



NEWSLETTER FEBRUARY 2023

www.fawg.org.au

Ahh—February the last month of summer

Hello All, And welcome to Feb

This month we are having wine classes at the Eco display centre at the Briars we have about 4 students doing the classes this year and hopefully they will enjoy the experience and become wonderful members into the future. If any of you have someone you know who might like to do the classes, there is still room for more students, so please ask around, the more the merrier. Grape season is sneaking up on us too, it looks like a hard year with all the rain we have had up north, Shepparton is only prepared to supply us this year and we do have a supply in Heathcote for shiraz, machined picked.

I will be letting you all know shortly where we can get grapes from for this season as some of the members have been hunting around for supply and letting us know also.

Cheers for now.

In this Issue

FAWG Calendar	2
FAWG Christmas Party	3
What's Happening at the Briars	4
FAWG Website	4
Members Contributions Mildews	5
Demise of Winecheck Dromana	6
My Vintage Year TWICE!	7
Sponsors Page	13

Coming Up

Did you know—There is a calendar function in our FAWG forum. This can be used for members to check or list dates of functions or events.

- **5 February 2023** - Summer of Riesling and Aromatic Whites Garden Party, Belmont Bellarine peninsula
- **10 & 11 February 2023** - Pinot Noir Celebration, Mornington Peninsula
- **14 February - Guild Meeting**
- **Fri and Sat throughout Feb** - Gin Master Class, Bass & Flinders Distillery, Dromana
- **18 & 25 February** - FAWG Introduction to Winemaking Classes, Mt Martha
- **24 & 25 February** - Melbourne Beerfest, Catani Gardens St Kilda
- **11-12 March 2023** - Tastes of Rutherglen

FAWG CALENDAR

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
January 10 th 2023			Taylors 2020 Shiraz		Tues 17 th zoom 7:15pm
February 14 th 2023	Robin from Laffort to talk about yeast	Sparkling wine mini comp		Winemaking Classes at Eco Centre Mt Martha Sat 18 & 25 th	
March 14 th 2023	Alternative varieties with Ashly from Ricca Terra			Red Hill Mead show Judging 26 th Feb Public day 11 th March	
April 11 th 2023	John lee Trophy 2023 Talk on Ciders with Lisa Creswell				
May 9 th 2023	Sugars in country wines/ Tastings	Sheila Lee Liqueur & Fortified mini comp.		Possible wine tour with Eltham month TBA	
June 13 th 2023	TBA				
July 11 th 2023	AGM meeting/ Homemade night				Tues 15 th zoom 7:15 start
August 8 th 2023	Cellar dwellers Unusual, Old and mulled wines			Guild Show 26 and 27 Aug at Balnarring Hall	
September 12 th 2023	Discussion on Show results and Tastings	Gordon Evans white wine mini comp			Tues 5 th zoom 7:15 start
October 10 th 2023	Italian Wine night start time 7pm			Possible Wine Tour with Eltham month TBA	
November 14 th 2023	TBA	Chris Myers Red Wine Mini Comp			Tues 7 th zoom 7:15 start
December 3 rd 2023	No Tuesday meeting End of Year			Sunday 3 rd Xmas party at Balnarring Hall	

Please note that the FAWG forum also has a calendar function that can be used by members to list events, social items, etc.



FAWG WEBSITE

Each month one or two tabs of our website will be reviewed to give members an insight into what is available to them.

This month we look at the '**About**' tab.

There are 4 sub-tabs available, which are **Membership, Contacts, Meetings and Member Stories**.

Membership tab - provides general information about the Guild, Our aims, benefits of membership and our

Contacts tab - provides the guild phone and email details. Committee members are listed with their email contact

Meetings tab - lists our meeting dates for the year

Members Stories - contains extracts from our newsletter 'My Vintage Year' articles series. It gives an insight to various FAWG member's and associates journeys in winemaking

The website will be progressively upgraded and any constructive suggestions will be incorporated into our website.

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 at the meeting early and advise Kevin Murphy that you require your wine analysed.

Samples should be kept away from air (i.e. in a sealed bottle, or sample vial with minimum air space. Only a very small sample is required for the tests.

**Costs are: FreeSO₂ \$5.00 and Malic Acid \$10.00
(compare to \$25 to \$30 at a wine testing laboratory)**

CRITTENDEN ESTATE Mornington Peninsula

Winetitles Medi recently published an article "Marking Four Decades of Game Changing Sustainability at Crittenden Estate"

It is an interesting article , outlining the establishment of the estate and the transition to more sustainable viticultural practices.

