



President's Message

May your wines be fermenting

Welcome to May.

So, your wines should be well and truly underway now and with the new month there are some things to ask.

Mike Payne will be doing a pruning session at his place come early June and would like to know if there are members of the guild who would like to come along and learn to prune and help him out in the process at his vineyard, anybody interested contact me or Mike via our mobile and will put you on the list.

Also we are looking to do a short introduction to honey and mead making covering the process of honey production, mead making and tasting in other words everything that involves mead making there would be a number of speakers involved if we have a reasonable interest. If you want to register your interest please text me on my mobile so I can put you on the list. We are looking to do this in late July.

0488331001.

Cheers for now

NEWSLETTER MAY 2023

www.fawg.org.au

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Coming Up

Do a Google search on these events to find out more

- **5-7 May** - Grampians Grape Escape, Halls Gap
- **9 May - Guild Meeting, Moorooduc Hall**
- **14 May** - Mothers Day
- **14 May** - Mornington Peninsula Winery Walk, Red Hill
- **20 - 27 May** - Winery Walkabout, Roam Rutherglen
- **10 - 12 June** - ,Winter Wine Weekend, Mornington Peninsula (Kings Birthday Long weekend)
- **10 June** - Sangiovese e Salsicce - Long lunch Pizzini Wines, King Valley
- **11 June** - Loch Village Food & Wine Festival

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	

STOP PRESS - The Winemakers Lunch

At last a social occasion for the Frankston Wine Guild. Just when you thought you would never get out again after the Covid lockdown of all lockdowns.

It seems somehow appropriate that the first one will be Pierre Rault's home. We are calling it "The Winemakers Lunch." This is a preamble to the day that is coming up as soon as Pierre sees his way clear for a date in the next month and a half. I will be expanding on how this will work. But I can say that Glen and I are very excited about this new idea for the guild especially having been denied social guild activities for so long.

There will be no cost other than the guests bringing food and wine to share for lunch. It will either be a Saturday or Sunday at 12pm. Pierre may have a theme for the lunch for food and for wine. It is up to him as the host to flesh this out.

More details at the FAWG Meeting on Tuesday 9th.

Dave Chambers

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 **'Technical'** tab.



There are three sub-tabs available in **History**, which are:

Articles tab - this tab contains articles, or links to articles, that maybe of use for your winemaking. At present there are articles on calculating the number of 'standard drinks' in the wine you have bottled, how to make up a 'sulphite' solution to preserve your wine and where to download a simple wine calculator to assist you in assessing the alcohol and acidity present in your wines, as well as a blending calculator (automated Pearson square)

Links tab - the links tab will take you to other websites of use and interest to winemakers and grape growers

Wine Recipes tab— as it suggests, provides recipes for winemaking. There are generic recipes for Country, Red Grape and White Grape wines. There are also some specific recipes from well known winemakers such as Jack Keller and John Lee and Chris Myers gold medal recipes.

Any constructive suggestions for improvement to the website ae appreciated please send to info@fawg.org.au .



GUILD COMMUNICATIONS

WhatsApp

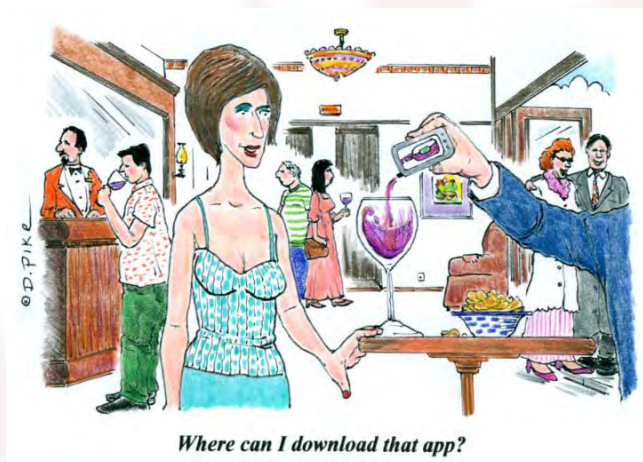
The FAWG committee is trialling the use of "WhatsApp" private messaging service, as a replacement for our previous 'SamePage' chat facility. At present the committee members and grape purchasing members have been set up as groups to test the functionality of the service.

