



President's Message

June and halfway through the year

Hi everyone - are you ready for the most exciting of all the months!

Yes, that's right the Month where you can become part of something special, where you get to acquire all the tools required to make that exceptional wine, knowhow, patience, the bouquet, tasting, ageing and so much more and all you have to do is **pay your membership renewal** as soon as you get it via your email. Its that simple, so don't drag the chain and if you cant find it, let us know so that we can send you out another one of these rare opportunities to self-improve.

And while we are on the subject of great wines, have you started to get your entries in for our wine show, again, don't drag the chain.

Entry forms are on our website to down load or print off. https://www.fawg.org.au/Entry_Info

Cheers for now

NEWSLETTER JUNE 2023

www.fawg.org.au

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Coming Up

Do a Google search on these events to find out more

- **10 - 12 June** - Winter Wine Weekend, Mornington Peninsula (Kings Birthday Long weekend)
- **10 June** - Sangiovese e Salsicce - Long lunch Pizzini Wines, King Valley
- **10 - 12 June** - Glenrowans Trails, Tastings and Tales, Food & Wine festival
- **11 June** - Loch Village Food & Wine Festival
- **16 - 17 June** - Darker Days Festival, Bright Brewery
- **24 June, 8 July** - Truffle Hunt, Gembrook Truffles
- **11 July - AGM - Nominations for Committee Required.**
- **15 July** - Museum Wine Night, Best;s Wines, Great Western.
- **15, 21, 22 July** - Puffing billy First Class Dining Car, Monbulk

FAWG CALENDAR

The Wine Makers Lunch 12pm Sat 24th June

Our very first Wine Makers Lunch has been very kindly provided a venue. Congratulations to Val and Pam Henry for offering their Frankston home. Limited numbers apply for this function. The venue is a first in, it is not meant to be a whole of Frankston Guild social occasion. If you miss this one be quicker for the next.

It is an afternoon where you can expect lots of wine talk from your friends at Frankston Guild. Fine wine fine food and chatter. There is no cost for this, other than bringing a plate of finger food to share and a bottle of wine you are proud to share with your friends.

Please book with Dave Chambers on Mob: 0428 262426. Be Quick.

What To Bring:

- Wine to Share
- Finger Food to Share

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
June 13 th 2023	Michael from Mammoth wines		Chardy Pinot noir		Tues 6 th Zoom 7:15
July 11 th 2023	AGM meeting/ Homemade night				Tues 4 th zoom 7:15
August 8th 2023	Cellar dwellers Unusual, Old and mulled wines			Guild Show 26 and 27 th at Balnarring Hall	Tues 1 st Zoom 7:15
September 12th 2023	Discussion on Show results and Tastings	Gordon Evans white wine mini comp			Tues 5 th zoom 7:15 start
October 10th 2023	Italian Wine night start time 7pm			Possible Wine Tour with Eltham this month TBA	Tues 3 rd Zoom 7:15
November 14th 2023	TBA	Chris Myers Red Wine Mini Comp			Tues 7 th zoom 7:15 start
December 3rd 2023	No Tuesday meeting End of Year			Sunday 3 rd Xmas party at Balnarring Hall	

My Vintage Year

By: Dave Chambers

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.

Today it is Val Henry: Val and Pam Henry are well known in the Frankston Guild. They are the first people to arrive in the kitchen to help with cleaning up. Val is becoming a skilled Wine Maker. He is intelligent with a sharp sense of humour. He is engaging and willing, we are lucky to have their participation in the guild. Val was the first to put up his hand to host the up-and-coming Wine Makers Lunch.

If you are quick, you can still get a place at Val and Pam's Lunch on Saturday 24th June at 12pm.

I found his wine making journey fascinating. I can't wait to experience his hospitality at their home in June.



Dave: Why wine and not beer.

Val: Wine with its history, mystique & my curiosity it was never going to be second fiddle to 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.

Val: After we retired, we did a coach trip around France, which included stopping at some towns associated with wine like Beaune, Chateau Neuf-du-Pape, St Emilio, and had a wine tasting at 10.00am in the dungeon of a chateau outside

Bordeaux. That awoke the beast within and my interest in wine had returned. When I got back here I went on Google not knowing what I was looking for. First, I came across Shiraz Republic where you could rent a row of vines for a year and help out with the process of making the wine, the multiple trips to Heathcote seemed like a vineyard too far for me. Sometime later I found Eltham Wine Guild with a reference to FAWG. I had an adrenaline rush or to coin a Irish phrase "WE WERE SUCKING DIESEL." I then did the winemaking course at the guild and that was the start of my winemaking adventure.

