



# 51st. Frankston and South Eastern Winemaking Competition.

Organised by Frankston Amateur Winemakers Guild

## KEY DATES FOR WINEMAKERS

15 July – Closing date for entries

22 July – Labels returned to entrants

12 August – Final delivery date for labelled bottles

Public Tasting Day Sunday 28 August (10.30am till 2.30pm)

Balnarring Community Hall, 3035 Frankston-Flinders Road,  
Balnarring. (Melways 195-D5)

### General Information, Terms and Conditions for Entrants:

1. Entry forms and payment may be:
  - Mailed, if paying by **cheque**, to the Wineshow Director at **P.O. Box 91, BITTERN. 3918** (Cheques made payable to FAWG)
  - emailed to [wineshow@fawg.org.au](mailto:wineshow@fawg.org.au) with payment via **EFT**  
**Account Details: Bendigo Bank**  
**BSB: 633000, Account No: 143837391, Account Name: FAWG** Entrants must include their contact details and mark the EFT reference **“SHOW & (YOUR NAME)”**
2. Entry forms and payment **must be received by 15 July 2022.**
3. **Late entries will not be accepted.**
4. Labeled bottles may be personally delivered to the nominated receiving locations (See attached list), couriered to HomeMakelt, 4/158 Wellington Road, Clayton, or posted to PO Box 91, Bittern 3918.
5. Please note that labelled bottles must be received by **Friday 12 August 2022.**
6. The entry fee is \$10 for the first bottle, \$5 per bottle for the next 4 bottles and \$3 per bottle thereafter. A complimentary show entry ticket is included for 5 or more entries.
7. All enquiries should be directed to:
  - Email: [wineshow@fawg.org.au](mailto:wineshow@fawg.org.au)
  - Phone: 0466 031 174
8. **Please contact the Wineshow director if you have not received your labels by 29 July 2022 please phone 0466 031 174**
9. Public Tasting Day entry tickets \$12 pre-paid. or \$15 at the door

# FAWG 2022 Annual Wine Competition Entry Form

Surname\*: ..... First Name\*: .....

Address\*: ..... Postcode\*: .....

Telephone Number\*: ..... Email\*: .....

**\*Mandatory fields**

Please tick the box which Best describes your situation

FAWG member

☐

Eltham member

☐

Non Guild entry

☐

**Note**

- All still wines must be submitted in screwcap bottles (no cork closures permitted)
- Entry forms and the appropriate fees must be received by 15 July 2022.
- Properly labelled wines must be delivered by 12 August 2022.
- 5 or more entries qualify entrant for a free show day entry ticket.

Entry No. (FAWG use only)	Class Code <sup>†</sup>	Description	Year of Vintage	Country Wines Only SG or D/M/S <sup>††</sup>	Entry Fee	Office Use
					\$10.00	\$10.00
					\$5.00	\$15
					\$5.00	\$20
					\$5.00	\$25
					\$5.00	\$30
					\$3.00	\$33
					\$3.00	\$36
					\$3.00	\$39
					\$3.00	\$42
					\$3.00	\$45
					\$3.00	\$48
					\$3.00	\$51
					\$3.00	\$54
					\$3.00	\$57
					\$3.00	\$60
					\$3.00	\$63
					\$3.00	\$66
					\$3.00	\$69
					\$3.00	\$72
Public Tasting Day pre-paid entry tickets \$12 each (*\$15 at the door)						\$75
<b>TOTAL</b>					<b>\$</b>	

<sup>†</sup>See wine classes page

<sup>††</sup>SG for country wines D= Dry (<1.005) M = Medium (1.006 – 1.014), S = Sweet (>1.015)