The practices include

- Minimising the use of chemicals
- Organic sprays
- Composting winery waste
- Mid-row cropping



It is interesting to note that Crittenden Estate were early adopters of the Sentia wine analyser, when it was first introduced to the Australian market.

Read the article at:-

<https://winetitles.com.au/marking-four-decades-of-game-changing-sustainability-at-crittenden-estate/>



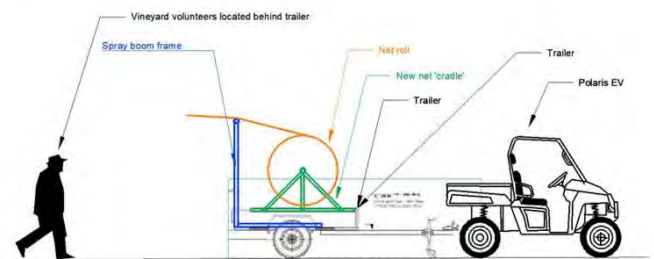
What's Happening at The Briars

We are continuing our spray program and have used a different type of spray this time (Azoxyastrobin), to try to avoid the mildews developing resistance to some sprays. The Azoxyastrobin is an organic, broad spectrum systemic fungicide, with low toxicity to humans and animals and bees.

We will not be far off netting the vines. As we are a group of volunteers, we lack the resource of commercial vineyards and often have designed and built 'make do' devices to achieve our requirements, rather than paying contractors to do the work.

One such task is netting installation and retrieval. We have devised a trailer mounted system as shown below

Layout of net roller for net installation.



We recently modified the system to make net installation easier by improvising with the use of a basketball hoop. The hoop is located so that the nets drop straight over the row of vines



MEMBERS CONTRIBUTIONS

A global celebration of Australian Pinot Noir



Pinot Noir Celebration Australia 2023 is taking place on the Mornington Peninsula on 10 and 11 February, and for the first time, extending into the United Kingdom, United States, Canada, Singapore and Denmark in March 2023.

Only a small number of tickets to the tenth edition of the Pinot Noir Celebration Australia on the Mornington Peninsula are available, with many self-select workshops and seminars now fully subscribed on day two of a remarkable program designed to provoke conversation and a connection to place.

The global nature of this year's event will be highlighted by the keynote speech by the engaging, German-born Pinot Noir enthusiast Anne Krebiehl MW, as well as contributions by US climatologist Dr Greg Jones, indigenous Alaskan wine writer and educator, Elaine Chukan Brown, journalist Guy Woodward from the United Kingdom, Waitrose wine buyer Rebecca Hull MW and Singapore based sommelier and wine writer, Richard Hemming MW.

Now the bad news - tickets are \$1500 each!

More information at:

<https://www.pinotcelebration.com.au/>

From David Hart an article on Riesling that the focus group may appreciate. See link below

<https://www.paulgwine.com/deep-dive/riesling-the-five-tool-conundrum>

From David Hart as well

New use for Crown Bottle Sealer - installing port corks



My Vintage Year:

An interview series : Where we interview wine people. They may be your fellow guild members or significant others in the Wine Industry. Was this their vintage year: by Dave Chambers

Today it is **Rino Ballerini**.

Rino is a person you can easily like. That is rather clumsy English. But it gets the point across. Rino is affable, approachable and good humoured. All traits that will get you somewhere. In his case the wine guilds of both Eltham and Frankston. For he is well known at both. I like him as all do. He is a very fine wine maker. But why wouldn't he be, he is Italian of heritage and very proud of his culture. I like Italians, they are courteous, good natured, generous, and honest. Just like Rino. I was surprised to learn from the interview that a lot of his skills came after joining the Frankston Wine Guild. But that is what the Interview Series is about, discovering details about wine making you assumed but it turns out incorrectly. I hope after the reading below, you are a lot wiser to wine making. I was. Thank you Rino for taking the time to share your experiences and knowledge.

Dave Chambers

Dave: Why wine not beer



Rino: We (my family) arrived from Italy in 1950. I was 2 years old. When I was aged 8 years old, in the late 1950's, dad started making 'bad wine'. I can remember him saying 'you're best to mix it with water', but it was 'still terrible to drink'. This wine making went on until about 1966 and dad never made wine again. We never drank beer.

