

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 Scott Werner. I must confess I don't know Scott at all. Yes I chatted to him briefly at a couple of the meetings recently. He seems like a great guy and a more than worthy member of the Frankston Guild or should I say we are lucky to have him with us.

When you read his very capable interview answers you will come to view I did he has a great sense of humour. And I'm sure you all agree this will get you through a lot of scratching your head moments when making wine.

I found his interview knowledgeable and entertaining. Before this he admitted to me he was not sure he had much to say or offer. I think when you read it you will form the same opinion I did what a great interview, thanks mate.

Dave: Why wine and not beer.

Scott: Well to be honest, it's actually beer for me. I've only really start drinking wine in the last 8 months since we moved to our new place which has a small vineyard on it.

Dave: What wine region or village anywhere in the world is your fantasy wine tasting destination..

Scott: I hear France is nice.

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

Scott: I've only recently developed an interest in wine – when we moved into our new property and it came with a vineyard! I've drunk wine on the odd occasion but have only just taken the time to appreciate it and think about how it is made.

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

Scott: That before I joined the Guild, I could count on 2 hands how many bottles of wine I'd ever had! Now I've joined the Guild, I'm almost up to 3 hands!

Dave: What wine do you prefer to make Red or White and what variety.

Scott: Considering that I have predominantly Shiraz vines at home, I've done most of my research on red wine. In saying that, I am actually interested in going down the country wine path - there seems to be infinite possibilities there.

Glen Fortune has a Presidents Question for you:

President: Before making wine you made beer. Did you have great success with beer and what beer were you most proud of that you made.

Scott: I've only ever made beer from those pre-made kits but have fiddled around with adding different hops. A few years ago I grew my own hops (Pride of Ringwood) in the back yard and used it to hop a pale ale. Turned out very nice but it was even nicer knowing my home grown hops were in there.

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.

Scott: I'm quickly learning that there is a lot to know about wine making and even more with vineyard management. Like all skills it takes time to learn and I'm sure I will have plenty of mistakes along the way but for the mean time I'm having fun.

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.



Scott: At this stage, I'm absorbing as much as I can about wine and am yet to delve in intellectual discussions.

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.

Scott: I'm not fussy, and considering my base level of knowledge on wine is basically at 0, anything I can drink I will be happy with. Fast forward to a few years, I'm sure I'll get fussier.

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

Scott: I'd love to try some country wines so that I can incorporate a lot more of my home grown produce. I'd also like to try out a few meads (once I get a bee hive).

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

Scott: At this stage, I'm only aiming for a wine that is drinkable! I'm still only learning the basics and (hopefully) with time will improve and refine my process.

Dave: Who or what has been your biggest influence in wine making and how long have you been a Wine Maker.

Scott: I have been making wine for almost 6 months and my first ever wine was the Raspberry wine day with the Guild. Everyone at the Guild has been so helpful especially David Hart and Peter Enness. Both have donated their time to help me with maintaining my vines and offered tips and tricks with my wine making along the way. I'd be very lost without 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.

Scott: I have a shed that has been set out specifically for wine making by the previous owner of our property (thanks, Steve!).

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

Scott: The level of knowledge by the Guild is incredible! When I first heard about the Frankston Amateurs Wine Guild and then listened to the knowledge you all have, I couldn't believe you called yourselves amateurs. There's nothing amateur about your combined knowledge!

Dave: What were you drinking in your twenties.

Scott: I wasn't a big drinker in my twenties but beer was my go to. I still don't really drink a lot, I moreso enjoy the process of creating something of my own and sharing it.

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

Scott: Don't sweat the small stuff

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

Scott: I will need to tweak my Riesling so will be able to tell you what works soon!

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.

Scott: I haven't had a "disaster" yet – touch wood!

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.

Scott: I have grapes in the backyard that I don't want to go to waste, so I might as well make something of 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 and declared at immigration when you enter the Republic of

Maldives on your way to the Baa Atoll.

Scott:

Book – currently reading Dune (it's a tough slog)

Food – crispy roast pork

Wine - Don't know.. what goes with pork?



editor-

- German Riesling
- Condrieu / Viognier
- Chenin Blanc
- Pinot Noir
- Red or rosé Grenache / Garnacha
- Aged Barolo (Nebbiolo)
- Sicilian Nerello Mascalese

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