



President's Message

Hello to All and from here the days just get longer and hopefully warmer!. This months meeting is our AGM and I would like you all to consider doing something for the guild to help out in the running of events. Putting your hand up to some jobs saves time on others having to ask and look around for the help that is needed to keep the club moving forward throughout the season. We need people to help with the organising of a wine tour, to help with the catering on a Tuesday night meeting, Stewarding at our show, a wine show director for next year, assistant judging, these are all jobs which help to carry the club forward and now that covid is behind us it is time to start to catch up lost time. David Hart is ringing a lot of you to get some input as to what you would like to see, hear and experience in your club and the committee will be taking every thought on board and trying to implement them the best way possible. So try and think of how you can help us so we can help you improve the club experience. A reminder too that the closing date for your wine entries is the **21st of this month.**

Cheers for now

NEWSLETTER JULY 2023

www.fawg.org.au

In this Issue

FAWG Calendar	2
Top 5 Rookie mistakes for Grape Winemaking	3
What's Happening at The Briars entia	4
First Winemakers' Lunch	5
News Items	7
Blast from the Past	9
Members Contributions	10
True or False	13
Funnies Page	14
Sponsors Page	15

Coming Up

Do a Google search on these events to find out more

- **8 July** - Truffle Hunt, Gembrook Truffles
- **8 & 9 July** - Bendigo Wine Barrel Tasting Weekend
- **14 July** - Truffle Dinner at Paringa Estate, Red Hill South
- **15 July** - Museum Wine Night, Best's Wines, Great Western.
- **11 July - AGM - Nominations for Committee Required.**
- **15, 21, 22 July** - Puffing billy First Class Dining Car, Monbulk
- **22 & 23 July** - Wine & Wildlife at Healesville Sanctuary See article P12)
- **28 July** - Red Series Premium Wine event, Ballarat
- **4 August** - Truffle and Nebbiolo Dinner with Pizzini and the Mountain Hotel, Whitfield

FAWG CALENDAR

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
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 th 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	

ANNUAL GENERAL MEETING

**11 JULY 2023
7.30PM MOOROODUC HALL**

- Do you like the way your guild is run?
- Do you think we could do some things better?
- Do you have any suggestions for guild activities?

Come along and tell us what you think. If you have the time and the interest, nominate for the committee. You do not have to take on any 'executive' role, just help us get things done. Along the way you may just enjoy the experience and learn a few things that ordinary members don't get to know.

Top Five Rookie Mistakes for Grape Winemaking

1. **Picking too early or too late:** I can't say this enough - it all starts with the raw material. Pick too early and your Cabernet will never lose that nasty green bell pepper aroma. Pick too late and your delicate Malvasia Bianca will be a flabby, high pH flop with 15.0% alcohol. Making the pick call is the single most important decision a fresh grape winemaker will make in a wine's life — be sure you make it right. Do be informed by analysis (Brix, pH and TA) but even more important, use your taste buds. If you're a home winemaker getting someone's second crop, try to let it hang on the vine as long as you can to lose some of that acid and get to the flavour profile you're looking for. If you're making wine with a kit, buy the very best quality you can.
2. **Inappropriate must adjustment:** Acid, water, enzymes, nutrients, tannins, bentonite, sulfur dioxide. The list of things we can add to our freshly-crushed grapes is too long to enumerate. Many beginning winemakers believe that the more "tweaks" and additions they make, the better their wine will be. I try to keep my winemaking minimalist and think about using additives only when the grapes really call for it. The idea is to get such good grapes that you don't have to add anything at all if you don't want to.
3. **Not understanding the destructive power of oxygen and spoilage microbes:** After the carbon dioxide from the primary and secondary fermentation blows off, your wine is vulnerable to attack by oxygen and spoilage yeast and bacteria. Leaving wine uncovered, untopped or unprotected by insufficient sulfur dioxide is asking for trouble. When a wine is actively fermenting it can be roughed up, left uncovered and moved around without much worry. Once a wine goes still it's critical to protect it.
4. **Not understanding the constructive power of oxygen and good microbes:** Believe it or not, oxygen is critical for a wine's early development. A healthy fermentation actually needs oxygen to perform its best and young wines, especially, can benefit from an aerative racking in the first months of life. Good microbes like yeast and certain strains of lactic acid bacteria are your partners in the fine winemaking process. Learn about how to use these tools to your advantage and to actively manage their interactions with your wine.
5. **Keeping inadequate records:** So much in winemaking seems to happen by chance - the weather influences the grapes, a cold cellar can slow down a fermentation and a random spoilage yeast can invade a perfectly good wine. To maximize the level of control you have over your wines, keep good records during the winemaking process. Only by logging in dates, treatments, wine analysis and tasting notes do we learn what works, what doesn't and how to improve.

