



May 2024

www.fawg.org.au

What's on at this months FAWG Meeting:

Hi Everyone,

So, I've decided that rather than give you a Prez message which in my opinion has had its time, I am going to give you some detail as to what is on for the Month's meeting.

The calendar had us doing some palate exercises for the meeting, but we have decided to postpone that for a speaker.

We have got Tilly Bowden coming in from Enartis to give us demonstrations on some of their products but here is the catch.

She wants you all to bring in one bottle of your own wines to see if any of her products can improve your wine.

Should be a great and interesting night for all.

Cheers.

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Coming Up

Friday 3rd to Sunday 5th May
Grampians Grape Escape Halls Gap
<https://grampiansgrapeescape.com.au/>

Saturday 4th May from 8am
Mornington Peninsula Winery Walk from Red Hill Showgrounds \$120.00
<https://www.eventbrite.com.au/e/mornington-peninsula-winery-walk-tickets-839865419077?aff=erelexpmlt>

Saturday 11th May 5pm-6.30pm
Northern Italian Wine class by Steve Paul Conlan's Wine Store, Port Fairy \$50.00
<https://www.trybooking.com/events/landing/1200618>

Saturday 18th May 7pm-10:30pm
Sommelier's Table: Wine Degustation Dinner Life's Too Short Bar East Melbourne
8 people, 8 wines, 4 courses \$134.55
<https://www.eventbrite.com.au/e/sommeliers-table-wine-degustation-dinner-tickets-854166253257>

Sunday 19th May 11am-2pm
FAWG invites Eltham Guild to Nazaaray Winery in Flinders for a tasting, winemaker talk and lunch. **SOLD OUT** \$45.00

Friday 31st May-Sun 2nd June 10am-5pm
Good Food and Wine Show at South Wharf
Wine Lovers ticket includes 2 tasting glasses, tote bag, learn to taste class, and bottle of wine to take home \$79.00
<https://goodfoodshow.com.au/melbourne/>

CORDON CORNER

By Mike Payne

For most of us harvest is all done and winemaking activities have slowed down a bit. If you experienced mildews in the past season and there is evidence on the remaining leaves or canes you should consider a high application rate of sulphur/copper as a clean-up spray before the leaves fall completely to reduce spore numbers for next season. The jury is out on the effectiveness of such applications but if you find it helps in your situation, then you should consider giving it a go. However, you may still need to apply a lime sulphur spray prior to budbreak.

If anyone is thinking about taking cuttings to have a go at grafting or to grow some rootlings for later planting they can be taken anytime through dormancy but, the ideal time is as soon as the leaves stop functioning and change colour before they have all dropped. The idea of this is to take the cuttings while the plant food reserves are still in the shoots in the upper part of the vine before they translocate back down into the permanent parts of the vine for winter. The cuttings can easily be stored until spring for the next season.



More on pruning in next month's cordon corner before we go into winter break.

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
May 14 th 2024	Find out how good is your palate			wine tour with Eltham	Tues 7 th zoom 7pm
June 11 th 2024		Gordon Evans white wine mini comp		Winters winemakers Lunch	Tues 4 th Zoom 7pm
July 9 th 2024	AGM meeting Homemade night				Tues 2 nd zoom 7pm
August 13 th 2024	Cellar dwellers Unusual, Old and mulled wines			2024 Guild Show at Balnarring hall 30 th Judging day Sat 31 st public day	Tues 6 th Zoom 7pm
Sept 10 th	FAWG Show wrap up and Gold Medal Tasting			Spring Winemakers Lunch	Tues 3 rd Zoom 7pm
Oct 8 th	Spanish Night Food & Wine				Tues 1 st Zoom 7pm

Mulled Wine Recipe - inspired by last meeting's Cienna tasting



Mulled wine (also known as gluhwein, [glogg](#), or spiced wine) is a warm, comforting wine cocktail that's quite popular during the holidays.

