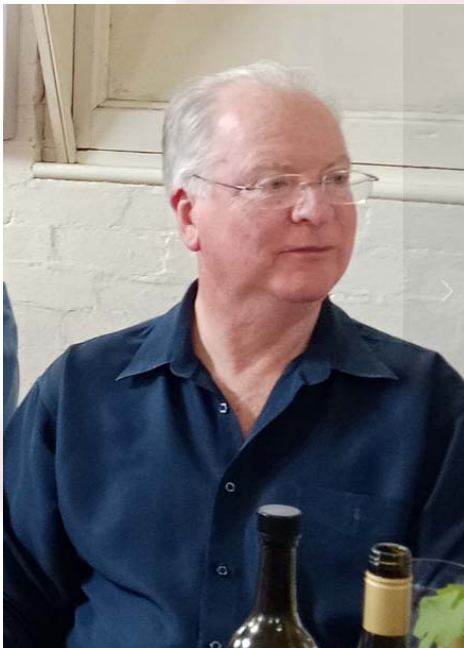


My Vintage Year:

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 Terry Norwood. Terry is a fine wine maker. And after you read his interview, you will see why. And having typed up all his interview I have a better understanding as to why. He loves it. In another life he would be the owner of something spectacular probably on the peninsular. I can see the acres and acres of close planted low trellis Pinot and Chardonnay vines sloping down to views of the bay. Terry would be in the winery blending his latest pick to within an inch of its life. He has as he says a fine palate and the skill to use it. Thanks for taking the time Terry to enlighten us about your journey and sharing the extensive knowledge of your wine making skills.



Dave: Why wine and not beer.

Terry: A few reasons. I began drinking in the early 70's. Not much variety in beer then. My theory was there was a big vat in Carlton United Brewery, with 4 or 5 taps on the bottom to give the different brands. Heaps more wine variety and more likely to compliment a meal.

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.

Terry: My wine meddling began when I finally found a block of land to grow grapes. My first harvest was a bucket of grapes. The resultant wine had three separate wine making faults. That was in 2003.

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

Terry: My dad was quite a sophisticated drinker, whose friends included a wine show judge. The first wine that appealed was a Kaiser Stuhl Spatlese Lexia Reisling. The first red I liked even had my dad's name in it 'George'.

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

Terry: I had wanted to make wine from the 80's, but the land I lived on sloped steeply to the South. So it was unsuitable. It was only when I found my current block that it was ever realistic.

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

Terry: I guess I have coined a classical cliché. I am a Doctor, BMW owner, Golfer, Wine Maker. A bit like Dr Terence Elliot from 'A Country Practice'

Dave: If money was no object what wine or beverage are you purchasing with these unlimited funds.

Terry: A very good Pinot Noir something special from Burgundy, which has had a run of stellar quality vintages. I would love to taste 'La Tache'.

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

Terry: I am proud of most of my Chardys and Pinot's. But an unexpected success for me are my Green Walnut Liqueurs.

Glen Fortune has a Presidents Question for you:

Question: Terry as a person in the medical industry and who makes very good wine do you see wine as a positive to a person's health and mental well-being or a negative.

Terry: Great Question! In my social circle I see lots of positives in terms of enhanced social interactions and general culinary enhancement. In my professional life I really only get to see the harmful aspects especially self-harm and domestic violence. Some people just shouldn't drink and a lot of them eventually work that out.

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.

Terry: My chemistry is weak, but my palate is pretty good at knowing what might be needed to improve my wine. Picking up VA or Sulphides and working to eliminate these. Also have the ability to blend Pinot's to get a better result than the components.

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.

Terry: I love, love, love, blind tasting, comparative tasting and vertical tasting as to where a wine might come from or what the wine maker is trying to achieve.

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

Terry: Not really pedantic. I try to get the fruit to the right spot. Then use traditional wine making and then trust my palate for blending at bottling.

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.

Terry: I don't consider myself to be a particularly talented creative person. So I consider wine making to be my best version of a creative pursuit. I also aspire as I reach retirement of maybe selling some wine. However recent harvests for me have been 2019...10 Barrels, 2020...3 Barrels, 2021...10 Barrels, 2022...1 barrel. So, as you can see, I shouldn't give up my day job just yet.

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

Terry: On a personal level just converting one person, me, in to a grape grower, wine maker and maker of Green Walnut Liqueur gives me joy.

