



May/June 2025

www.fawg.org.au

What's on at this months

FAWG Meeting:

Hello Memberberries,

This Months meeting will feature The Chris Myers Red wine mini comp where all members can bring along one of their Red Wines, grape or country and have the group judge and score the wine. Like last months meeting where we did white wine the score goes towards your total score come show time and will help us determine The Winemaker of the year for 2025. Entering the wine also gives you an idea how it is travelling in the bottle. I suppose we better have another quiz around red wines and a blind tasting which was good fun last month with some prizes.

Another thing I have noticed that we don't seem to do lately is members bring along one of their wines to get some feed back from fellow members on that wine. Don't be shy the guild has a lot of very good winemakers who are more than willing to give some advice on your wine, whether good or bad.

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

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Coming Up

Friday 2nd to Sunday 4th May
Grampians Grape Escape Wine and Music Festival various times and prices
<https://grampiansgrapeescape.com.au/>

Saturday 10th May starting from 8-10am
Mornington Peninsula Autumn Winery Walk
visiting 5 wineries and including generous snacks and lunch at Merricks Store \$120
<https://morningtonpeninsulawine.com.au/mornington-peninsula-autumn-winery-walk>

May 12th to June 8th online
Melbourne Wine School WSET Level 1 in wine \$320
<https://melbournewineschool.com.au/pages/online-wset>

Friday 30th May to Sunday 2nd June
Good Food and Wine Show Melbourne
Melbourne Exhibition Center from \$40
<https://www.melbournefoodandwine.com.au/>

Saturday 7th June 11am-4pm
Mornington Peninsula Winter Wine Weekend
at the Red Hill Showgrounds early bird \$80
<https://morningtonpeninsulawine.com.au/winter-wine-weekend>

FAWG Calendar

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
May 13 th	Red Wine Quiz Blind Tasting	Chris Myers Red Wine mini comp			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		Tues 1 st Zoom 7pm
August 12 th	Cellar dwellers, Unusual old & Mulled Wine	No Comp		2025 Guild Show at Balnarring Hall Judging Day 29 th Public day	Tues 5 th Zoom 7pm
September 9 th	Trophy Presentation Night	No Comp	Talk on the good the bad and the ugly from show		Tues 2 nd Zoom &pm
October 14 th	South American Night Food & Wine Bookings essential	No Comp	Its about wines from South America and what goes with them		Tues 7 th Zoom 7 pm
November 11 th	Start to look at Bulk grape purchases	No Comp		Eltham Wine show	Wed 5 th Zoom 7pm
December Sunday 7 th	No Club night End of year Xmas party	No Comp	Sunday at Balnarring Hall Bookings		Tues 2 nd Zoom 7pm
January 13 th 2026	Start of year Dinner TBA Bookings essential				No Zoom meeting

February 10 th		Sparkling Wine Mini Comp			Tues 3 rd Zoom 7pm
March 10 th		No Comp			Tues 3 rd Zoom 7pm
April 14 th		Gordon Evans white wine mini			Wed 8 th Zoom 7pm

Cordon Corner

By Mike Payne

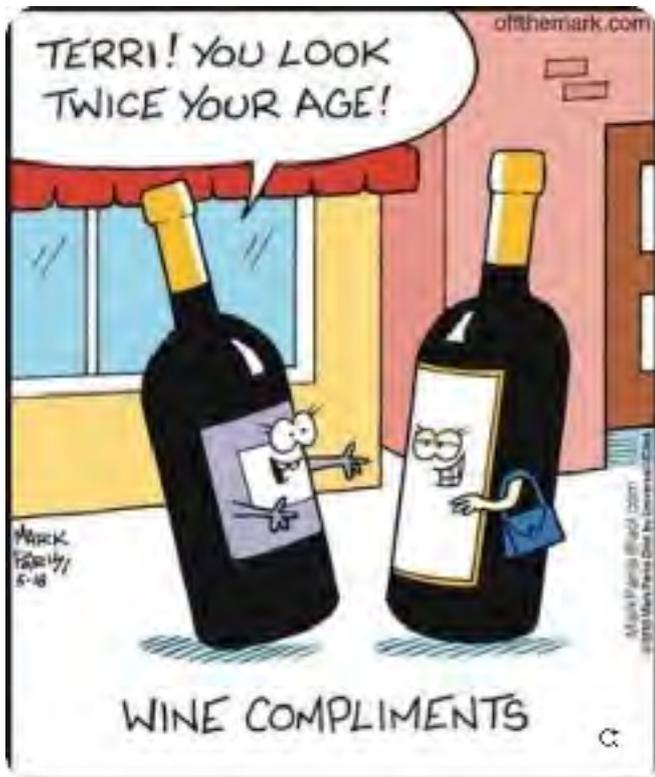
May in the vineyard is generally a time when the vines turn their attention to slowing down, going through leaf fall and preparing for winter dormancy.