Yields: 4-6 servings

Ingredients:

- 1 bottle of [red wine](#)
- ¼ cup of brandy
- 2-4 tablespoons of sugar or honey
- 1 freshly sliced orange
- 2 cinnamon sticks
- 2 star anise
- 8 whole cloves

Directions:

1. Add all ingredients into a large saucepan and stir to combine.
2. Bring the mixture to a simmer.
3. Use a fine-mesh strainer to remove the orange slices and spices.
4. Taste the mulled wine and add more sugar if necessary.
5. Garnish with an orange slice and cinnamon sticks and serve warm in heatproof glassware.

Funnies



<-This is not a joke but a real product (Vino2Go) available from Amazon. Apparently it is for temperature insulation rather than for when you are driving..... or stumbling.
<https://www.amazon.com/gp/product/B009ZHYTPQ/?tag=20140003-20>



i'm getting a good
wine-type taste out
of this one

yes, very winey...
with just a
touch of fermented
grapes



Tout le monde Pour Dinner...

Ancient Roman wine production may hold clues for battling climate change

[Dimitri Van Limbergen](#) Published: January 4, 2024 6.28pm AEDT

It is no secret that the Romans were heavy wine drinkers. [Estimates](#) put the average Roman male's consumption at a litre or more of diluted wine per day. The drink was also a symbol of civilised behaviour, and widely used as a drug, medicine and ritual beverage. Winemaking was therefore a widespread and very profitable activity, and vine growing dominated much of the [agricultural landscape](#).

Though the Romans consumed even more wine than we do today, ancient vineyards in Italy looked radically different from the typical landscape of rolling hillsides covered by rows of tightly spaced vines.



Typical vines in Tuscany, Italy. [Pxhere](#)

We can learn a great deal from the methods Romans used to produce wine about adapting our own agricultural systems to a warming planet.

My research has explored the role of [vine agroforestry](#) systems in Roman viticulture by looking at [archaeology](#), [ancient literature](#) and more [modern sources](#).

Forest agriculture

A very common technique for growing grape vines in Roman times was to attach them to rows of trees in fields that were also used for cereals and vegetables, in a system called *arbustum*.

In contrast to the low plants that blanket hillsides in modern vineyards, these vines grew high into the trees. Numerous scenes on Roman sarcophagi and mosaics depict harvesters picking grapes using high ladders, and collecting them in small, distinctive cone-shaped baskets.



Sarcophagus representing a Dionysiac Vintage Festival, A.D. 290–300. On the left, erotes are picking grapes with the aid of ladders from vines on trees. [Getty Museum Collection](#)

Pre industrial wine production

The popularity of *Arbustum* was mainly due to peasants' need for subsistence. They would combine several crops on one small area of land in order to survive, though more [commercial farms have also been recorded](#). The practice was so common that even great thinkers weighed in on the matter. Both [Pliny](#) and [Columella](#) recommended the use of fast growing trees with lots of foliage to protect vines from snooping animals.

Location also played a big role. Almost all ancient texts place the use of vine agroforestry in the low lying, flat, and damp lands of the Italian peninsula. This observation may baffle modern wine growers, as grapevines do not like too much water. However, these lands were often close to rivers and coasts, which were major economic corridors and therefore attractive areas for settlement and agriculture.

Such flat, expansive lands were also ideal for applying [centuriation](#), the Roman method of subdividing farmland into grids. The system was perfect for inserting and expanding lines of vine covered trees.

To modern wine makers, growing vines in damp soil and humid air is unthinkable. It presents a huge risk of fungal diseases that could weaken and kill the vine. Nevertheless, the Romans made it work.

An enduring, ancient technique

Luckily for researchers, versions of *arbustum* remained in use in Italy until the [early 20th century](#). This relatively recent documentation, in combination with ancient source material, reveals the ingenuity of the system.

The main tree species used were poplars, elms, elders, willows, maples, and ashes, which grow well in moist areas because they need lots of water to sustain their rapid growth and high transpiration rates. This means that they soak up excess water from the soil, acting as a water pump and contributing to the natural drainage of an area. Their roots meant vines could stay healthy and perform well in humid environments for centuries on end.

But the sophistication of the system goes much further. By training vines to climb high – up to 15 or even 20 meters – the damage done by rising soil dampness was further reduced, while the heating impact of the sun was increased. This made grapes develop and mature better, as long as the right balance between shade (from foliage) and sun exposure was obtained. High climbing vines also have deeper and more developed roots, which makes them more resistant to rot caused by parasites.