By Alison Crowe (WineMakerMag Wine Wizard)



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

What's Happening at The Briars Vineyard

We are in pruning mode at present, over 1,000 cab-sav vines to prune and about 75 percent completed! Due to the presence of fungal disease, we cannot prune in the rain, so this slows us down.

Recently we have had some Vineyard Volunteers (VVs) retire and, therefore, have a limited number of positions available, if any guild members are interested?

Please be aware that the VVs need to be committed to various tasks throughout the year, as we try to evenly spread the workload amongst the VVs. To be accepted as a VV you must:-

- Have a current, or apply for, a Working with Children Check
- Have a current, or apply for, a Police check
- Register with the Briars and
- Complete an induction session.

All of the above are free of charge.

Each VV is allocated a share of the grape harvest based on the number of hours they have contributed throughout the year.

As volunteers with the Mornington Peninsula Shire you will also be allowed free entry to some other events during the year (including Volunteers lunch, various workshops

If you are interested in joining the VVs please contact David Wood on 0407 183 728 or email info@fawg.org.au.



FIRST WINEMAKERS LUNCH

Sat 24 June

Val and Pam Henry hosted this, the very first lunch, called Wine Makers. They are remarkable hosts and the generosity of sharing their home with us is noted. The Frankston Guild is lucky to have such sharing and caring individuals. I suggest that their giving and caring comes back double from the warmth flowing back from the receivers.

skyline; the views are amazing across the bay to the mountains fading into the distant horizon. They provided trays of food, decorated the space with Demi-Jons and wine equipment to enhance the mood of the day. Two Flagons of fermenting liquid bubbled away on the coffee table. One a green 'Irish Wine' and the other a 'Blue Wine' that David Hart suggested may need attention after Val's "Oh Shit" moment. Val did an 'Amazing Facts About the Wine World' Quiz shortly followed by Dave's 'Smart Arse Quiz', which the host won.



You may now be thinking to yourself, "Perhaps I should ring Dave now to get onboard for the next one at Rino's home." Well, I have got to tell you the numbers are almost gone for his as well. Perhaps I forgot to mention this will be popular. It's like half time at a Frankston Guild Meeting 2.0. You know Glen rings the bell and says, "Ok resume your seats, please everyone." When you are in the middle of a fascinating discussion about global warming and the impact of this to your newly planted Fiano Grape Vines.

What a successful day it was. Lots of social chatter, both about wine and topics wide and varied. We watched a quite severe wind squall and storm from the Henry's top deck swing around us and head up the bay. The Henry's home has been fashioned by them to include those luxuries that make for very comfortable living, perched as it is above the Frankston



First Winemakers Lunch (Continued)



If you miss Rino's winemakers lunch event, don't despair, we have a much bigger event coming up at Kevin's place. I use the word event, advisedly, because Kevin has some wild plans to make this, one not to miss. Big, Kevin the bon vivant from The Guild is hosting a major Wine Makers Lunch, an extravagance in September with anywhere between 30 – 60 people. All provided at no cost to you, save for bringing a plate of food to share and some great wine you made yourself. More info will be provided closer to the event. But book with me now. Don't miss out!

Dave Chambers

Contact me on 0428 262 426,
or daveskiss@gmail.com

Editor's Note: There is one sure way to book a spot at these luncheons and that is to host one! If you'd like to do so, please let Dave know!



Sunny Ridge-- Rocky Creek Strawberry Farm

In 'Stock and Land' Newspaper 25 May 2023

Sunny Ridge Strawberry Farm has been reacquired by its fourth-generation founding farmers, the Gallace family, after a six-year hiatus.

