

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, 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 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.
- 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

• 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

						 code*:	
Telepho	ne Numb	oer*:	Email*:				
Note	y forms perly lab	*Man Please tick the box whice Eltham member es must be submitted and the appropriate for the submitted wines must be definitions of the submitted of the submitted wines must be definited wines qualify entrant for the submitted submitted wines with the submitted wines will be defined wines with the submitted wines will be defined with the submitted wines will be defined with the submitted will be submitted with the	in screwcap bo ees must be red elivered by 12	ottles (ne ceived b August	o cork cl by 15 Jul 2022.	y 2022.	ermitted
Entry No. (FAWG use only)	Class Code [†]	Description		Year of Vintage	Country Wines Only SG or D/M/S ^{††}	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
				1 /+++=	41	\$3.00	\$72
		Public Tasting Day pre-paid	entry tickets \$12 eac	cn (*\$15 at	tne door)		\$75
	1		TOTAL			\$	

EFT Ref: please include your

surname and WINESHOW

CHEQUE

METHOD OF

PAYMENT OFFICE USE

WINESHOW CLASSES 2022

Class	Wine type / description	Vintage / Year				
GRAPE WINES: RED – BARREL SAMPLES						
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				
GRAPE WIN	NES: RED					
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				
GRAPF WIN	IES: WHITE					
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				
	WINES. (Identify Specific Gravity or label Dry, M	· · · · · · · · · · · · · · · · · · ·				
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				
COUNTRY	& GRAPE WINES					
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 wineshow page

PROPERLY LABELLED BOTTLES MUST BE DELIVERED TO THE LOCATIONS BELOW BEFORE 13 AUGUST 2021

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



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 2022
- 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

2 0466 031 174

FAWG secretary: secretary@fawg.org.au



www.fawg.org.au