Dave: How did wine making as a hobby unfold. Has this been an easy path for you. What came first, The Wine Guild or Wine making.

Rino: 100% The Wine Guild came first. I couldn't believe how well the members made their wines. I didn't want to make bad wine. Nothing is easy when you try something new.

Dave: What is your first experience that you remember that led to an interest in wine, and did that immediately lead to your hobby of making wine.

Rino: In 2015 and being in the Wine Guild for a year, I was making my first attempt at strawberry wine. My friends in the Guild were very helpful to me. Without them, it would have been difficult and I still am asking questions today, and am still learning.

Dave: What is an interesting unknown fact about you that members of the Frankston Guild may or may not find interesting.

Rino: I played Victorian State league soccer and other sports, plus I owned a dairy farm and last and not least 46 years as an electrical contractor.

Dave: If money was no object, what wine or beverage purchase would you make with unlimited funds.

Rino: There are so many wines to choose from. For me, made by Alberto Antonini, 2016 Chianti Riserva and DOCG. He is one of the best five wine makers in the world.

Dave: What are you making now or have recently that you are most proud.

Rino: At the beginning, my main interest was to make red wines, but since I've been making white wines, I've developed an equal interest in white wine making. The wine that has impressed me the most is the 2021 (grapes from my vineyard) Pinot Gris. It received 19 points. (Dave: And he neglected to point out a Gold Medal, and coincidentally I am taking a bottle I brought from

the Xmas Auction to my next U3A Class I run. Breakfast on the Yarra. Thanks for your generosity, Rino)

President Question from Glen Fortune:

Question: Since joining Frankston, your wine making has improved tenfold, and you are so passionate about getting it right and how you go about it. Really great to witness. Is there another part of your life where you have excelled. Because of this passion i.e. you have to do it right or not do it at all

Rino: Glen, you know me very well. In my younger days it was my family that gave me drive and motivation, and they still do. Later in life and discovering wine making is just another exciting passion.

Dave: Does technical astuteness give you an edge in your wine making skills. Wine making is a skill that unfolds with experience. Are you finding this to be true in your wine making.

Rino: I've got basic technical skills. You are right, you need to practice the skills to achieve the knowledge and experience.



Dave: Are you into the intellectual part of the discussion about wine. Wine can be so many things to so many people, but what does it bring to you.

Rino: I like to keep the discussion simple. I like reading about the history of wine making which

has been around for thousands of years. We owe them credit for the knowledge that's been passed down to us over those years.

Dave: Are you a pedantic fussy wine maker or do you prefer to feel your way 'steady as she goes'. 'It will work out in the end.'

Rino: I like to be thorough right from the beginning. Picking the grapes, crushing, fermenting, bottling and measuring. You need to guide the wine and measure for PH and SO₂ as



you go.

Dave: What is wine making to you. I suspect it is not just a hobby but a consuming passion that excites you. Is this true

Rino: Yes, wine and food are a consuming passion. We come from Tuscany with a large family and friends. You don't have food without wine. It doesn't work. It's like a marriage. If I make a bad wine, I'll hear about it from my friends and family. I've got to make a good wine to 'get them 'off my back' (joking).

Dave: What are you excited about the future of home wine making. Where do you see it unfolding over the next ten years.

Rino: Simple. We need younger people to join us and get involved in the club.

Dave: What inspires you to make better wine? Is it the Gold medals or the knowledge you are ever improving on your skills.

Rino: It takes years to understand how wine

works. It takes patience and skill. Medals are a bonus.

Dave: Who or what has been your biggest influence in wine making.

Rino: Everybody at the club has a lot of experience in wine making that can help people at any time. My individual influencers are Robert Chionna and David Hart.

Dave: Can you describe where you make your wine. Is it in your kitchen or do you have a dedicated area for wine making.

Rino: I built a winery and a cellar under the house six years ago.

Dave: What have been the positive surprises of your membership of the Guild.

Rino: Helpful and friendly people.

Dave: What were you drinking in your 20's.

Rino: Cask wine or sometimes bottled wine.

Dave: If you could tell the young Rino, what advice would you give.

Rino: If you can't decide on specific career buy a vineyard and make wine.

Dave: What wine do you particularly enjoy making

Rino: Sangiovese blends.



