



**October 2024**

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

**What's on at this months  
FAWG Meeting:**

Hello Memberberries, And welcome to October.

This Month's Meeting is one of our Premier events of food pairing with wines from a specific country, and this year it's Spain.

If you haven't booked sadly we are booked out. There will be a door prize, a raffle and a prize for the best dressed Matador and Senorita. Part of the cost is subsidised by the guild. Where else can you get to taste Spanish wine paired with Spanish food at \$35? It should be a great night.

Look out for next years event for those who missed out and be quick.

Other bonuses of being in the guild are below.

A discount of 10% at HomeKit throughout the year.

WhatsApp groups, General Talk, Vineyard Management, Buy/swap & sell. (If you want to be in a group let us know and it can be arranged.)

Bulk Grape purchases, we start the process at our November meeting so be there to give us an idea of what you want and what we can get.

Discounted events like Spanish night and Wine tours

Wine testing, club speakers, wine show/club mini comps

And of course the knowledge that's shared by talking to other members at the meetings, all to make you a better winemaker.

Cheers for now President

0488331001

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**Coming Up**

Saturday 5th-Sunday 6th October  
Heathcote Food and Wine Festival  
Heathcote Wine & Food Festival returns to the Heathcote Showgrounds on October 5 & 6, once again bringing wine to the people and people to the wine. Come and enjoy tastings from more than 40 Heathcote wine producers, dance the afternoon away to tunes by Bendigo Blues & Roots musicians or try your hand at lawn badminton. Buses will run from both Bendigo and Melbourne.

Festival Hours:

Saturday - 11am-6pm

Sunday - 11am-5pm From \$20.00

<https://events.humanitix.com/heathcote-wine-and-food-festival-2024>

Tuesday 8th October 7pm  
FAWG Spanish night at Moorooduc Hall cnr Bentons and Deril Roads \$35-\$45  
SOLD OUT

Sunday 20th October 11am-5pm  
Main Street Mornington Food and Wine Festival. Showcasing local talent, wine, beer, gin, cider, food and produce, retail, crafts, kids activities and so much more! With over 60 stalls and 7 stages set in the iconic main street of Mornington, its a great day with something for everyone to enjoy. Free  
[https://www.facebook.com/events/main-street-mornington-vic-australia-victoria-3931/main-street-mornington-festival-food-wine-sunday-20th-of-october-2024/1279080016392129/?\\_rdr](https://www.facebook.com/events/main-street-mornington-vic-australia-victoria-3931/main-street-mornington-festival-food-wine-sunday-20th-of-october-2024/1279080016392129/?_rdr)

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
October Tues 8 <sup>th</sup>	Spanish Night Food and Wine You must book	No Comp	It's about Spanish Wine and what goes well with it		Tues 1 <sup>st</sup> Zoom 7pm
November Tues 12 <sup>th</sup>	Start to look at Bulk Grape purchases for 2025	No Comp	Tim Elphick to talk about his wines and Stilvi	Guild wine classes To be finalized	Tues 5 <sup>th</sup> Zoom 7pm
December Sunday 8 <sup>th</sup>	No Club Night End of year. You must book for Xmas party	No Comp	Sunday at Balnarring hall Xmas Party		Tues 3 <sup>rd</sup> Zoom 7pm
January 14 <sup>th</sup> 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 <sup>th</sup>		Sparkling wine mini Comp		Summer Winemakers Lunch To be Finalized	Tues 4 <sup>th</sup> zoom 7pm
March 11 <sup>th</sup>		No Comp	My Maltese and Sicillian journey		Tues 4 <sup>th</sup> Zoom 7pm
April 8 <sup>th</sup>		Gordon Evans white wine mini comp		Autumn Winemakers lunch To be finalized	Tues 1 <sup>st</sup> 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

## Cordon Corner

By Mike Payne

Depending on your site location, vine activity could be anywhere from approaching budburst to full budburst or in the warmer areas, shoots 150mm and the flowering parts, (inflorescence), fully visible. In any case your fungicide spray plan program should be in place if not already under way. Remember, for good powdery mildew control the early season applications of fungicides are the most important and effective.

If you are planning on using soluble fertilisers, they can be applied as late as, just prior to flowering. If you are using a compound slow release fertiliser, best to apply well before flowering as to have the nutrients available at the critical time. Fertilisers containing Boron assist in the flowering process so check the labels of the products you are using.

The next task will be to remove unwanted buds and shoots as they present a problem later by producing dense canopies and using up valuable plant reserves. More on this next month. More on spray programs next month.



### 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

## Spanish Wine Quiz (answers last page)

1: Which country has the largest area of land planted with wine grapes?

A: Spain

B: Italy

C: France

D: United States

2: What grape variety is primarily used in making the Spanish sparkling wine Cava?