METHOD OF  
PAYMENT  
OFFICE USE

☐

EFT Ref: please include your  
surname and WINESHOW

☐
☐
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CHEQUE

## **WINESHOW CLASSES 2022**

<b>Class</b>	<b>Wine type / description</b>	<b>Vintage / Year</b>
<b>GRAPE WINES: RED – BARREL SAMPLES</b>		
BSM	Barrel Sample Merlot	2022
BSC	Barrel Sample Cab Sav / Cab Franc	2022
BSP	Barrel Sample Pinot Noir	2022
BSS	Barrel Sample Shiraz	2022
BSB	Barrel Sample Blends	2022
BSV	Barrel Sample Other Varieties	2022
<b>GRAPE WINES: RED</b>		
RSC	Shiraz	Current (2021) Vintage
RSP	Shiraz	Previous Vintages
RCC	Cabernets	Current (2021) Vintage
RCP	Cabernets	Previous Vintages
RMC	Merlot	Current (2021) Vintage
RMP	Merlot	Previous Vintages
RPC	Pinot Noir	Current (2021) Vintage
RPP	Pinot Noir	Previous Vintages
ROB	Blended Reds	Any Vintage Pre 2020
ROV	Reds Other Varieties	Any Vintage Pre 2020
<b>GRAPE WINES: WHITE</b>		
WRC	Riesling/ Traminer	Current (2022) Vintage
WRP	Riesling/ Traminer	Previous Vintages
WCC	Chardonnay	Current (2022) Vintage
WCP	Chardonnay	Previous Vintages
WSC	Sauvignon Blanc/ Pinot Gris	Current (2022) Vintage
WSP	Sauvignon Blanc/ Pinot Gris	Previous Vintages
WOB	Other Blends	Any Vintage
WOV	Other Varieties	Any Vintage
WRA	Rose	Any Vintage
<b>COUNTRY WINES. (Identify Specific Gravity or label Dry, Medium, Sweet)</b>		
CBE	Berry Wines	Any Vintage
CCI	Citrus Wine	Any Vintage
CFH	Flower, Leaf or Herb	Any Vintage
CME	Mead and other honey based wines	Any Vintage
CSF	Stone Fruit Wine	Any Vintage
CVE	Vegetable Wine	Any Vintage
COF	Other Fruit or Country wine not otherwise classified	Any Vintage
CAP	Cider Apple or Pear (plain – Specify SG)	Any Vintage
CFI	Cider Apple or Pear (Flavoured with other ingredients - Sp. SG)	Any Vintage
<b>COUNTRY &amp; GRAPE WINES</b>		
LIQ	Liqueurs	Any Vintage
FGC	Fortified (Grape & Country)	Any Vintage
SPA	Sparkling Wines (Grape & Country)	Any Vintage

WINESHOW RULES CAN BE DOWNLOADED AT [www.fawg.org.au](http://www.fawg.org.au) wineshow page

## PROPERLY LABELLED BOTTLES MUST BE DELIVERED TO THE LOCATIONS BELOW BEFORE 12 AUGUST 2022

David Hart	9 Victor Place Hastings	0419 981 927
Chris Myers	180 Nepean Highway, Aspendale	(03) 9580 5938
David Wood	58 Hakea Drive, Mt Martha	(03) 5975 5757 0407 183 728
Mario Fantin	50 Websters Road, Templestowe	0456 422 844
Home Make It	Unit 4 / 158 Wellington Road, Clayton	(03) 9574 8222
The Artisans Botega	317 Victoria Street West Melbourne.	(03) 9328 1843
Lattrel	9 Graham Court Pakenham	(03) 5941 3211 0488 331 001
FAWG	PO Box 91 Bittern. 3918	0466 031 174




### *Introduction to Winemaking Classes*



- We run 'Introduction Winemaking Classes' each year in October, subject to Covid 19 restrictions
- Classes are held over two-Saturdays from 9am - Noon
- The course fee of \$150 includes a starter pack which contains a winemaking book, equipment and materials to make your first batch of wine and complementary membership of the guild until 30 June 2023
- During the course speakers will cover a variety of topics including wine appreciation, different styles of winemaking and techniques.
- At the end of the course, you will have your first 5 litres of fruit wine, well on the way to completion
- The techniques taught in class can be applied to grape winemaking with 'mentoring' from Guild members available after the classes. The guild can also assist with sourcing of grapes



**For further information please contact:**  
**FAWG president: [president@fawg.org.au](mailto:president@fawg.org.au)**  
 **0466 031 174**  
**FAWG secretary: [secretary@fawg.org.au](mailto:secretary@fawg.org.au)**

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