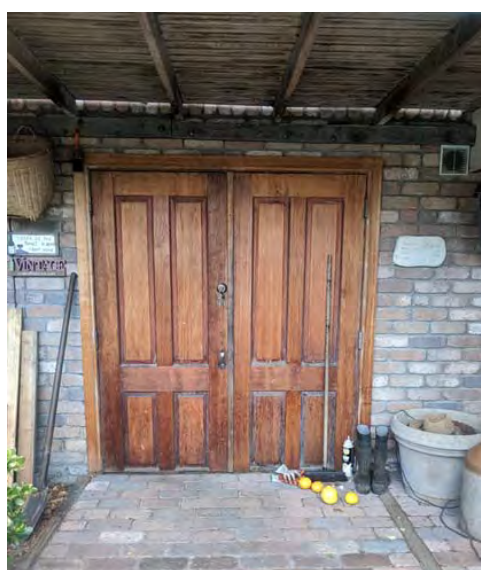
Dave: Enlighten us with a couple of your favourite wine tweaks.

Rino: When I have wines in demijohns and before bottling, I'll do bench trials to see what they're lacking in certain areas of the palate and

I'll blend or add what I feel is needed.

Dave: I have heard with my short time with the Guild some complete disasters whilst making wine. What is your biggest disaster you can share with us.

Rino: The biggest disaster is when I had just filled a 54 litre demijohn of chardonnay that evening and went down into my cellar the following morning to be confronted with the demijohn which had somehow cracked and leaked all over the floor.



Dave: I have asked this question of everyone. So far 100% have said making wine was never a financial consideration. What was the motivation and still is after so many years.

Rino: The challenge of making wine.

And Last Question:

Dave: You are visiting a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. To be clear, that is a choice, that is one bottle of wine, one meal and so on. What will be placed in your suitcase and declared at immigration when you enter the Republic of Maldives on your way to the Bar Atoll.

Rino: My choice of meal would be a 'big' tray of Linda's lasagne and a bottle of Sangiovese. My choice of music would be Andrea Bocelli and my reading matter would be a wine making book by Antinori.

FUNNIES PAGE



"The table asked for a wine with kind of a climate disaster bouquet ... so I recommended the 2017."



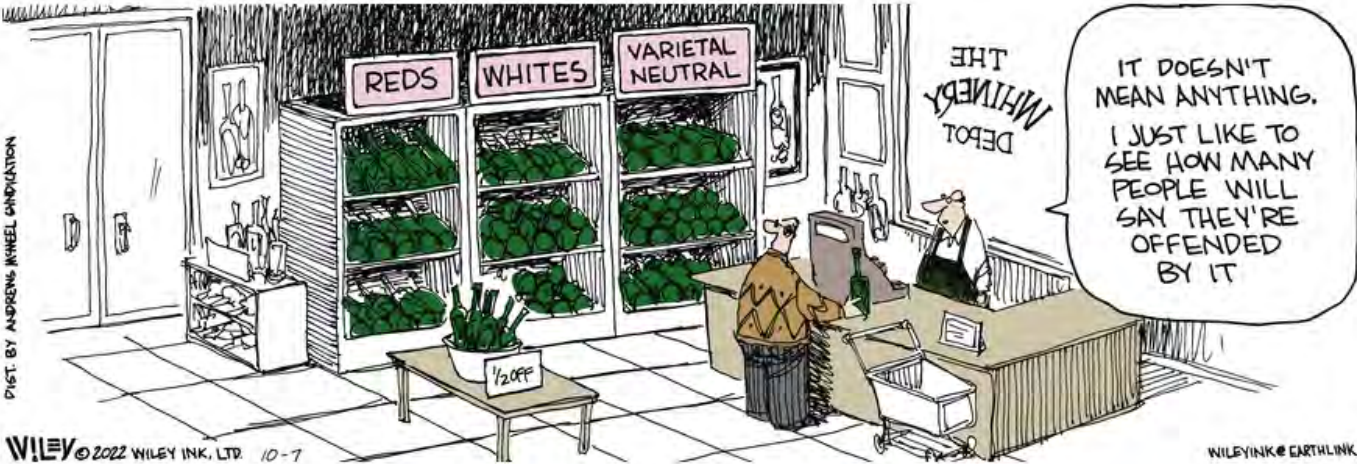
...I'D LIKE TO ORDER ANOTHER BOTTLE!



"By 'cab', I meant cabernet."



"Drinking? Who's drinking? I'm antioxidizing."



PICT BY ANDREW WHEELER CANDIDATION

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