



April 2025

www.fawg.org.au

What's on at this months FAWG Meeting:

Hi All, Well the second month of Autumn how the time fly's and we are entering well and truly our Mini comp part of the year, where you can enter your wines to be judge by your fellow peers and your scores go towards your tally for this years show.

Who knows you might be looking at winemaker of the year.

Next meetings mini comp is the white wine class, and it can be a grape or country wine as long as it's white. Can a plum out do a chardonnay?.

And on the subject of white wine I think it might be time for a bit of fun with a white wine quiz so make sure you come along you wouldn't want to miss out on a prize now.

On that note about the meetings, it is left to too few in bringing supper to share.

If you could make a conscious effort to bring a plate of something or a bottle of your crafted wine to share with the members it would make the night much more enjoyable, especially with the wine the guild often supplies for tasting and discussion.

Cheers for now Glen

In this issue

• FAWG calendar	2
• Cordon Corner	3
• Maltese Intro	4-6
• My vintage year	6-10
• Member offer	11
• Sponsors and supporters	12

Coming Up

Saturday 5th April 11am-4pm
Stratagem Bendigo Winemakers Festival
\$60

<https://www.bendigowine.org.au/2025-stratagem-bendigo-winemakers-festival>

Saturday 5th April 11am-5pm
Avoca Ryenees Unearthed Food and Wine Festival
\$75

<https://events.humanitix.com/2025-pyrenees-unearthed-wine-food-festival/tickets>

Sunday 6th April 11am-4pm
Tinamba Food and Wine Festival \$20

<https://events.humanitix.com/2025tinambafwf?hxchl=mkt-loc&hxref=australia%2Fmount-taylor>

Friday 11th April 5pm-7pm
Free Moorooduc Estate Tastings at Peninsula Beverage Co. Main Street Mornington \$0

<https://www.eventbrite.com.au/e/water-to-wine-tickets-1268109261939?aff=ebdssbdestsearch>

Friday 18th April 12noon-5pm
Ashcombe Maze hosts "Water to Wine" \$55
<https://www.eventbrite.com.au/e/water-to-wine-tickets-1268109261939?aff=ebdssbdestsearch>

FAWG Calendar

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
April 8 th		Gordon Evans white wine mini comp		Autumn Winemakers lunch To be finalized	Tues 1st zoom 7pm
May 13 th		Chris Myers Red wine mini comp		Wine Tour with Eltham To be finalized	Tues 6 th Zoom 7pm
June 10 th		Sheila Lee Liqueur & Fortified Mini comp			Tues 3 rd Zoom 7pm
July 8 th	The Guilds AGM Homemade Night		A chance to show what else you can make	Winters Winemakers Lunch To be Finalized	Tues 1 st Zoom 7pm



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

The **Wine Makers Lunch** was a huge success. As a joint social occasion with EDWG & FAWG, also a success. Equal numbers of guests from both guilds attended. We tasted your wines, we had plenty of conversation and the general conviviality was noted by all. The fun and the laughter was infectious. That we should do this more often is obvious to me, and I hope you.

My thanks Val & Pam Henry for your exceptional support for the Frankston Guild and me, particularly. You were the first persons to put up your hand for a WML and so without you, it would simply, not have even got off the ground. Val your quiz questions(Won again by Dr Paul Boon, we may have to handicap this event in future) are always entertaining and thanks for taking the time and effort. Very appreciated by all.

To everyone thanks for the excellent food. I know how much time it takes. Well done. I will keep reinventing the Wine Makers Lunch to keep it interesting. Some ideas for the next one will be exciting, if I can pull it off.

Cheers Dave

Cordon Corner

By Mike Payne

By the month of April, most areas will have completed harvest and the winemaking processes will be at various stages. So, as soon as things settle a little in the winery and the vineyard gear is all packed away for another season, it's a good time to take a look around out there and see what maintenance is required and what improvements could be made to make things better or easier next season. About now, I can be found wandering around, pen and notebook in hand making notes as to what repairs may be required and marking individual vines for specific treatment.



If anyone experienced Powdery Mildew, particularly in the early part of the season, I suggest a couple of applications of contact fungicides to control the spores before leaf fall and dormancy. While conditions at this time are typically mild, cooler and cloudy, it is ideal for spores to multiply and then overwinter, only to give more grief next Spring. Already the basil leaves are falling so the sooner the better.

Funnies



Jancis Robinson OBE to make first address to Australian audience in over five years

- February 21st, 2025



Jancis Robinson (left), pictured with Sarah Collingwood in 2017. Image courtesy Australian Women in Wine

Jancis Robinson OBE will deliver a keynote address at the Australian Women in Wine 10th Birthday Gala on Saturday, 19 July 2025.

This will be Robinson's first address to an Australian audience in more than five years. Due to Robinson's personal commitment to lowering her carbon footprint and reducing air miles, she will appear via video link from London—however, Australian Women in Wine said that her presence, even virtually, is a “monumental” addition to this event.

