 Hakea Drive Mt Martha | (03) 5975 5757 0407 183 728 |
| Mario Fantin | 50 Websters Road. | 0456 422 844 |
| Home Make It | Unit 4 / 158 Wellington Road. | (03) 9574 8222 |
| The Artisans Botega | 218 Cooper Street Epping | (03) 94221711 |
| Lattrel | 9 Graham Court | (03) 5941 3211 0488 331 001 |
| FAWG | PO Box 91 Bittern 3918 | 0488331001 |

Or bring your entry along to the July AGM/club meeting.

Responsible Service of Alcohol Offer

If you are able to volunteer as a show steward on the show judging day (Friday 30th August) and can help out on the show open to public day (Saturday 31st August) the club is offering to pay for you to complete a same day certificate RSA online course. This is open to 5 club members who can volunteer for the show and contact Glen to get registered. First in best dressed!

More information at:

[https://clubtraining.com.au/product/rsa-online-victoria/?gad_source=1&gclid=Cj0KCQjwj9-](https://clubtraining.com.au/product/rsa-online-victoria/?gad_source=1&gclid=Cj0KCQjwj9-zBhDyARIsAERjds1lvpQgUmQBIfO5G_aFtuQjrMmng51zWe4cdD5nDYyxS_F1NQNFvQaAjiBEALw_wcB)

[zBhDyARIsAERjds1lvpQgUmQBIfO5G_aFtuQjrMmng51zWe4cdD5nDYyxS_F1NQNFvQaAjiBEALw_wcB](https://clubtraining.com.au/product/rsa-online-victoria/?gad_source=1&gclid=Cj0KCQjwj9-zBhDyARIsAERjds1lvpQgUmQBIfO5G_aFtuQjrMmng51zWe4cdD5nDYyxS_F1NQNFvQaAjiBEALw_wcB)

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<https://homemakeit.com.au/>