Feedback so far has been positive.

The app operates in your smart phone, or from your computer desktop, or tablet. It is possible to text messages, images and to send audio messages and hold video conferences.

Once the evaluation period is over, the membership will be advised on the outcome.

It may be that the FAWG 'forum' will be abandoned, in favour of WhatsApp, any feedback would be appreciated to info@fawg.org.au



What's Happening at the Briars

All the Briars Vineyard Volunteers (VVs) have been patiently waiting for the Cabernet Sauvignon grapes to ripen. Those members who grow their own grapes would appreciate that ripeness in not just a function of sugar content or acid level. So, we have left the harvesting this year as late as possible, to see if we can achieve a sugar level of 24 Brix. (approx. 14 Baume) and to get the seeds and stems to 'lignify' or brown up properly.

We finally harvested the grapes on Saturday 22 April, we had a jump in the sugar levels just prior to harvest to 24.5 Brix. The total crop was 118 boxes (approx. 1.3 tonnes). pH at picking day 3.5 approx. Will check after partial fermentation to see what's happening. Used co-inoculation of Malo bugs at time of initial fermentation.

My group have 200L of yeasted must, 125L of natural ferment (no Yeast) and about 25-30L of grape juice for Rose.

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)**

In Wine Business newsletter last month

Brown Brothers asks Australians to Save Aussie Prosecco

Brown Brothers winemaker and ambassador Katherine Brown. Image Brown Family Wine Group



With the European Union (EU) accelerating its efforts to gain exclusive use of the name Prosecco in Australia, family owned wine company Brown Brothers is urging Aussies to join the fight and #SaveAussieProsecco.

Prosecco is a grape variety that was historically grown in the Veneto region of Italy, where it has been used to produce sparkling wine under the Prosecco name. In the late 1990's, the Prosecco grapevine material was first sold to Australian wine producers, with Prosecco wine being made from these grapes for over two decades.

In 2009, Italy changed the name of the Prosecco grape variety to Glera within the European Union (EU), and registered Prosecco as a Geographical Indication (GI) in the EU. The EU has since been fighting for over a decade to claim Prosecco as a GI in global markets, including Australia.

The proposal to use Prosecco as a GI in Australia would restrict the use of this name to only wines produced in certain regions of Italy, effectively preventing Australian producers from using the name to market their own sparkling wines made from the same grape variety.

Australia is one of the fastest growing sparkling

wine markets in the world, with the total value of Australian Prosecco production estimated at around \$205 million alone.

Brown Brothers winemaker and ambassador Katherine Brown says that restricting the use of Prosecco as a GI would have a significant impact on the Australian wine industry.

"It would be a huge blow to Australian winemakers and producing regions, such as The King Valley, who have been growing and investing in Prosecco grapes and making sparkling wines from them for many years," said Brown.

"Around 95% of Australia's Prosecco is currently sold domestically. If Australian wine producers aren't able to use the name "Prosecco" on their bottles, it would also be confusing for consumers, who understand the Prosecco grape variety and the quality it produces in Australia.

"It's important that we look at grape varieties as the primary means of identifying and marketing Australian wines. This would not only support the Australian wine industry but also ensure that consumers have access to a diverse range of high-quality wines from around the world."

The EU is currently seeking protection of 50 new and updated wine GIs (including Prosecco) and is negotiating with the Australian Government to have these recognised within the Australia-European Community Agreement on Trade in Wine.



See also <https://www.sbs.com.au/language/italian/en/article/in-the-name-of-prosecco-the-bubbly-war-that-australia-cant-pop/dkj22i3t1>

And alsoAGW: “The evidence is abundantly clear that Prosecco is the name of a grape variety

From <https://www.inetitles.com.au>

New research from Monash University and Macquarie University entitled ***The European Union’s attempts to limit the use of the term ‘Prosecco’*** confirms the fact that Prosecco is a grape variety name. The report is the culmination of five years of research conducted by Professor of Law Mark Davison and the team at the Faculty of Law at Monash University and the Macquarie Law School, Macquarie University.

