



**January 2025**

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

## What's on at this months

### FAWG Meeting:

Hello Everyone,

And welcome to 2025 I urge you to read this newsletter and take note that the January meeting will not be on the second Tuesday of the month and will not be at the Moorooduc hall a event we did in 2024 which was a great success, so we are doing it again just to kick off the New Year in style.

Something I forgot to do at the Xmas party, which I might say was enjoyed by all, was announce the membership pick for 2025's wine and food pairing night held at the October meeting, for 2025 it will be wines and food from South America. WOW, this night is only getting better so keep your calendar free.

2024 ended great with a influx of new members and the guild holding some great events throughout the year which gives me no reason to think 2025 will be as good if not better, all thanks to the efforts of a great committee and members of the guild putting in the effort when it is needed.

For those members who have put in their order for grapes in 2025, if you are not in the guilds whatsapp groups, you are missing out on learning what others are doing when the grapes come in each varietal will have it's own group so everyone can follow what the others are doing and ask questions of the group.

Expect invites to participate from me in the near future and enjoy.

Cheers for now President

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### Coming Up

Monday 6th January 6pm  
Twilight Jazz at Montalto's lawn \$85  
<https://montalto.com.au/blogs/events/twilight-jazz-montalto-2025>

Tuesday 7th Jan 6:30pm-8pm  
Riedel Wine Glass Experience at RACV City Club \$153-240  
<https://www.eventbrite.com.au/e/riedel-wine-glass-experience-in-melbourne-hosted-by-maximilian-riedel-tickets-1015863975497>

Various dates in January 11am-12:30  
Sip and Sketch at the sculpture park of Point Leo Estate \$60  
<https://www.ptleoestate.com.au/upcoming-events/photo/page/2/>

Every Saturday in January  
Live music at the cellar door of Fenian Wines 295 Dunns Creek Road Red Hill FREE  
<https://www.fenianwines.com.au/news/summer-saturday-music-sessions>

17th-26th January various times  
Wine Circuit tasting of wines of the regions traversed during the Santos Tour Down Under at the National Wine Center of Australia in Adelaide \$19  
<https://tourdownunder.com.au/products/events/2025/wine-circuit>

Monday 27th January noon onwards  
Welcome Back BBQ and Eltham Wine Show trophy presentation-see details page 6

## Wednesday 8th January FAWG meeting update:

The meeting will be on Wednesday 8th of January 2025 and will incorporate dinner at Hickenbotham winery, 194 Nepean Hwy Dromana.  
Dinner will be at 6pm with the regular meeting to be held afterwards at the same venue at 7.30.

For those interested in dinner, there is a limit of 25 people. Cost will be \$35 per person

The menu will be a choice of

Calamari, Chicken Parma, Steak sandwich, Lentil curry with rice-all dishes will be served with chips and salad

Followed by a cheese platter to share

We will be able to sample some of Andrew's wine and as he may have some grapes for sale, this could help in your decision making as to what you might like to make in 2025.

Andrew will entertain us with his knowledge and know how. I'm sure we will all get something out of it.

Now down to details.

For those wanting to dine, get your \$35 into the Guilds account asap

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with your name and Hicks as a reference

We also will need you to have a think about what you'd like to eat and pre-order your meal. This will help the bistro enormously with their meal plan

So respond to myself or Glen with your meal preference as soon as possible.

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
January 14 <sup>th</sup> 2025	Start of year Dinner at Hickingbothams book now for dinner or just come to meeting	Possible grapes to purchase	Andrew will run us through his wines		No Zoom Meeting
Feb 11 <sup>th</sup>		Sparkling wine mini Comp		Summer Winemakers Lunch To be Finalized	Tues 4th zoom 7pm
March 11 <sup>th</sup>		No Comp	My Maltese and Sicillian journey		Tues 4th Zoom 7pm
April 8 <sup>th</sup>		Gordon Evans white wine mini comp		Autumn Winemakers lunch To be finalized	Tues 1st zoom 7pm
May 13 <sup>th</sup>		Chris Myers Red wine mini comp		Wine Tour with Eltham To be finalized	Tues 6 <sup>th</sup> Zoom 7pm
June 10 <sup>th</sup>		Sheila Lee Liqueur & Fortified Mini comp			Tues 3 <sup>rd</sup> Zoom 7pm
July 8 <sup>th</sup>	The Guilds AGM Homemade Night		A chance to show what else you can make	Winters Winemakers Lunch To be Finalized	Tues 1 <sup>st</sup> 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](mailto:fawgpres@gmail.com) ,so we can get a total volume to order with the supplier ASAP

Cheers

## Cordon Corner

By Mike Payne

Irrespective of the size of the vineyard, January generally, (depending on your site location), is the time to apply a pre-bunch closure fungicide spray and prepare the canopy for netting. The spray would normally consist of a tank mix of fungicides aimed at targeting the fruit zone to cover the bunches before the berries expand and tighten up, making it difficult to obtain good coverage. This is particularly important for the prevention of Botrytis and bunch rots later in the season.