“We are absolutely thrilled and honoured to have Jancis Robinson join us for this special occasion,” said Jane Thomson OAM, founder and chair of AWIW. “Her influence on the global wine industry is unparalleled, and to have her share her insights and her vision for achieving gender equality in wine is an extraordinary privilege.”

The Australian Women in Wine 10th Birthday Gala will celebrate the group's decade of gender advocacy and progress, recognising the achievements of women in the industry. The event will also kick-off the 2025 Australian Wine Industry Technical Conference, which runs from 20 – 23 July in Adelaide.

Tickets for the gala are available [here](#). Kalgoorlie vineyard makes dessert wine far from WA's viniculture heart

By [Katrina Tap](#) and [Robert Koenig-Luck](#)

- [ABC Goldfields](#)
- Topic: [Viticulture](#)

Sun 23 Mar

Kalgoorlie vineyard makes dessert wine far from WA's viniculture heart

By [Katrina Tap](#) and [Robert Koenig-Luck](#)

It's just before six in the morning, but the grape harvest is already well underway. Bright green leaves are a stark contrast from the dusty red soil the vines climb out of. While the sun has only just begun to rise over the vineyard, it's already close to 30 degrees. But the scene is taking place hundreds of kilometres — 834 kilometres, to be precise — from the heart of WA wine country.

Kalgoorlie winemaker Geoff Paynter is expecting about a dozen of his friends to show up to help pick the year's vintage. He wouldn't be surprised if there's a couple of no-shows. "It's going to be a hot day, I think they're predicting 46," he says.



Mr Paynter says Kalgoorlie has a history of vineyards due to Italian migrants. (ABC Goldfields: Katrina Tap)

WA's largest, and only, inland city Kalgoorlie-Boulder is best known for its gold mining, arid climate and plentiful pubs. It's probably the last place you'd expect to find a vineyard. Mr Paynter begs to differ.

"Kalgoorlie-Boulder's always had a big history of Italians, and they all had vineyards in their backyard," he says. "Over the years that's probably died out, but it was certainly not uncommon for Kalgoorlie."



A gold nugget suspended in wine is a nod to the gold-mining region. (ABC Goldfields: Robert Koenig-Luck)

A mining surveyor by trade, Mr Paynter can generally be found tending to his vines at weekends. "I think as a surveyor, I should be able to get the rows pretty straight." A week before harvest, he stops watering the grapes and lets the skin become slightly raisined to increase the sugar content. It's a critical step in producing the port that Mr Paynter's vineyard Binduli is best known for. Growing a vineyard in a water shortage.

The WA Nationals' \$100 million proposal to pipe desalinated seawater to Kalgoorlie taps a long history of grand plans that have tripped up governments and oppositions alike.

Despite its isolation, Mr Paynter says the region's overall climate is similar to high-profile wine regions such as South Australia's Riverland and the Riverina in New South Wales. But the lack of a regular water supply remains a challenge. "Only difference is they have a big river going through the middle, we don't even have groundwater here we can use," he says. "If you go 150 metres down you might hit super hyper-saline water, which you can't use for anything."

Keeping a vineyard alive in an arid climate is not without challenges. Mr Paynter has gone from watering the vineyard every day to once a week, [amid city-wide water shortages](#). "When I first moved here, there was a dairy, there were veggie patches," he says. "The oval just up the road was an orange grove. I had bigger plans, but water is the biggest issue in Kalgoorlie, so I'm a bit limited there."



Bunches are destemmed and grapes are churned before they are left to ferment. (ABC Goldfields: Robert Koenig-Luck)

Inside the winery, the floor is starting to fill up with buckets of grapes. Mr Paynter fires up the de-stemming machine. He lifts the buckets above his head, tipping the grapes into a chute at the top. The crushed grapes trickle into a large steel vat, filling the warehouse with a sweet smell. Empty stems funnel out the side.

Mr Paynter originally established Binduli Winery in 2001 with his late wife Kathryn. "I was making the wine, and Kathryn was trying to sell it, and market it and the like," he says. "When she passed on, that sort of stalled a bit. So now I'm trying to regroup and get going again. "She's always with us." Friends and family on hand to help Helping hands continue to rustle through the leaves to find hidden bunches of grapes. Friend and former federal MP Tony Crook is one of them. "It's always nice to come back here and remember Kathryn fondly," he says. Mr Crook has helped with the annual harvest for more than 20 years. "Every year this is a bit of a ritual for us," he says. "All of his mates are just happy to help out."

With few grapes left to prune, Mr Paynter's reinforcements gather in the air-conditioned winery to find reprieve. It will be a while before they can try the fruits of their labour. The grape juice will spend time fermenting before it is aged in oak barrels for months. But they aren't too worried, with cold cans of squash and ginger beer on offer. "Kalgoorlie is all about friends, there's a lot of people I call friends here in Kalgoorlie," Mr Paynter says. "Kalgoorlie's good for that."



FAWG MEMBER OFFER

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