A: Chardonnay

B: Tempranillo

C: Macabeo

D: Syrah

3: In Spain, what is the term used for a wine that has not undergone significant aging?

A: Reserva

B: Gran Reserva

C: Vino Joven

D: Crianza

4: Which historical figure contributed to early viticulture advancements in Spain during the Carthaginian period?

A: Aphrodisius

B: Mago

C: Hannibal

D: Phoenicia

5: What type of climate adaptation is common in Spanish vineyards due to the extreme weather conditions?

A: Growing vines in extremely crowded rows

B: Planting vines at high altitudes

C: Using plastic covers for all vineyards

D: Employing strict watering schedules year-round

6: Which Spanish wine region is particularly known for its production of Monastrell?

A: Rioja

B: Ribera del Duero

C: Jumilla

D: Galicia

7: Which two Spanish wine regions carry the prestigious

DOC (Denominación de Origen Calificada) status?

A: Rías Baixas and La Mancha

B: Rioja and Priorat

C: Ribera del Duero and Navarra

D: Valencia and Murcia

8: What unique characteristic does Fino Sherry have due to its aging process?

A: It is sweet and thick

B: It is aged in steel tanks

C: It develops a layer of flor yeast

D: It is made only from red grapes

9: Which mountain range protects the Rioja wine region from the rain and cool winds from the Bay of Biscay?

A: Pyrenees

B: Sierra Nevada

C: Cantabrian Mountains

D: Meseta Central

## Spanish Night! Tuesday 8th October

Spanish cuisine is famous worldwide and well-known for its bold flavours, rich spices, and fresh ingredients, making it a perfect choice for a memorable night of fun and tasting experiences.

Tickets were all **Sold Out** within days of the event being formalised. So don't feel too bad there is always the Xmas Party to look forward to. Brief details of the night are these. Don't be late, we will start on time. There is quite a demand on the kitchen staff, and we will pace out the night, so we correctly match each wine with food. We would like all tables of four, where possible please. And one nomination from each table to collect their food matchings from the Servery at the Kitchen when required. Timing is everything here. That way we don't have all of you lining up for food. . There will be in addition to the prize for the best Matador/Picador and the best Senorita, raffle tickets available from Glen on the night. The kitchen staff will be hooting and yelling things like, "Ready here chef, Taco's ready, Gazpacho ready, service here please, and who put Manchego in my Spanish Rioja." But we will all be having fun! Salud! Paul and Dave



## What's all the fuss about Whatsapp

If you haven't joined the FAWG Whatsapp group then you are missing out! So what is Whatsapp?

Whatsapp is a secure, private messaging group. You use it just like texting but the text goes to everyone in the group you have joined. It has other functions like the ability to call with voice or video, and send documents but for the guild members purposes it is mainly texting including photos. It is created by Meta (Facebook) but don't worry, old school friends won't be able to track you down, as it is accessed by invitation only.

If you have never used any Apps on your phone, and never gone to the App store to download an App then use these u-tube guides to install it if you have an iPhone.



For Android phone users see the u-tube tutorial here <<<<<<

Once you have whatsapp installed on your phone (and/or computer) you should see that you have been invited to one or more of the FAWG groups. If not please contact Glen and he will add your number to the groups appropriate for you so that the invite for you to join will show up in the app. The guild has separate groups to keep track of which conversations you want to see

including the vineyard management group for those growing grapes, a buy/swap/sell group, a general group that provides members with a space to ask any and all questions about their winemaking and get rapid answers, and the committee group for those holding committee positions.

If you need more help to get started please just bring your phone along to the next guild meeting and ask David Hart, or any of the committee members for help. It really is a great resource so it's worth the fuss to get started.

## Spanish Quiz Answers:

1)Correct Answer: A Explanation: Spain has over 1.2 million hectares of land planted with wine grapes, making it the most widely planted wine-producing nation in the world.

2)Correct Answer: C Explanation: Macabeo is one of the principal grape varieties used in Cava alongside Parellada and Xarel·lo.

3)Correct Answer: C Explanation: Vino Joven, or “young wine,” refers to wines that have not been aged or have undergone minimal aging.

4)Correct Answer: B Explanation: Mago, an early viticulturist, introduced new advances to the region during the Carthaginian period.

5)Correct Answer: B Explanation: Many Spanish vineyards are planted at high altitudes to cope with the extreme summer temperatures by maintaining acidity levels in the grapes

6)Correct Answer: C Explanation: Jumilla is a major wine region known for its Monastrell production.

7)Correct Answer: B Explanation: Rioja and Priorat are the two regions that have been granted DOCa status for their consistent quality.

8)Correct Answer: C Explanation: Fino Sherry develops a layer of flor yeast during its aging process, which defines its distinctive, dry taste.

9)Correct Answer: C Explanation: The Cantabrian Mountains protect the Rioja region from rain and cool winds, creating a favorable climate for viticulture.

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