Backed by extensive evidence dating as far back as the 1700s, the report demonstrates the extensive historical proof of Prosecco being a grape variety and its broad international acceptance as such, including evidence from the Italian wine industry and the European Union (EU). It also highlights the lack of evidence that has been made available to justify the Italian Government and the EU changing the name of the Prosecco grape variety to ‘Glera’ in the EU in 2009.

“The evidence speaks for itself, Prosecco has been recognised as the name of a grape for centuries, but not as a geographical indication (GI) Protecting the term as a geographical indication is a cynical attempt to avoid competition from Australian wine producers,” Mark Davison, Professor of Law at Monash University said.

Lee McLean, Chief Executive Officer of Australian Grape & Wine, noted his gratitude for the efforts of Monash and Macquarie University in producing the report saying, “we thank them and the authors personally for all the effort they have made over this time in going above and beyond to expose this evidence”.

“With the Australian Government undertaking a public objections process on EU GIs, including Prosecco, this report confirms the importance of making sure the Government receives as many submissions into this process as possible.

“The risks of banning the ability of our industry to use well-established grape variety names are

significant and have the potential to cause widespread damage to our sector and the regional communities it underpins.”

Australian Prosecco has grown to over \$200 million dollars in value, with regions like Victoria’s King Valley investing millions in vineyards, production facilities and associated tourism infrastructure. The variety is grown in 20 regions across Australia and is fetching the second highest average grape price of any white grape variety at the moment.

To lose the right to use Prosecco, now when the sector is under significant economic pressure, would be devastating to these regions and their communities. It would also leave Australian grape and wine businesses wondering which grape varieties will be targeted next by the EU.



Pizzini Winery, King Valley, would appreciate your help to save Aussie Prosecco
Prosecco has always been the name of the grape variety and we are appealing for it not to be protected as a Geographical Indicator.
If you can please take the time to [sign this petition](#) to help protect Australian and King Valley Prosecco, it would be greatly appreciated.

Warm regards
The Pizzini family

More Than a Year Into the Russian Invasion, Ukraine's Wine Industry Assesses the Damage

By Evan Rail in www.winemag.com, and Beverage Industry Enthusiast . Thanks to Zenon Kolacz for finding this article



In the 13-plus months since Russia launched its brutal war on Ukraine, the country's once-blossoming wine industry has suffered incalculable damage. Storied chateaux have been bombed into wreckage, century-old cellars have been looted and prominent winemakers have been killed. With battles continuing and upcoming offensives rumoured for the spring, the situation remains in flux. Yet even with Ukraine still fighting for its very survival, insiders point to hopeful signs for the country's wine industry and ways for outsiders to support it.

A quick recap: Over the course of roughly a decade prior to the Russian invasion, Ukrainian wine experienced a renaissance, turning away from the high-volume industrial production of the post-Soviet Era and embracing quality. Some of that shift was inspired by Georgia, the country's regional neighbour across the Black Sea. It also built on historic influences from the Swiss and French winemakers who set up many of Ukraine's vineyards in the 19th century. While most of the country's production is made with well-known grapes, local vintners were also starting to find success with their own varieties, she notes.

"We grow a lot of international grapes, and Georgian grapes, as well—Rkatsiteli and Saperavi," says Evgenia Nikolaichuk, a sommelier who works as an ambassador for Wines of Ukraine. "But during last five years Ukrainian wineries started to work more and more with our local grapes, like Odessa Black and Telti Kuruk."

But that burgeoning renaissance was stomped by the Russian invasion that started on February 24, 2022. Vintners, sommeliers and grape growers - including

the former tennis pro turned winemaker Sergiy Stakhovsky - left their cellars to enlist in their country's defense. Due to Ukraine's sprawling geography and Russia's earlier invasion and purported annexation of the Crimean peninsula in 2014, many of its wineries quickly found themselves on the front lines.



Even if it were limited to the world of Ukrainian wine, a list of every atrocity committed by Russian forces would be too long to include here. For Anatolii Pavlovskiy, a U.K.-based Ukrainian expat who holds an advanced WSET Level 3 certificate, the biggest crimes include the destruction of Prince Trubetskoi Winery and the looting of its historic cellars. Founded in 1889 on the banks of the Dnipro River near Kherson, Prince Trubetskoi was occupied by Russian troops at the start of the invasion. While it has now been ostensibly liberated, the area remains under constant fire, preventing management from even assessing the extent of the damage.