Once the crop load is removed and before the leaves stop functioning, there is a flush of root growth, particularly in young plants so this is a good time to fertilise so that the root system can take advantage and store nutrients for next season.

As the leaves cease to function and fall, the storage materials throughout the canes and shoots grown in the last season translocate slowly back down into the permanent parts of the vine so, if you are considering taking cuttings for future grafting or planting, now is the ideal time while the canes and shoots still contain the carbohydrates. Cuttings can be stored in various ways, but they should be kept moist, wrapped in a medium and stored below 10 degrees, (ideally in the bottom of a fridge), then they should be fine until next Spring. Cuttings are usually cut to two buds for grafting and four buds for planting, (two buds below ground and two above). Cuttings for planting are generally grown for a season in a garden bed with the strongest selected and planted out the following season.



Funnies



the truth isn't
in this bottle

the truth is
probably in the
next bottle



©

History Of Turkish Wine

I am about to head off to Turkey and Greece on holiday. On looking at my itinerary I found that the first night out of Istanbul I am staying at a winery. That there are wineries in a Muslim country got me researching and this is what I found.

Transcaucasia (Georgia, Armenia, [Azerbaijan](#), and southeastern Turkey) was almost certainly *Ground Zero* for *Vitis vinifera*. Archeobotanists (yep, that's a real thing) have found evidence of grape-growing and wine making in Anatolia (central Turkey) dating back 7,000 years (think Neolithic Stone Age). Fast forward about 5,000 years, and there's evidence that wine played a prominent role in the ancient Hittite civilization of Anatolia. The Hittites were polytheistic, worshipping a multitude of mostly nature gods (Gozer not among them), and wine was used in both ritual and celebration. But the Hittites weren't using wine just for religious purposes — they were ancient oenophiles. Archaeologists have found cuneiform tablets indicating the Hittites had specific words for different *types* of wine.



Turkey ranks 4th in the world for acres under vine, yet only 5% of those grapes are made into wine (most are eaten as table grapes or raisins). During the long Ottoman Empire (624 years), alcohol was more or less banned. The Ottomans eased restrictions in the second half of the 19th century, and wine production increased dramatically. Up until World War I, Turkish wines were well known

and regarded throughout Europe. But after World War I, and the subsequent conflicts between the Turks and the Greeks, the Turkish wine industry nearly imploded. The Turkish government seized control of alcohol production in the mid-1920s, with the notable *exception* of wine. However, with few regulations on quality, wines tended to be mass-produced plonk. It wasn't until the 1980s that Turkey began to fully modernise its winemaking techniques, turning an eye toward quality and craft.

Because Turkey is a predominantly Muslim country (98%), alcohol consumption is low (most of the figures I read indicate only around 15% of Turkish people drink alcohol). As such, the most popular drink in Turkey is tea. But among those who do drink alcohol, the most popular drink is Raki, a clear anise flavoured spirit similar to Greek ouzo. Beer is second in popularity, followed by wine. And while it's not technically illegal to drink or make alcohol in Turkey, the government doesn't make it easy. There's a whole array of restrictions:

- Retail alcohol sales are banned from 10pm to 6am.
- No alcohol advertising (this includes websites for wineries and other producers).
- No consumer wine/alcohol tastings. Wineries and other producers must host private tastings to get the word out about their product.
- Alcohol is taxed, and heavily. There's an import tax as well as a *Special Consumption Tax*, based on the amount of alcohol in a particular drink (for wine, it's somewhere around \$1.70 per liter). All of this means that *wine is expensive in Turkey*.
- Every bottle of wine sold in Turkey must include a warning label with the words, *alkol dostunuz degildir*, which translates to *alcohol is not your friend*. I am not making this up. (I'm also trying to picture those words on the back of a bottle of Bud Light.)

Turkish wines tend to lean toward native varieties such as Kalecik Karası, and Boğazkere. Red blends are extremely popular, though white wines (Narince) can still be found in abundance. You can also find foreign varieties like Shiraz and Cabernet Sauvignon thanks to the country's Mediterranean climate.



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

SPONSORS AND SUPPORTERS

[https://
homemakeit.com.au/](https://homemakeit.com.au/)