Dave: What is your first experience that you remember that led to an interest in wine.

Val: My first job was working in a small hotel with a fabulous restaurant, one of my duties was waiting on tables, taking drink orders and quite often having to recommend wine, so I had to get to know my sweet from dry and light from full bodied, I bought an encyclopaedia of wines and spirits and I had got the wine bug. After a couple of years I wanted a more

hands on experience so I wrote to Premier Grand Cru, Chateau Haut-Brion. I asked if I could help with the harvest, they said yes. So, with my bag packed and my French translation book in my back pocket I set off for France and to Bordeaux. I didn't care too much for the food and without a word of French, after a few days I decided to leave Bordeaux to the French and headed back to London, where I quickly got a job and my venture into oenology was put to bed for the moment.

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

Val: Pam and I managed Pubs and clubs in London, England.

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

Val: Firstly, build a cellar under the house and stock it with wines from Haut-Brion

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

Val: This year it is Heathcote Shiraz and Merlot from Tom with a few country wines thrown in. I was happy to get the novice winemaker of the year last year. And looking at the names on it, I am in very good company.

Glen Fortune has a Presidents Question for you:

Question: You and Pam are the dynamic duo every time you come to a meeting you are helping and both of you seem to be in sync with each other. My question to you is, are you both in sync with the wine making too, or do you have different opinions on that subject, if so what are they.

Val: Pam helps me with all aspects of the winemaking from picking, destemming, crushing and bottling, but doesn't drink it, but is happy to taste it and give her opinion. Not having 2 connoisseurs in the house leaves double for me

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

Val: They say wine is made in the vineyard. If the grapes are good and the Ph is within an acceptable range then I will let it do its own thing. Sometimes I think the less interference the better.

I have tried singing but it doesn't seem to work.

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.

Val: I enjoy going to wineries and being able to discuss the making of wine and being able to hold a knowledgeable conversation with the winemaker.

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

Val: No I'm not, some wineries employ a chemist while others would shoot them on sight. Some winemakers only use their palate I would love to have a palate like that but I am working on it every day

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.

Val: To know that you can make wine as good as some that you can buy is very satisfying. The awards confirm if you are improving or not. No it is not a consuming passion, but a very rewarding hobby

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

Val: With FAWG and Eltham Guild and shops like Homemakeit and people like Glen, I think home wine making is in good hands for many years to come

Dave: What inspires you to make better wine. Is it the Gold Medals or the knowledge that you are ever improving on your skill.



Val: I have only been making wine for 6 years but it is the same motivation that made me head for France many moons ago. If the wine is good then the medals will follow. They say if at first you don't succeed try, try again. The door to knowledge is always open asking and tasting is the key here.

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

Val: I would say the guild has been the biggest influence. David Hart and Zenon are the go to people but really the guild members are just so willing to share and advise.

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

Val: All reds are made in the garage, the fruit wines get started in the kitchen then moved under the stairs.

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

Val: As well as the winemaking, the members are a very social lot and we enjoy getting together with them always.

Dave: What were you drinking in your twenties.

Val: Southern Comfort and Coke, Gin and Tonic and when in Ireland poteen

Dave: If you could tell the young Val about life, what advice would you give.

Val: I would tell him to be more adventurous with food and to use his French translation book. Also to travel the world while he is still young.

Dave: What wine do you particularly enjoy making. Has the Guild turned out to be an ideal group either socially or for ideas for wine making.

Val: I enjoy trying different grapes and fruit to see what unfolds. The guild was what I was looking for but didn't know anything like that existed. I also enjoy the social side and are looking forward to hosting The Winemakers Lunch coming up on Saturday 24th June.

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

Val: Not having a cellar or cool room when I am bulk aging I keep the wine in tubs of water with a few ice bottles thrown in. There is less fluctuation in temperature that way. After bottling what is not drunk I keep in large Eskys again with water and coloured rubber bands for identification.

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

Val: Not having a Ph meter at the time I was taking note of what other people were posting and I figured that mine would be something similar, so I added Tartaric Acid. Or so I thought. The Tartaric Acid was getting low, so I put it on the list to buy. A few days later I noticed that I had plenty of acid, but low in Oxyclean. So I had my suspicion that things weren't right. Took it to Homemakeit and Zenon did a Ph test which was nearly off the scale. After a bit of discussion, he recommended a shovel full of acid. After arriving home I confirmed I had used the wrong thing. Now I have clean pipes in the laundry.