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

Terry: I do like a Gold Medal but some of my favourite concoctions have failed at judging. Making wines that please my palate and that of my friends and maybe beating commercial wines in a blind tasting is great. My vines are already 20 years old and I am hopeful vine age will bring better wines.

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



Terry: Probably Phil Jones from Bass Philip. He advised me on ludicrous close planting and low

trellising that my pickers hate. But I do wonder if this adds something to my wines.

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

Terry: I am garagiste. I have provided a picture but its not pretty.

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

Terry: It's a great group. Lots of bonhomie!



Presided over by the masterful Mr. David Hart even when he is not President.

Dave: What were you drinking in your twenties. How is this different to what you drink now.

Terry: Coonawarra Cabernets, SA Rieslings and eventually the emerging Chardy's. The first time I had a barrel fermented Chardonnay, it blew my mind

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

Terry: Set up a vineyard and seek out Pinot cuttings for planting. I believe you might find a mother vine number 6 in the Hunter. They would be 40 years old now. And lash out on a few dozen early 70's Granges and hide away.

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.

Terry: The tyranny of distance is an obstacle. I am 2 hours away. The guild is probably a bit more country wine oriented than my mindset. You can probably guess who I go to for input on my wine. I loved the Christmas party last year and will try to come again this year.

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

Terry: I pick my Chardonnay earlier than most at 12.5Be use native yeasts and full malo. I tend to settle the solids with pectinase as I am not keen on sulphidic aromatics. Most of my better Pinots have been warm ferments. That big milk vat is insulated.

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.

Terry: Two nearly identical mishaps. The first I was given some great Cab Sav fruit in 2008. It was fantastic at three months and my discerning dad wanted to buy a heap. Then through poor sulphuring and topping up it eventually became 226 litres of wine vinegar. The second occasion I made 1000 litres of awesome Pinot in 2016 (many awards). I could not bottle it all at once and so re-barreled the blend and left it in semi shade. The sun heated the iron hoops and expanded the metal with the result that half the wine leaked out. The other half wasn't much good either from air exposure.

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.

Terry: If I can jag a little coin from my labour and investment, I won't be disappointed. But the journey from learning, drinking, researching,

buying, planting, growing, refining and then aging to something I love. How good a result is that.

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.

Terry: For prolonged pleasure I need the biggest bottle of Rare Tokay (probably Morris), Cheese, nuts and dried fruit with some Panneforte. Cringe all you like but Taylor Swifts collected works would be my music. I am not terribly bookish but Jasper Morris's brand-new wine book I am hanging out to read



Assistance Please, Anyone?

Do you make wine every year alone? Every year I swear I won't and yet five years in I still do. Things will be different in 2023. I'm hiring a cellar hand, at Black Cat Winery, effective immediately.

Your official title will be Assistant Cellar Dweller Le Chat Noir, cool huh! Your job title may not reflect what the job entails but I can tell you shifting 54kg DJ's and holding on to large funnels would be part of it. No, it, the location, is not Bordeaux, but sunny Doreen. If you speak French great, but not part of the job description. Although I may need to change the location for next year. Why? My little hobby has filled my large garage. When I was interviewed at David Harts place some 6 years ago about the constraints for a newbie, me, to produce a half drinkable Cabernet Sauvignon, without throwing up. Did I ever conceive of the notion I may as Tim Donegan expressed recently, 'A little hobby that got completely out of control?' I hear you Tim, yep same here. Of course, you will speak better French than I do. I had to look up how to spell Le Chat. But look I'm ok with bonza, rippa, she'll be right mate, crikey, give it burl, cark it and strewth. It would be good if you had prior winemaking experience. Holding a funnel correctly, is non-negotiable. Even better if you are familiar with the Pearson Square or are a dab hand at Millie-Feuille.

Definitions of some basic tasks you'll do. Attend to cleaning the wine press, bottle washing, making coffee, lunch, while knowing your way around a Lambrusco Maestri and Fino. You may utter after tasting same, 'Strewth, that is bonza mate', or utter in French, 'Trés bon vin'.

Ideal candidates will be well read masters of oenology. Yes of course it would help if you can read. But look there are no defernites, we will go with the flow. Next year's harvest should be great, so an early start would be February 2023. Oh, and did I mention the wages. Well, there are no wages, other than a year of free entry to the FAWG paid by me. So don't delay I expect an avalanche of would be's. Contact via the forum. What you are not a member yet. OMG, not another one. Ok, well you are not the only one, go to <http://fawg.org.au/fawgforum/> and register now.

-Dave Chambers