



**March 2024**

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

## President's Message

As our president is currently rushing around all over the state collecting and delivering grapes there is no official message this month.

I would like to take this opportunity to thank Glen for the amazing efforts he goes to in providing this service for the members of the guild. I am sure I speak for all members in saying how much we appreciate Glen's many hours spent sourcing the best grapes possible and personally delivering them at the best time. Getting great quality grapes is the key to great quality wine and this is possible for us due to Glen's dedication to the cause.

Thank you Glen!!!

We are still working on a speaker or presentation for the March meeting so if anyone has suggestions please contact myself, Zenon or Glen. Once finalised we will advise via what's app.

Maybe we could get ex-member Nick to give us a talk on lettuce wine from his new home in Queensland? Looks like he has a bumper crop!

Editor-Jodi



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## Coming Up

Friday 1st March  
Red Hill Mead Show entries close  
Sunday 3rd March  
Red Hill Show Wine and Liquor entries close

Saturday 2nd March 11am or 4:30pm  
The Prosecco Festival at The Abbotsford Convent \$70  
<https://www.timeout.com/melbourne/things-to-do/the-prosecco-festival>

Saturday 9th March  
Sunday Creek Vineyard Walk at Pfeiffer Wines Wahgunyah \$15  
<https://www.visitvictoria.com/regions/high-country/whats-on/lectures-and-talks/sunday-creek-vineyard-walk>

Saturday 9th March 8:30am-5pm  
Red Hill Show- wine, mead, cider and much more \$20 online  
<https://www.ticketebo.com.au/red-hill-agricultural-horticultural-society/96th-red-hill-show>

March 15th-24th  
Melbourne Food and Wine Festival  
<https://www.melbournefoodandwine.com.au/>

Friday 29th March 6.55pm  
Luke Morris - The Wine Science Show at The Pilgrim Bar Federation Square as part of the Melbourne International Comedy Festival \$25.54-\$33.76  
<https://www.comedyfestival.com.au/2024/shows/the-wine-science-show>

# CORDON CORNER

By Mike Payne

March is here and a very busy time for growers and winemakers.

For most of us March is usually a time for grape testing, harvest date estimation, organising grape picking, grape order logistics, grape processing and lots of other stuff in between.

This season has seen an early start to veraison then a levelling out of ripening with mild weather and now an up and down weather situation with hot and cool conditions. This makes the grape sampling and testing even more important as we can't always rely on what happened in previous seasons.



For the small home grower sampling can be a little daunting due to the crop size of each variety and the fact that valuable fruit can easily be gobbled up with bunch testing. This leaves no option than to single berry testing methods so be sure to choose a broad sampling technique without bias. This includes the selection of berries from all parts of different bunches, all sizes of bunches and bunches in various locations like shaded areas, full sun areas and partial shade areas. Try to stand back and take a mean average of what a representative sample should be and don't be tricked in to picking on the best, biggest lovely bunch that presents itself.

Good luck and happy harvest.

## 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

## FAWG Calendar

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
March 12 <sup>th</sup> 2024			TBA	Autumn Winemakers lunch	Tues 5 <sup>th</sup> Zoom 7pm
April 9 <sup>th</sup> 2024		Sheila Lee Liqueur & Fortified mini comp			Wed 3 <sup>rd</sup> Zoom 7pm
May 14 <sup>th</sup> 2024	Find out how good is your palate			wine tour with Eltham	Tues 7 <sup>th</sup> zoom 7pm
June 11 <sup>th</sup> 2024		Gordon Evans white wine mini comp		Winters winemakers Lunch	Tues 4 <sup>th</sup> Zoom 7pm
July 9 <sup>th</sup> 2024	AGM meeting Homemade night				Tues 2 <sup>nd</sup> zoom 7pm
August 13 <sup>th</sup> 2024	Cellar dwellers Unusual, Old and mulled wines			2024 Guild Show at Balnarring hall 30 <sup>th</sup> Judging day Sat 31 <sup>st</sup> public day	Tues 6 <sup>th</sup> Zoom 7pm
Sept 10 <sup>th</sup>				Spring Winemakers Lunch	Tues 3 <sup>rd</sup> Zoom 7pm
Oct 8 <sup>th</sup>	Spanish Night Food & Wine				Tues 1 <sup>st</sup> Zoom 7pm

### Introduction to Mead Making Course

Angela and Wayne Harridge at the Eltham Winemakers Guild have recently been running the *Introduction to Meadmaking* course. Having commenced earlier this month, the course has been covering the origin and history of the honey- based beverage, as well as explaining all the different types of mead styles that can be found and created. Hands-on, the attendees have been learning and making, step-by-step, the famous mead style of *Joe's Ancient Orange*.

Another course could be planned for later in the year. Make sure you register your interest early to avoid disappointment.

Contact: [info@amateurwine.org](mailto:info@amateurwine.org)



## Funnies



# Monthly Meeting Update/Explainer

Are you a new member and are wondering if you would enjoy attending the monthly meetings?  
Have you been a member for a while but not attended a monthly meeting and know nothing about what happens and aren't sure if it is worth your time?  
Have you attended a meeting once and found some bits interesting but other bits not to enrich your winemaking journey?

In the interest of making the monthly meetings more accessible here is an outline of the meeting's running schedule. We hope this transparency will encourage more of you to regularly take advantage of the learning and social opportunities depending on what the guild represents to you.

