

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 Peter Enness.

Peter has been president for the last 4 years. He has always 'put in' to improve the guild including the wineshow and has a reputation for producing fine country wines and his passion for gin. He has guided the guild through the pandemic period and has managed to hold a members only winemaking competition during this period.

Dave: Why wine and not beer.

Peter: Used to make, and drink, beer many years ago (before Kits) but these days I hardly ever touch it. I find wine suits me much better. It's interesting and can be quite challenging.

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.

Peter: Tried to make wine a long time ago and it never worked out but the thought of creating drinkable wine always stayed with me. When a friend told me about the Wine Making lessons run by the Guild I jumped at the chance.

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

Peter: I've been around for a long time now and discovered wine in the sixties, it wasn't really fashionable then. Around 1969 my brother-in-law introduced me to buying bulk wine from around the Rutherglen area. Places like Baileys, Chambers, Stanton & Killeen and Bullers. Ended up costing about 50c a bottle and most of it was quite good.

Dave: Did that immediately lead to the hobby of making wine.

Peter: No, had to wait until 2010 for that to happen.

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

Peter: Probably the variety of occupations that

I've had – advertising, sales rep, purchasing officer, Mr Whippy driver and depot manager, computer programmer, Milk Bar owner, motor mechanic, handyman/chippy just to mention a few.

Dave: Can you tell us about the wildest party you attended. Probably in your youth but maybe not.

Peter: All those were a long time ago, bit of a blur now (probably then too!)

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

Peter: Currently, Briars Cab Sav, Durif from Shepparton and some Chardonnay. I'm most proud of any wine that I make that is drinkable and that I'm not ashamed when sharing it with friends.

Glen Fortune has a Guest Question for you:

Question: My question to Peter would be if he could win an award for his best creation which he is most proud of what would it be for a country wine, a grape wine or a spirit?

Peter: Winemaker of the Year 2015 and again in 2016 for a variety of mainly country wines and a couple of grape wines.



Dave: Where did you pick up your wine making skills. Or have you educated yourself to making wine.

Peter: I owe every one of my winemaking skills to the Guild and its members

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.

Peter: it brings a lot of enjoyment. Particularly the differences in the huge variety of grapes, aromas, tastes.

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.

Peter: Try to be careful doing everything but does not always go to plan. Really thorough when it comes to cleanliness tho'.

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

Peter: That is pretty right, I am really involved with winemaking and still surprised that I can make a reasonable fist of it.

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

Peter: I'd like to see more amateurs take up the hobby and I can see the Guild helping with that.

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

Peter: I just try to make it better than last time. It's great when I do, any medal is a bonus.

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

Peter: Chris Myers and David Hart plus most of the members of the Guild.

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

Peter: Kitchen, Laundry and carport mainly.

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

Peter: That I actually made drinkable wines.

Dave: What were you drinking in your twenties.

Peter: Mainly beer but then I discovered Gin.

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

Peter: Shut up, look, listen, give it a go!

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

Peter: I particularly enjoy country wine making. You have a lot more input in those.

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

Peter: I use a bit of Grape concentrate for Country wines.

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.

Peter: On one occasion added double the required sulphur before ferment!

Dave: I have asked this question of everyone and 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.

Peter: Certainly not a financial consideration. To get better at making wine and making better wines.

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.

Peter: Music, Nessun Dorma; Wine, probably Grange; Meal, Lamb Roast; Book, Works of Mark Twain.