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

Val: To create something that you can share with family and friends and be proud of it. The money spent has never come into it

And Finally:

Dave: You are going to 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 of one bottle of wine, one meal and so on. What will be placed in your suitcase.

Val: Pam's Lamb Shanks in Red Wine with lots of Veggies. Ellie Sherlock CD, a bottle of Haut Brion and a book by Frank Hardy, Power Without Glory.

MEMBERS CONTRIBUTIONS

From Winetitles Media

Fiano Uncorked – Discovering the mainstream



Fiano has taken on the alternative varieties zeitgeist more than most other varieties. So much that many don't even consider it alternative anymore. It embodies everything the modern consumer looks for: a light, aromatic flavour profile and growing conditions that are sustainable in a warming environment. **Harrison Davies** reports.

The Sex Life of Wine Grapes

By Karen MacNeil
May 12, 2023

From The Winespeed Blog (founded by David Hart) This article is based in the northern Hemisphere.

Right now, there's a lot of sex in the vineyards. Strictly between the vines of course. Cultivated vines are hermaphroditic (the reproductive organs of both sexes are simultaneously present). Thus, come spring, grapevines pollinate themselves. But only if the moment is right. Grapes, as it turns out, are rather particular. Too much wind? Forget it. A chill in the air? The grapes get a headache. Rain? May as well take a cold shower. Only when it's calm, peaceful, and warm will grapes procreate.

The tender process is called "flowering," and indeed, if all goes well, tiny white flowers will

result. You can see them right now in some vineyards throughout California. With time, these tiny white flowers will become clusters of grapes. But if circumstances go awry and no flowers appear, there will be no grapes.



With wild grapevines (as opposed to cultivated ones), the situation is different. Wild vines are usually either female or male, although a small percentage are naturally hermaphroditic. As a result, wild female plants can only produce fruit if there is a wild male nearby that can provide pollen. (Male plants, alas, are barren and fruitless.)

Botanists suspect that the first peoples to have cultivated grapevines—perhaps as long ago as 11,000 years ago—would have initially selected only female plants, since these of course would have been the fruitful ones. Ultimately, however, the females, without any males whatsoever, would have been unproductive, too. Thus, over time, the vines chosen for cultivation (and propagation) would have been the vines that naturally possessed both female and male sex organs.

Coravin Launches Single-serve Vinitas system to transfer wine to smaller packages

In WineTitles, Daily Wine News 16 May 2023

Wine technology company Coravin, innovated the way wine is consumed 10 years ago with the launch of its preservation system that pours wine without removing the cork.



The company is now disrupting the category again with the launch of its next device, Coravin Vinitas, designed to help businesses share preserved tastings of wine with a wider audience, meeting the younger consumer need of “try before you buy” while boosting their interest in wine education.

Designed for wineries, distributors, retailers, and wine schools, Coravin Vinitas is a revolutionary small-footprint device that conveniently transfers wine into smaller consumables with up to 12 months of preservation, as tested in-house by Coravin as well as with third-party labs.

Coravin Vinitas allows businesses an easier and more sustainable method to meet the growing consumer demand to taste before purchasing by enabling Sample Bottle production as needed.

The on-site operation negates the need for fast consumption, maintains quality control, and reduces sample and shipping budgets.

“Until now, there has not been a scalable automated product that creates single-serve formats and maintains the quality of the wine

inside for months, as opposed to weeks,” said Greg Lambrecht, Coravin founder and inventor.

“With Coravin Vinitas, companies, hospitality services, and trade can sample and fractionalize any bottle, any time, on-site, ensuring the highest quality experience for businesses and consumers, no more needlessly shipping full-size bottles where only a taste is needed.”

“During the early days of the pandemic, we spotted a gap in the market for this type of self-use fractionalisation device that would allow our customers to send samples, preserved for months, to their trade customers and consumers,” said Chris Ladd, Coravin CEO.

“Since then, we have continued to see the wine industry struggle to connect with a younger consumer audience who have far more options to choose from than previous generations. Coravin Vinitas addresses this need and is primed to change the way the world consumes wine.” Coravin spent more than eighteen months building and testing the Coravin Vinitas with wineries, retailers, and wine schools around the world

FAWG WEBSITE

iPad Issues?