After selling to The Waratah Group (TWG) in 2016 they repurchased the property last year, renaming it **Rocky Creek Strawberry Farm** as TWG kept the Sunny Ridge brand.

Located at Main Ridge, and owned by father and son Mick and Matt Gallace, they just wrapped up their first season back.

"It was great to see a lot of customers coming back," Matt said.

Mick said TWG were struggling following the COVID-19 pandemic, which was likely one of the reasons for the sale.

"I think they struggled with the yields that were coming from these particular properties and they saw that the land values are so high, and couldn't justify continuing to grow strawberries in this area," he said.

Matt said traditionally, commercial varieties of strawberries had a trade off between yield and flavour, with higher yield came less flavour, but his family always prioritised taste.

"We grow strawberries that you always know what you are going to get," he said.

"Whereas other growers may choose the yield because farming is all about yield, price per kilogram and yield, that's the only thing that you can really manage a profit and loss on."

With a wet start to the season, Mick said it was difficult to establish plants in the existing soil structure, but it was great to be back.

"[The soil] will come back, it just needs time, all

the microbes and bacteria and organic matter are very important," he said.



Rocky Creek Strawberry Farm owners Mick and Matt Gallace

Funeral of Sir James Hardy



The man affectionately known as 'Gentleman Jim' died on June 14 2023 at age 90 while surrounded by loved ones at an Adelaide hospital.

He was honoured with a state funeral on 23 June.

Jim joined the company in its centenary year, 1953, and worked in a variety of roles before transferring to Sydney as director and manager for New South Wales.

Jim is perhaps best known in Australia as a legendary yachtsman. He has sailed successfully in Admiral's Cups, America's Cups and Olympic Games, and he was awarded an OBE and knighted for his services to yachting and the community.



In Jim's honour, Hardys Wines released the Sir James sparkling wine range in the late 1980s.

Vale John Purbrick (Tahbilk Winery)

From winetitles.com.au newsletter 27 June 2023

Reginald John Stevens Purbrick, a former managing director, marketing director and chair of the board of Victoria's oldest family-owned winery Tahbilk, the father of former CEO and winemaker Alister Purbrick and the grandfather of its environmental manager Hayley Purbrick, has died aged 93.



Known as John, he was born in London on the 2 February 1930 and came to Australia with his parents, Marjory and Eric, settling at Tahbilk Winery 1931.

Educated at Melbourne Church of England Grammar School, John boarded from the age of six until he left school as a 17-year-old when he embarked upon an initial stint as a jackeroo in the Western District of Victoria and the Riverina of New South Wales in 1948.

He travelled to England in 1949 before returning to jackerooing in Australia in 1951.

By this time, he had developed excellent horse-riding skills and regularly competed in country race meetings which often resulted in a top three finish.

John met Bonnie McAllister at the Deniliquin Picnic Races in 1952 and married her in June 1953 by which time he was managing his own rice farm at Moulamein on the Edward River in NSW.

He decided to sell this property in 1955 and return to Tahbilk to work with his father and

manage the sizeable farm on the estate. In 1970, he was promoted by his father to general manager of Tahbilk before his final promotion to managing director in 1975. John continued in this role until he handed over the reins to his son Alister in 1980.

John also gave back to the local and wine communities and served on the Shire of Goulburn from 1962-1964 and the Victorian Wine and Brandy Producers Association, now Wine Victoria, as well as other industry committees.

He moved to Sydney and set up the Stone Wine Company in 1979, which distributed Tahbilk and other wine brands in NSW. This company was a remarkable success and increased Tahbilk's sales quite dramatically in that state.

After the national distribution for Tahbilk was handed to Rhine Castle Wines in 1982, he decided he did not want to return home but wanted to try something quite different. John began with the Regent Hotel as their first sommelier at Cables Restaurant from 1983 to 1985. After leaving Cables Restaurant he had various stints as a delivery man and jack-of-all-trades in Sydney and returned to Tahbilk as marketing director from 1989 to 1995 before being appointed chairman of the board.