Examples in pre industrial [Portugal](#) also show that the trees themselves even contribute to the microclimate of the vineyard: they mitigate the impact of winter frosts, offer protection against strong and damaging winds, and reduce the distribution of unwanted seeds.

An example for a warming world

Records show that vine agroforestry expanded massively between the years 200 BC and 200 AD, during what is known as the [Roman Climate Optimum](#), a period of several centuries of markedly warmer temperatures that coincided with the expansion of the Roman Empire. This means that Roman winemakers in Italy often operated under [warmer](#) and more [humid](#) conditions than those experienced in much of the 20th century.

The resilience of vine agroforestry under rising temperatures – which bring with them [new pests and diseases](#) – becomes most evident when looking at pioneering modern initiatives in the [south of France](#). Experiments at the farm of [Restinclières](#) have confirmed the microclimatic benefits of vine agroforestry, including protection against frosts and the presence of beneficial insects.

Most importantly, however, the shade provided by trees seems to delay the ripening of grapes by weeks without problematically decreasing yields. This is a blessing for winemakers who are increasingly faced with grapes that [mature too quickly](#), have too many sugars, and give lower quality wines with too much alcohol as a result of higher annual temperatures.

Roman agriculture on the world stage

The Food and Agriculture Organization of the United Nations has recently [stressed the benefits](#) of agroforestry in a warming world. It has emphasised in particular the need for scaling up agroforestry and its numerous environmental and socioeconomic benefits, especially in helping millions of smallholder farmers survive in an increasingly hostile climate.

Insights into Roman and pre-industrial practices suggest that this approach may also help winemakers to adapt to an ever-warming planet. It also begs the much wider question of what else we can learn by looking to the past as we confront an uncertain future.

From Dave Chambers

Winery and Wine making stuff for sale chat

Our president has set up a new chat line in the FAWG what's app group where members can post items for sale. To use this just post items you have with a photo and the price and the pick up suburb. When the item is sold please delete the entry so that the list of items on this chat is only what is currently available for purchase.



At Byrne Vineyards we take immense pride in crafting wines that not only reflect our passion for winemaking but also encapsulate the essence of our estate.

Our Vine-Dried Shiraz is a testament to the meticulous process and dedication that goes into creating a truly exceptional wine. Grown on our Scotts Creek Vineyard, these Shiraz grapes undergo a unique and carefully orchestrated method known as vine drying.

So, what exactly is vine drying?

Towards the end of the growing season, typically a few weeks before harvest, we implement a technique called 'deficit irrigation' on the vines. This deliberate reduction in water supply encourages the grapes to dehydrate naturally while still on the vine. This process concentrates the flavors, intensifying the richness and complexity of the fruit.

The result?

An intensely flavoured Shiraz with a remarkable depth that showcases the unique terroir of our estate. In conjunction with the concentration of flavors, the vibrancy of the fruit remains intact, ensuring a wine that is both bold and beautifully balanced. Our Vine-Dried Shiraz is renowned for its full-bodied character and aromatic profile, each sip offers a sensory journey with layers of rich fruit, subtle spice, and velvety tannins. The finish is long and persistent, leaving a lasting impression on the palate that is simply unforgettable.

<mailto:info@byrnevineyards.com.au>

From Zenon Kolacz



Red Wine Chocolate Snack Cake

We all cook with red wine, adding a glug or two to enrich pan sauces and stews. Here, our culinary director Justin Chapple makes the case for baking with it as well. Cabernet Sauvignon (*or shiraz??-ed*) adds fruity notes that brighten this chocolate cake, which is great for a midday snack or dessert.

<https://www.foodandwine.com/recipes/red-wine-chocolate-snack-cake>



<https://www.fowleswine.com/>
From David Wood

Update from Japan



I am visiting Japanese wineries and offering them French barrels. This is my new job from January and it is the best job I could find. I've also learned how to fix the barrel leaks, and I visited Burgundy. There are so many small vineyards that only produce Pinot Noir or Chardonnay.

Also, thank you for teaching me how to make good wine, it has led to the happy life.

Best regards,

Nathan Ueda (former FAWG member)

From David Hart

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