Another great loss, he says, is [Artwinery](#), the country's largest maker of sparkling wine. Previously, it produced as many as 19 million bottles annually, all using the traditional method. However, its home city of Bakhmut has been a focal point for the war recently, with both sides fighting furiously to win it.

Full article available at <https://www.winemag.com/2023/04/06/ukrainian-wine-industry-war/>

Winemaking in the Country of Georgia

From Winemakermag.com.

Written by Mariam Tabagari

I am a viticulture student at an agrarian university located in Tbilisi, the capital city of Georgia. Georgia is considered the cradle of wine, as archaeologists have traced the world's first known wine creations back to the people of the South Caucasus some 8,000 years ago. Since then, the love of wine and taking care of vineyards has passed down from generation to generation and our traditions still remain vibrant.

Uniquely Georgia

Georgia's climate and territorial conditions are perfect for wine production. Here, extreme weather is very unusual; summers are sunny, while winters are mild and frost-free. The country is rich with natural springs that come from the Caucasus Mountains. The people of the South Caucasus domesticated the native grape, *Vitis vinifera sylvestris*, creating *V. vinifera vinifera* and found that if the juice from these grapes were buried in a pit over winter, it turned into wine.

Even in 6000 BCE folks of the region were using the qvevri — large, egg-shaped, terracotta clay pots for the fermentation and maturation of wine. Qvevri differ from amphorae in some important ways: They're buried underground and they are egg shaped the entire way around. Being buried underground provides a natural measure of temperature stabilization but also means that given their size and location, qvevri are unsuitable for movement. Amphorae will have a flat base in order to allow them to free stand, come in a wide array of sizes, and are not buried underground.

Grapes are partially pressed before they enter qvevri for fermentation. Depending on the climate of the region, skins and stems may also be included, though in colder regions this can develop undesirable "green" characteristics. At the end of the process, wine is transferred to a freshly cleaned qvevri or another storage vessel until bottling. Occasionally, it is bottled right away.



*Tamada - the sculpture of a man holding a horn was found in western Georgia and represents the country's toasting gesture.
Photo by Mariam Tabagari*

In Georgia, every drink has its toast. At all gatherings there is a toastmaster, one person who introduces each toast, which we call Tamada. Every toast is interpreted by table members before drinking to it and one must never drink wine without toasting (and the same goes for beer!).

Wine Characteristics

Though it is now grown throughout Georgia as well as abroad, the Rkatsiteli white grape variety is believed to have first emerged in eastern Georgia in the first century. Rkatsiteli makes noticeably acidic but balanced white wines with a full flavour profile and good body. Restrained and refreshing, with crisp green apple flavours and hints of quince and white peach, Rkatsiteli wines are more complex when produced using the traditional Georgian qvevri method.

The leading red variety in Georgia, Saperavi is indigenous to the country. Saperavi are deep in fruit character, yet brisk with acidity; this gutsy grape presents a unique alternative to everyday reds. Its name means "the place of colour," so named because it is one of the few teinturier grape varieties in the world — a grape with a red flesh as well as red skin. Saperavi wine reflects a deep, inky, and often fully opaque colour. It has aromas and flavours of dark berries, liquorice, grilled meat, tobacco, chocolate, and spices.

For generations, Georgia has proudly claimed the title of the birthplace of wine. The beloved mother Georgia statue overlooking the capital city of Tbilisi holds a sword in one hand and a wine cup in the other — symbols of the Georgian people’s passionate defence of our freedom, alongside our warm hospitality.



Sunken qvevri terracotta pots serve as the traditional fermentation vessel of choice for winemakers in the country of Georgia. Photo by Mariam Tabagari



MEMBERS CONTRIBUTIONS

Wineries on the Road to Recovery

The link below will take to an article by Jane Faulkner in Halliday's Wine Companion, which details the efforts of four winemakers who have been impacted by natural disasters and are now on the road to recovery. There are some well known wineries detailed in this article.