"There is no denying that John has led a fascinating, happy and, for most part, healthy life and his family and friends celebrate a life well lived for over 93 years a record for a Purbrick male," said the Purbrick family in a statement. "John loved change, he pursued and embraced change and he was no stranger to controversy. We will miss this unique man, miss his strengths, and miss his flaws and quirks, because this was what made John Purbrick the man he was."

John died peacefully at Nagambie Health Care on 22 June 2023 and is survived by his former wife Bonnie, their three children, Alister, Debbie and Mark, eight grandchildren and ten great grandchildren.

A memorial service to celebrate John's life will be held at the Tahbilk Wetlands View Restaurant on Tuesday 15 August 2023 at 1.30pm AEST. Streaming details of the service will be available at <https://www.tahbilk.com.au>

MEMBERS CONTRIBUTIONS

Blast From the Past



Thomas Hardy at the FAWG wine show 1973
(that's right 50 years ago!!!!)



The entire number of entries in the 1973 show.
Note all labels in same location, white port corks
as closure (presentation was also assessed at
that time) - current wineshow entrants please
note. If you are proud of your home-made wines
please present them well, as judges
#



Hyperoxidation in White Winemaking

From winemakermag.com newsletter last month, written by Rick Haibach

Oxidation in a white wine is generally the stuff of winemakers' nightmares. At best, the wine can be browned and nutty, with diminished fruit aromas. At worst, it can smell like nail polish remover or vinegar. Most winemakers go to great lengths to prevent oxidation, especially on more delicate white wines. Some brave winemakers, however, take an entirely different approach and use a process known as "hyperoxidation".

If you are somewhere between curious and alarmed at the thought of extreme oxidation to these poor, helpless white wines, you are not alone. Who in their right mind would intentionally oxidize a wine to the point of browning? And can this be a good thing? Those are the questions discussed in this article (link below).

<https://tinyurl.com/Hyperox>

I think you will find the article an interesting read.



Left: A carboy of pressed white wine juice treated traditionally prior to pitching yeast.
Right: A carboy of pressed white juice that has undergone hyperoxidation prior to pitching yeast.

MEMBERS CONTRIBUTIONS

Sparkling wine moving towards plastic bottles

Source: Core77



Glass is premium, plastic isn't. Yet it appears that in future upscale beverages like sparkling wine and perhaps Champagne will come in plastic bottles. Having won Milan Design Week's 2023 Best Packaging contest, SIPA Packaging's design for a PET sparkling wine bottle will reportedly be coming to market. The recyclable bottle "maximizes logistics efficiencies, minimises handling risks, runs on existing glass-filling lines, and has a lower carbon footprint," said SIPA.

Brettanomyces Character in Wine

©Richard Gawel (

Article spotted by Zenon Kolacz

Introduction

The desirability or otherwise of the wine character known as "Brett" is one of the most controversial issues of recent times. Arguments have been made for Brett character being a

complexing and a legitimate expression of natural, uncomplicated winemaking, while others view it simply as an unattractive wine fault that results from poor winery hygiene and sloppy winemaking.



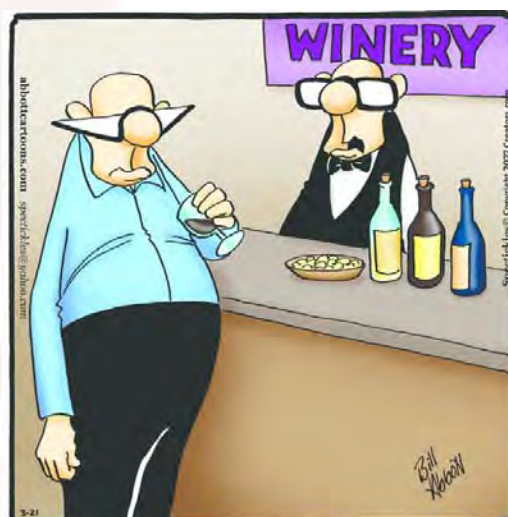
Figure 1: Brettanomyces bruxellensis forming pseudomycelium
© 2004 High Power Ultrasonics Pty Ltd