As for the canopy, depending on the training and trellising system, there may be some shoot positioning, removal of some lateral growth and leaf plucking to keep the canopy open and allow air circulation and spray penetration. A final trimming or hedging may be needed just prior to netting depending on the vigour of the vines.

Next, the last fungicide application for the season and nets on.



## SENTIA WINE TESTING



The guild has a Sentia wine analyser available to members to have wine samples analysed for FreeSO<sub>2</sub> 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 SO<sub>2</sub> \$6.00 and Malic Acid \$15.00 Non-members - \$10 and \$20  
FAWG Calendar

## Great Wine Quotes

*Wine is the answer. What was the question again?* Groucho Marx

*A bottle of wine contains more philosophy than all the books in the world.* Louis Pasteur

*Wine is sunshine head together by water.* Galileo Galilei

*In victory, you deserve Champagne. In defeat you need it.* Napoleon Bonaparte

*Wine is bottled poetry.* Robert Louis Stevenson

*If you can't explain it to a six year old, you don't understand it yourself. Except for wine. Wine is complicated.* Albert Einstein

*The discovery of a wine is a greater moment than the discovery of a constellation. The universe is too full of stars.* Benjamin Franklin

*Wine is the only artwork you can drink.* Luis Fernando Olaverri



# Dogs trained to sniff out phylloxera vine disease

Deb O'Callaghan ABC Rural

Tue 31 Mar 2015



Ruby the Border Collie is training in detecting disease in vineyards at the University of Melbourne.

A university researcher is training sniffer dogs to detect pest and disease in vineyards. Dogs have traditionally been trained to sniff out drugs, explosives and even missing people, but their new target could be phylloxera - a devastating disease that feeds on the roots of vines and can eventually kill an entire vineyard.

Melbourne University viticulture and animal science researcher Sonja Needs said she could train any breed to be a sniffer dog. "In fact the best dogs we can use are the ones that are slightly out of control, that people think this dog is useless," she said. "That's the dog that we want." Those hyperactive, mad case dogs that you think you can't train, they're quite often the best dogs for this sort of work. They desperately need a job."

She said it was a matter of taking dogs that were already trained in other services like explosives detection, and 'flicking their switch'. "Once they are trained in detection, it's a very simple thing to give them another scent and they just work," Ms Needs said. "And they love it, it's a fun activity for them and we love doing it because it's fun for us too."

Ms Needs said she was particularly interested in what stage the dogs could detect the life cycle of phylloxera. "I want to see at what depth, because phylloxera is on the roots inside the soil, so I want to see what depth if the dogs can pick them up at a metre below the surface," she said. "And if they can it's going to be an amazingly powerful tool we can use as a detection tool." She hopes dogs could be eventually used to patrol the edges of phylloxera free zones and run over wine grape equipment before it is moved, making sure that the pest is not spread. South Australia is currently phylloxera free, and would like to keep it that way, as is a small area of the Yarra Valley.



## Welcome Back Lunch at the Harridge's, Eltham Wine Guild. Australia Day Weekend Monday 27th January 12.00pm.

This is the first meeting of the year for Eltham Wine Guild but with a twist. Angela and Wayne are hosting this at their place. That is the good news. The other news, not quite so good, they live in Whittlesea. Open to both Eltham and Frankston Guilds. Eltham will supply sausages on the BBQ, otherwise bring finger food, any other protein you want to throw on the barbie and a fold up chair. And anything you want to drink.

They will be presenting trophies; David Hart. Given the troubled Wine Show a few Sundays ago, where no trophies were presented, no wine was presented, did that Sunday ever happen. There will be great chatter about wine and that Sunday, almost a Wine Makers Lunch in feel, so don't miss it. Phone me or Glen if you want to be included.

## SPONSORS AND SUPPORTERS

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