It has been brought to my attention the some members using iPads may not be able to access live ‘links’ on some pages of the FAWG website.

Our website host has provided the following advice. It is possibly an iPad ‘thing’ and related Safari settings.

1. Make sure the iOS is up to date.
2. Clear the cache and check security settings.
3. Update Safari
4. Try installing Chrome for IOS and see if that works.

<https://support.google.com/chrome/answer/95346?hl=en&co=GENIE.Platform%3DiOS>

Also do a search for "links not working on iPad"

2023 Great Australian Shiraz Challenge Judges Announced.

From www.winetitles.com.au

The 2023 Great Australian Shiraz Challenge Judges have been confirmed; **Jen Pfeiffer** (Chairperson); Shavaughn Wells, **Sarah Andrew**, Steven Paul, Justin Purser and Lindsay Brown. (You may recognise the names in burgundy text from our show and website?)

The Challenge celebrates its 29th year in 2023 and is one of Australia's longest running independent Wine Shows. Event Director, Julian McLean, commented: "We are delighted to have our Judging team confirmed for 2023, Fowles Wines will again host this years Judging.

Judging takes place over 3 days, Tuesday October 3rd to Thursday the 5th.; awards will be announced online: Wednesday November 1st."

The Great Australian Shiraz Challenge is a unique opportunity for Australia's **premier red winemakers** to showcase their Shiraz, benchmark winemaking and regional points of differences and assist with reinforcing the reputation of the variety as a national and international wine icon.

The 2023 Challenge continues the spectacular evolution of the event over the last 29 years; wines entered are classed and tasted based on climate and regional points of difference, this ensures all entries are judged fairly and objectively.

In 2016, individual State based trophies and the best Shiraz over 5 years old were introduced and in 2021, the Best Organic Shiraz Trophy acknowledged Winemakers commitment to this category; in 2022 a Sparkling Shiraz class was introduced, further enhancing the appeal of the Challenge.



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)**

Riverland growers ferment wine to music, drawing on biodynamic and permaculture practices

From edited from www.abc.net.au/news/rural

Bird trills fill the air at Pam and Tony Barich's vineyards at New Residence, but inside a tin shed on the property, their son Adam is making wines to a different tune.

The family have been using biodynamic farming principles to tend to the property on the banks of the River Murray in South Australia since 1976.

In the 90s, they started using audio boxes in their vines that play resonating sound frequencies based on birdsongs.



Then when Adam began making his own wines three years ago, he decided to play healing music during the fermentation process.

It's a series of songs that have been composed to resonate at a certain frequency to have healing properties," he said.

"They make you more relaxed, help your sleep better or trigger inspiration.

"It's also nice to have it playing while you're working."

I thought, 'If the music can heal the world, as it claims, then it probably can't do the wine any harm'.

Adam likens his set-up to a "nursery".

Electric blankets are draped over the two fermenters. One contains Montepulciano wine

grapes, and the other contains Mencia grapes while music plays out of a speaker.

"A nursery is not a bad description for it because you are nurturing something from one stage to another," he said.

Mr Barich says playing music while fermenting wine fits with biodynamic principles.

The practice was founded in Australia more than 50 years ago. It involves rituals like burying bull horns filled with cow manure into pits to create a dark organic matter called humus to use as fertiliser.

"Music is just another tool to help make the wine and potentially take away the need for other additives," he said.



Full article at

<https://www.abc.net.au/news/rural/2023-05-10/riverland-grape-growers-fermenting-wine-to-music/102296004>

How's Your French?

Here are some tips on pronouncing some (often mispronounced) Champagne brand names.

Moët et Chandon—Mo-ETTE ay Shan-DON. The “t” in Moët is indeed pronounced.

Pol Roger—Paul Roe-ZHAY. Winston Churchill reportedly drank a glass of this every morning.

Nicolas Feuillatte—NEE-co-la FOY-yat. Easy to say and easy to drink.

Taittinger—TET-taun-zhay. Although the British fondly pronounce it TAT-in-jer.

Mumm—MOOM. Not your mum; more like the sound a cow makes.

Pierre Gimonnet—Pee-AIR ZHEE-mon-ay. Known for their lacy fresh blanc de blancs.

Perrier-Jouët—Pear-ee-AY zhoo-ETTE. Like Moët, the “t” is pronounced.

Billecart Salmon—BEE-ya-car Sal-MON. No “t” sound. Their rosé is especially well-known.