The full article on this topic can be viewed at

https://www.aromadictionary.com/articles/brettanomyces_article.html

The article covers

- The Aroma and Flavour of Brett Character
- The Formation of Brett Character in Wine
- Brettanomyces Character is Seen Primarily in Red Wine. Why?
- The Prevalence of Brett Character
- The Desirability or Otherwise of Brett Character in Wine



Wine and Wildlife 2023 at Healesville Sanctuary

Sat 22 & Sun 23 July, 10.30am till 4.30pm

Cost \$55, \$44 Concession, \$50 Seniors (includes admission to Sanctuary and wine tasting glass)

📍 Healesville Sanctuary, Glen Eadie Avenue, Healesville, Victoria, 3777



Their largest and best Wine and Wildlife is scheduled for July with more vendors and offers than ever before!

Healesville Sanctuary has teamed up with Fireside Yarra Valley to bring you everything there is to love about wine, food and winter in their beautiful region all in one location, on one special weekend.

Wander around the Sanctuary while you taste delicious drops from some of the region's most prestigious producers. Then take your pick of the huge Teepees around the Sanctuary and warm up by the open fires with some live acoustic music.

And the best part? Wine and Wildlife helps Healesville Sanctuary rescue and rehabilitate injured wildlife.

<https://www.zoo.org.au/healesville/whats-on/events/wine-wildlife/>

Content: Zoos Victoria

WINE QUIZ

From www.winespeed.com (Answers on last page)

True or False?

(answers on last page)

T/F 1

French wine regulations require winemakers to age wine in French oak barrels.

T/F 2

In Italy, the terms *frizzante* and *spumante* are synonyms for sparkling wine.

T/F 3

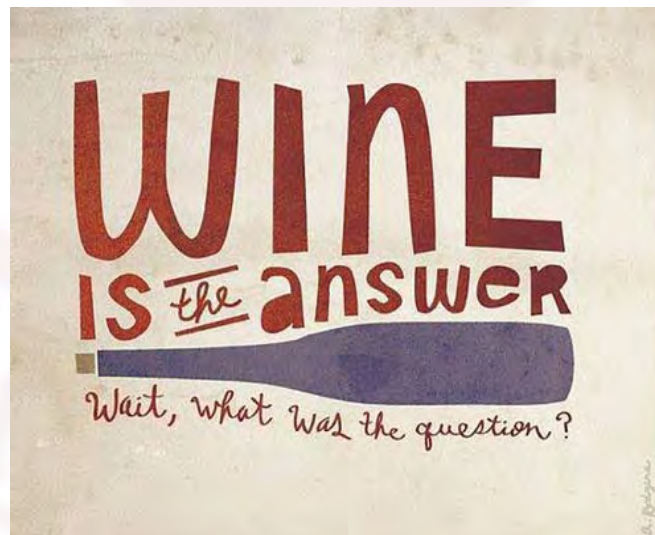
The Italian grape Primitivo is the same as the grape called Zinfandel in the U.S.

T/F 4

The United States consumes more wine by volume than any other country.