The meetings are held on the second Tuesday of each month at the Moorooduc Hall. Water, spittoons and cheese and crackers are supplied during the meeting, but please bring your own wine glass for tasting wines that are presented within the meeting. Members will bring along wines they have made to share and discuss on the night. You are invited to do the same. There is a fee of \$2.00 per meeting payable in cash on arrival to cover the water and snacks.



7:00pm - The hall will be open for any members able to help set up the tables and chairs and put out the spittoons, water and snacks. Glen will also be setting up the equipment for the zoom capability from this time.

7:15pm - Kevin will be available for sentia wine testing (see boxed information earlier re pricing). Please let Kevin know you will be bringing a sample by the Monday night prior to the meeting via the what's app General FAWG talk. If you aren't on the guild's what's app contact the president Glen on fawgpres@gmail.com.

7:30-8:30pm - Mini-competition judging or speaker presentation.  
The mini competitions are listed in the calendar above and anyone can enter an appropriate wine for the category by bringing along a bottle on the night between 7pm and 7:30pm. No prior notice is needed, just hand your bottle to our president Glen. The wines presented will then be judged by the attendees at the meeting. If this seems daunting to you, don't worry, it is a great learning experience to judge the wines. Judging forms with the criteria will be supplied and if you would like to pair up with a more experienced member just ask our president, Glen on the night to buddy you up with an appropriate member. Glen is pictured here in case you don't know what he looks like :)



When there is no mini-comp the guild will have organised a speaker that will be listed in the calendar and they often bring some of the beverage they produce to taste, as well as generously sharing their knowledge and enthusiasm. The speaker may be someone from the industry or a guild member sharing information on a specific topic.

**If you are learning focused and would like to leave after the speaker or competition that is perfectly fine. Otherwise hang around to hear more about what the guild is up to and enjoy socialising with the members.**

8:30-9:30pm - The president will lead discussions on items like grape purchases, ideas for events, speakers, outings, the guild's wine show and other opportunities. There is also the opportunity for members to bring up anything they think will be of interest to the group and to ask questions of the guild's brains trust. See the images below to recognise a few of our wise guys.



9:30-10:00pm - Supper is kindly often supplied by Val and Pat Henry and Peter Enness, but the guild would like to encourage everyone to bring along a savoury or sweet treat to share. This is a great time to chat to other members and enjoy each other's company. Continue to share wines supplied by members and yourself or, if driving, move onto a cup of tea or coffee provided by the guild.

10:00-10:15 - pack up chairs and tables and wash spittoons and platters and pack up catering supplies.

10:15pm - Hall is closed up.

If you can either come early to help set up, or stay late to help pack up that is greatly appreciated but not mandatory or rostered.

\*The above times are a rough guide but the speaker or the guild business times may vary.

**Come along for learning, friendship, or just because you love wine!!! What are you waiting for???**

## PENINSULA PIERS & PINOTS 2024

Sunday 10th March

Showcasing maritime cool climate pinots (noirs, gris, still, sparkling) Peninsula Piers & Pinot gathers us by the sea annually on the March Labour Day weekend, where over 50 wines will be on taste with a selection of local food to purchase and live music to add to the festive vibe.

Mornington Peninsula Piers & Pinots is an all weather event, held at Flinders foreshore adjacent to the pier. Tickets are \$65 per person (inclusive of GST and booking fee) and each ticket includes a complimentary Riedel tasting glass, tasting notes and all wine tastings between 12 noon - 3pm.





## Australia Day Wine Makers Lunch 26<sup>th</sup> Jan 2024

By Dave Chambers

A large group of wine makers and their partners navigated their way down the Mornington Peninsula to enjoy a Wine Makers Lunch at David & Kerrie Hart's, Hastings's home on Australia Day 26<sup>th</sup> January at midday.



David ever the thinker, his attention to detail is legendary. He thoughtfully provided a Car Parking Attendant for the many cars arriving. Stuart Baber, now a skilled wine maker himself has a further string to his bow as an usher of cars. I'm not sure it will add to his Gold Medal collection but he will be handy at the next WML. Many cars were strategically parked around the court with his expert guidance. The day was warm and sunny in Hastings, isn't it always so. I had offered my help with the bbq cooking, David usually nails this himself very adequately, but he was the host, and his skills were needed

elsewhere. He very kindly offered up fare for the BBQ for all. Several types of sausages and hamburgers were produced with a flourish from his frig. In a short time, all the meat was done.

I commented that we are lucky in Australia to have such a mixture of diverse cultures and so it was the table was covered in dishes of all kinds from the very creative skills of the FAWG wine people. Kerrie Hart's very large outdoor table was covered in platters of food that had been thought about and with skill, executed to perfection. If you haven't been to a WML what is stopping you, the food alone is amazing. These are lunchtime functions always, so you will get home before dark. The camaraderie and friendship of all in the Frankston Wine Guild is evident and we had a few new faces this time which is pleasing to see. Why not book for the next one and see for yourself what everyone is raving about.



# FAWG Wine Making Course

By David Wood



We had an enthusiastic group this year. Unfortunately, illness interrupted the progression of some course participants, however Glen has helped them out via a video link.

It was great to have been able to talk to some students during the process. One comment was that my must has 'solidified' what's gone wrong? Answer - nothing has gone wrong - you just have a really good 'cap' that needs to be 'plunged' to keep the fermentation process going.

Hopefully we can catch up with our new winemakers at forthcoming guild meetings to progress their winemaking journeys.



## SPONSORS AND SUPPORTERS



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