The Wineries are:

- Pfeiffer Wines, Rutherglen, Victoria - Murray River area floods
- Tahbilk Winery, Nagambie Lakes, Victoria - Goulburn River area floods
- Henschke Aelaide Hills, South Australia - Bushfire
- Serrat, Yarra Glen, Victoria - Bushfire

https://winecompanion.com.au/articles/from-the-tasting-team/jane-faulkner-road-to-recovery?utm_campaign=Weekend+Reading%3A+April+1+%E2%80%93+C2%A0Non-member&utm_content=Weekend+Reading%3A+February+18+%E2%80%93+C2%A0Member&utm_medium=email_action&utm_source=Email

Paper Wine Bottle???????

From: www.the-buyer.net

This article is part of a longer article from the above site

Over 45% of the total energy in making a bottle of wine is in the bottle itself, given glass's 1700° C melting point. One leading alternative packaging solution is [Frugalpac](#), which invented The Frugal Bottle, made from 94% recycled paperboard with a food grade pouch, which claims to be five times lighter than glass, with six times lower carbon footprint.

Frugalpac's chief executive, Malcolm Waugh, points out the cost and carbon benefits of substituting glass packaging: "Every glass bottle created will put on average 466 grams of carbon

into the atmosphere and the same when recycled. Clearly the cost of running the furnaces and shipping heavy weight glass is significantly increasing so alternative formats ultimately become the solution for lower carbon and lower cost."



Frugalpac's Malcolm Waugh says it has had enormous demand for its new paper bottle format

That is not to say there is no place for glass altogether in wine's future. Andrew Ingham, founder of [Interpunkt Wines](#), who has created a brand specifically around using the Frugalpac format, says: "Some wines are clearly suited to be in glass, premium wines that you might hold onto for some time, for aging, or for gifting, fair enough. But I don't see any wines like that on supermarket shelves."



Homer Simpson Quotes

"How is education supposed to make me feel smarter? Besides, every time I learn something new, it pushes some old stuff out of my brain --remember when I took that home winemaking course, and I forgot how to drive?"

Phylloxera Zone Extension Yarra Valley

From Winetitles.com.au and Agriculture Victoria

Agriculture Victoria has confirmed detections of phylloxera in the Yarra Valley, resulting in a 5km radial quarantine zone within the region.



Figure 1: A magnified image of phylloxera insects.

In response to the detection of the insect pest, the current position of the Maroondah Phylloxera Infested Zone (PIZ) the boundaries of the area have been moved to match the 5km radius of the quarantine.

Genotyping of the detected phylloxera has confirmed the strain as G1; the same strain already known to exist in the Maroondah PIZ.

The location of the infected property within the existing PIZ means that the Maroondah PIZ boundaries have been increased in accordance with phylloxera management best practise.

“Grape phylloxera is among the greatest threats to the South Australian wine and table grape industry,” said PIRSA deputy chief inspector Paul Dowsett.

“Unfortunately, no eradication treatments are available for grape phylloxera, with the only option being the replacement of grapevines grafted onto grape phylloxera-resistant rootstocks at around \$60,000 per hectare.

“Agriculture Victoria is currently in the process of gazetting the extension to the existing PIZ. In the meantime, to protect South Australia’s wine and table grape industry, PIRSA has declared the

new area a Phylloxera Interim Buffer Zone (“PIBZ”) effective immediately.”



Figure 2: Canopy symptoms of phylloxera.

response to new phylloxera detections affecting the boundary of the PIZ:

- Issued an Infested Lands Notice to the property owners affected by phylloxera to restrict the movement of host materials from



Figure 3: Phylloxera leaf galls on vine leaves.

- their vineyards.
- Advised the Yarra Valley Wine Growers Association (YVWGA), Wine Victoria and Nursery and Garden Industry of Victoria (NGIV) and confirmed their support to facilitate discussions with affected producers.
- Advised interstate biosecurity agencies of the detections and planned actions regarding the establishment of an expanded PIZ in accordance with the National Phylloxera Management Protocol.

Vinehealth Australia hosts an [interactive map](#) that shows the new Maroondah PIBZ.

FUNNIES PAGE

Know your knives



Swiss Army Knife



French Army Knife

The Wine Buffs
by Mike Payne



Mike Payne

PACIFIC WINE COMPANY



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