T/F 5

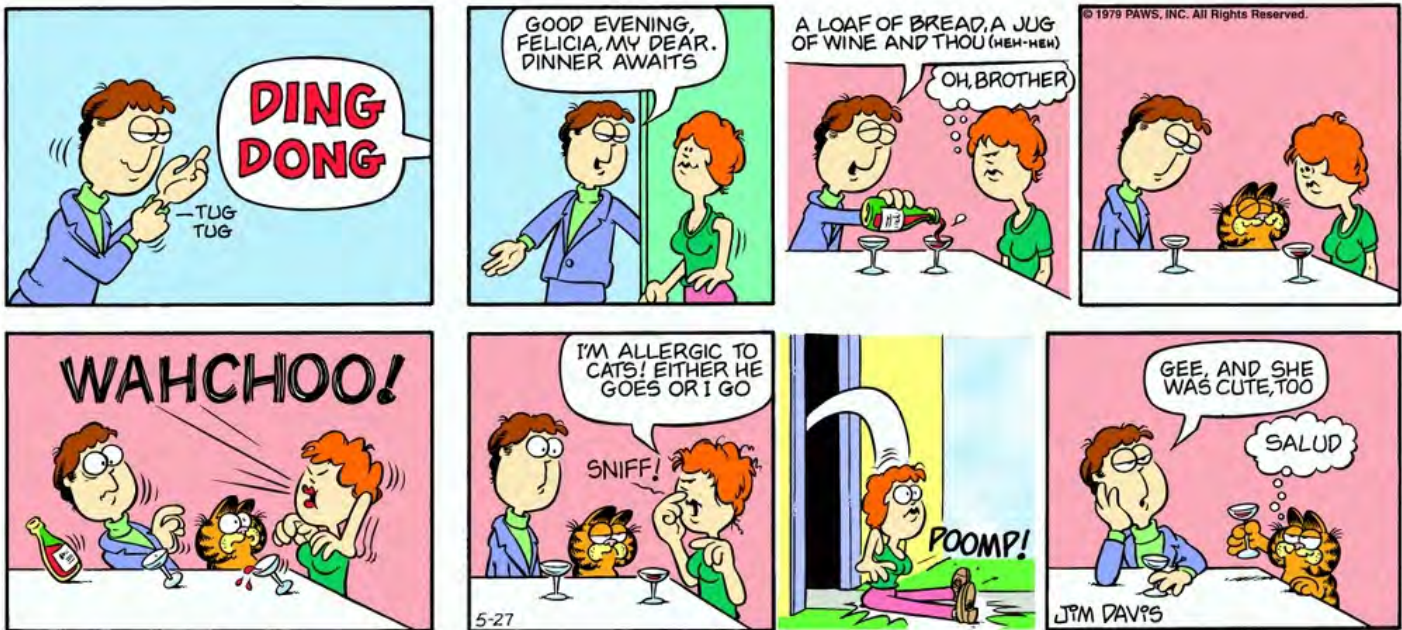
Wines with a lot of acidity may taste fresh, but they do not age well.



FUNNIES PAGE

THE BUCKETS

BY GREG CRAVENS



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www.winetitles.com.au



www.costanteimports.com.au

Quiz Answers - True or False?

T/F 1

Answer: False.

French wine laws are famously restrictive, dictating everything from how the grapes for the wine must be grown to which grape varieties can be grown. But while the regulations may stipulate certain aging requirements, there are none that require French winemakers to use French oak versus, say, American or Hungarian.

T/F 2

Answer: False.

Not exactly. While wines called *frizzante* and wines called *spumante* both sparkle, they are not the same. *Frizzante* wines are those that are lightly sparkling (between 1 and 2.5 bars of pressure in the bottle) according to EU regulations. They are also taxed as still wines. *Spumante*, by contrast, are fully sparkling, with a pressure of at least 3 bars in the bottle. Moscato d'Asti from Piedmont is an example of a *frizzante* wine. Wines from Piedmont called simply Asti, or Franciacorta wines from Lombardy, are both *spumante* wines.

T/F 3

Answer: True.

Grown mostly in the region of Apulia, in southern Italy, Primitivo came to Italy via Croatia, where it's known as Tribidrag or Crljenak Kaštelanski. In the 1990s, DNA typing at University of California, Davis revealed that American Zinfandel is identical to Italy's Primitivo. This discovery allowed Italian producers to legally label their Primitivo wines as Zinfandel, capitalizing on Zinfandel's popularity. The pendulum later swung in the opposite direction, as some American producers labeled their Zinfandel wines as Primitivo. Meanwhile, the linguistic origin of the name Zinfandel remains a mystery.

T/F 4

Answer: True.

Answer: According to *Statista*, in 2021 the U.S. consumed 872 million gallons. France was the second leading consumer of wine worldwide, having downed 665.7 million gallons. The U.S.'s number-one position is of course somewhat misleading...since on a *per capita* basis, according to the International Organisation of Vine and Wine, the U.S. comes in 18th!

T/F 5

Answer: False.

Just the opposite is the case: Wines that *lack* acidity do not age well. Acid is a natural preservative. For example, among the longest-lived white wines in the world are Champagne, Vouvray (Chenin Blanc from the Loire), and German Riesling—all of which are very high in acid. Acid also helps red wines age, although red wines tend to get most of their ageability from tannin, which is another natural preservative.