Marc Hébrart—Mark Hey-BRA. One of our favorite Grower Champagne wines for their consistently delicious wines.

Ruinart—Rue-NAR. Often mistakenly pronounced RUE-in-art.

Heidsieck—ED-seek. This French brand, whose name is German in origin, is not pronounced the German way.

Collet—COH-lay. No “t” sound we’re afraid.

Veuve Clicquot - Vuhv klee-KOH. Not pronounced “voov,” the word means “widow” in French.

From www.winespeed.com



A PODCAST

Vinfamous: The Brunello “Killer” Who Destroyed \$25 Million Worth of Irreplaceable Wine

From www.winemag.com, spotted by Zenon Kolacz



In 2012, news rocketed around the world about the destruction of Gianfranco Soldera's wine. More than 16 thousand gallons - or the equivalent of 80,000 bottles - of his world class Brunello di Montalcino was found in puddles at the Case Basse cellar in Montalcino, Italy. Days later, police would make a surprising arrest.

To Hear the podcast please use the link

<https://www.winemag.com/2023/04/26/gianfranco-soldera-brunello-wine/>

Passito Uncorked – Dessert in a glass

From www.winetitles.com.au

Passito has roots in ancient traditions in Europe and, like many ancient traditions, is over-ripe for innovation in Australian winemaking. Journalist **Harrison Davies** looked at producers in Australia who are using new techniques to craft this ancient beverage.

Passito comes from a small island off Sicily, and the practise of making it is among the oldest traditions in the world.

For 2,300 years, producers on the island,



Pantelleria, have dried grapes in the sun to the point of having very little moisture in order to hyper-concentrate the sugars before making them into a very sweet dessert wine.

The benefit of making dessert wine this way is that it allows wine producers to make a sweet, fortified style without adding any additional spirits to the wine, giving a lighter, fresher style that is still high in alcohol due to the sugars in the grapes.

The process of making passito can be done in several ways; either by drying the grapes on vine or traditionally on straw mats.

The name passito derives from the Roman drink Passum, named from the Latin verb Pando, which means 'to spread out'.

The style can be made with any kind of grape, red or white, as the name refers to the style rather than the variety and the wine has historically been made with a wide range of different varieties, typically from warmer climate regions in Italy.

The style has not seen particularly widespread use in Australia, but it does present interesting opportunities for wine producers in Australia's warm climate regions.

See full article at

<https://winetitles.com.au/passito-uncorked-dessert-in-a-glass/>

Wine Quiz

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

Q1 As a wine ages, which of the following decreases?

- A. The wine's acidity
- B. The wine's length (finish)
- C. The wine's fruity aromas
- D. The wine's percentage of alcohol

Q2 What is the Maillard reaction?

- A. Evaporation that occurs when a wine is decanted, causing sulfur compounds to "blow off"
- B. A genetic variation in taste buds that causes some people to react strongly to bitterness
- C. A chemical reaction in Champagne that can give it toasty, rich, caramelized flavors
- D. A chemical reaction that binds tannins in wine and causes sediment

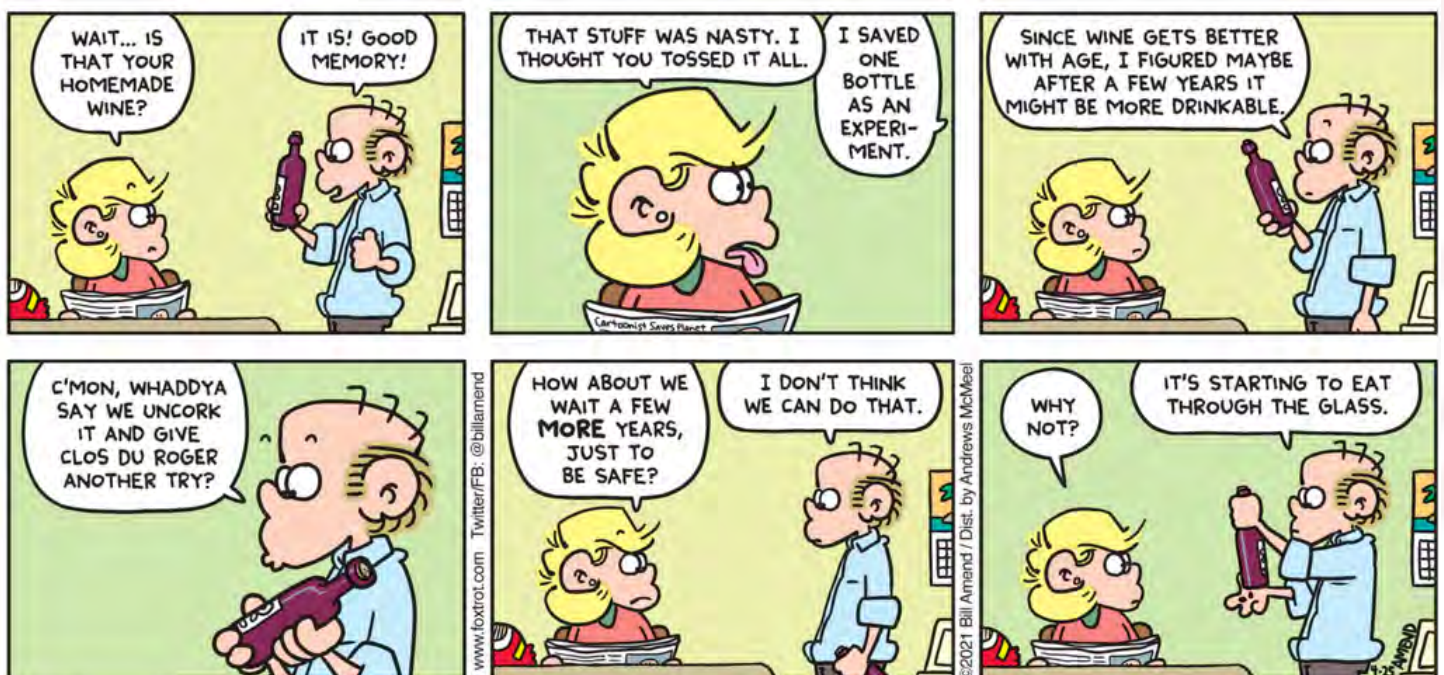
Which of the following does not belong with the others in this group: Verdicchio, Vermentino, Verduzzo, Viura, Vernaccia, Verdello.

Q3

- A. Verdello
- B. Verduzzo
- C. Viura
- D. Vernaccia

Q4 Approximately how many bottles of 2021 Château Lafite Rothschild could you buy for the same price as a basic Tesla?

- A. 45 bottles
- B. 22 bottles
- C. 68 bottles
- D. 100 bottles



FUNNIES PAGE



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www.costanteimports.com.au

Quiz Answers

Answer 1

C.

As wines age, their obvious fruity aromas (lemon, strawberry, cherry, etc.) decline. These so-called primary aromas, which come from the grapes themselves, are eventually replaced by the (hopefully stunning) bouquet of a well-aged wine. That bouquet is often nearly impossible to describe, representing as it does, the complex integration and coalescing of molecules and compounds over time.

Answer 2

C.

OK, this was a hard one. But the Maillard reaction is fascinating. Named for French scientist Louis Camille Maillard, it refers to a series of complex chemical reactions between sugar and amino acids. In Champagne, amino acids produced by yeasts react with sugar and impart toasty, rich, caramelized flavors. The Maillard reaction is also what gives flavor to foods when they are browned, seared, or toasted.

Answer 3

C.

Viura is a white grape variety grown in the Rioja region of Spain where it makes dry white wines. It's also grown in Spain's Penedès region where it's known as Macabeo and is used in Cava. All the rest are Italian white grape varieties that, for the most part, make dry Italian white wines. Verdicchio is grown mainly in the Marche region. Vermentino is famous as the grape grown on the Italian island of Sardinia as well as in Tuscany. Verduzzo is grown in Friuli Venezia Giulia where it makes the luscious dessert wine Ramandolo. Vernaccia—or its full name Vernaccia di San Gimignano—is made in Tuscany. And Verdello is grown in Umbria where it is one of the grapes that make Orvieto. Yes, you can be forgiven for mixing up all those Italian whites that begin with a « V » !

Answer 4

C.

Approximately 68 bottles of 2021 Château Lafite Rothschild, according to our calculations, equal the price of a Model 3 Tesla. The average price for a bottle of 2021 Château Lafite Rothschild is \$632. The Model 3 Tesla starts at an MSRP of \$42,990 (with zero upgrades, not including fees and taxes.) That's a little over 5 cases of wine, which, in case you're wondering, could easily fit in the trunk of the Model 3.