



Frankston Amateur Winemakers Guild

NEWSLETTER AUGUST 2022

www.fawg.org.au

President's Message

AHH AUGUST Showtime

Yes that's right it looks like the show will go on, a bit smaller but still a show. The judging will be held at the Tyabb hall on Saturday the 20th August and the open day on Sunday 28th August at the Balnarring Hall. And this starts a new beginning for the club with the calendar back in the newsletter giving you all some sort of idea as to what is coming up for the year. Also mini comps are back and with our new look committee we will endeavour to fill the year with speakers and events to do with the craft of winemaking. The August meeting will be Old and mulled wines night so bring along something that you might think is "interesting" you never know what might turn up!

Look forward to seeing you there.

STOP PRESS !!!!

**Don't forget to get your
wineshow bottled
entries to the collection
points by 12 August.**

Coming Up

Did you know—There is a calendar function in our FAWG forum. This can be used for members to check the dates of functions or events. Our president has supplied a new calendar of events in this edition of the newsletter.

Members may also add their own wine related dates, if so desired and relevant to the Guild.

- **9 August** - Guild meeting
- **12 August** - Deadline for wine bottle entries for the show to be received.
- **20 August** - wineshow judging day, Tyabb Hall
- **28 August** - Wineshow open day Balnarring Hall, opens 10.30am

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"I only drink Champagne on two occasions, when I'm in love and when I'm not."— Coco Chanel

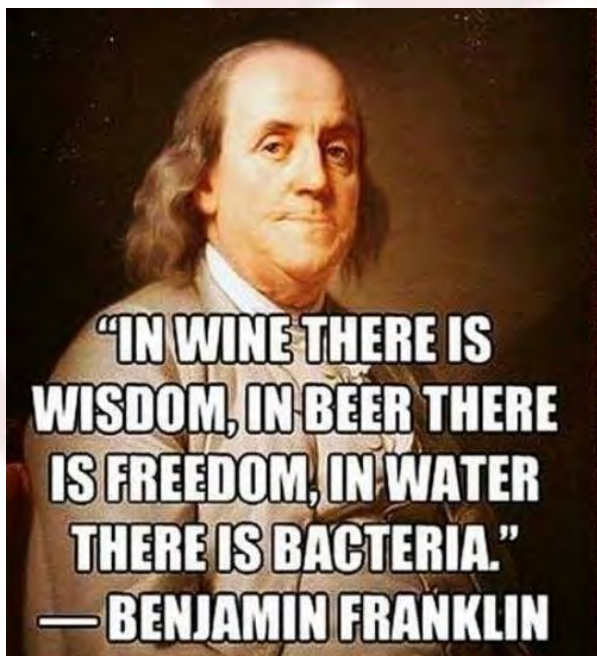
YOUR 'NEW' COMMITTEE FOR 2022 - 2023

At the AGM held on 12 July the following members were elected to 'executive' positions on our committee.

President	Glen Fortune
Secretary	Zenon Kolacz
Treasurer	Pierre Rault

'Ordinary' members of the committee are

Past President	Peter Enness
Wineshow Director	Noel Legg
Associations Secretary	David Wood
Website/Forum Organiser	David Wood
Social Secretary	Vince Conserva
Catering	David Chambers
Newsletter Editor	Vacant
General Assistance	David Hart



WINE LABEL OF THE MONTH



The article with this label is reproduced below

I guess Cantine Florio's marketing department doesn't realise what 'arse' means in English.*

I did a double take when I saw this bottle and had to take a photo of it.

Terre Arse means 'burnt earth' and I found this 19% ABV Marsala fortified wine dry and spiritous, giving a alcoholic burn. Its made from a blend of grapes, including Grillo and Cataratto in a solera process.

** or maybe they do!*

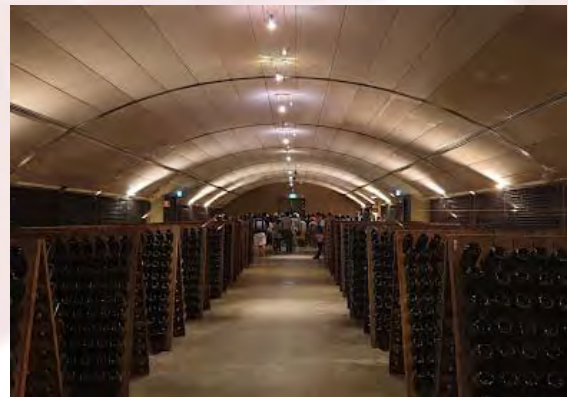


Possible Joint Winery Tour/Luncheon with Eltham Guild

Eltham Guild have organised a Yarra Valley winery tour for Sunday 30 October 2022. They have asked whether our guild would like to join them for the tour.

Potential details are:-

Meet at the historic (1863) Yeringberg Winery mid morning for a tour and tasting. Yeringberg does not have a cellar door, and is not open to the public - so this is a fantastic opportunity to chat with Sandra de Pury (4th generation winemaker), sample their wines, have look around and learn about the winemaking history of what was one of the most famous Yarra Valley vineyards of the 19th Century.



Optional Premium Wine Experience at 'Soumah' (\$20) or general tasting of their wines. *Soumah* are a bit different - focussing on styles from northern Italy (Savarro, Pinot Grigio, Ai Fiori, Brachetto, Marzemino, Nebbiolo and Barbera) and eastern French varieties (Pinot Noir, Chardonnay, Shiraz and Viognier).

Lunch options include Rochford Winery restaurant, or pizzeria, or The Grand Hotel in Yarra Glen.

Prices in accordance with 'status' of venue.

To organise this event we need a 'firm commitment' from members who wish to attend by 15 August accompanied by a deposit of \$50 per person.

It is likely that we would car pool for this event, so please consider getting a small group together, to attend the event, with a 'designated driver'. The guild may consider a suitable reward for DDs as an incentive to attend.



Members Contributions

DETERMINING GRAPE RIPENESS

From David Wood: - For those winemakers that grow, or pick, their own grapes, the following link is to an article emailed last month from WinemakerMag

There is more to judging the ripeness of grapes than sugar and acid levels.

<https://winemakermag.com/technique/1083-determining-ripeness>



<https://tinyurl.com/GrapeRipenessWMM>

SUR LIE AGING OF WINES



From Glen Fortune: -

Another link to an article in WineMakerMag that our president brought to my attention.

<https://tinyurl.com/SurlieagingWMM>



From David Hart: - Australian wine analysis services Vintessential Laboratories and Winechek are now trading as Winechek.

The name change follows the purchase of Vintessential by Winechek in 2021. Between them they have laboratories in the Barossa Valley, Yarra Valley, Mornington Peninsula, Orange, Margaret River and Tasmania.

The MP laboratory is located in Dromana at 32 Brasser Avenue.

Website <http://winechek.com>

Below is a link to a concise article about “Why Baume Doesn’t Equal Alcohol” from their website

http://winechek.com/wp-content/uploads/2022/03/Fact-sheet_-why-baume-doesnt-equal-alcohol.pdf

INTRODUCTION TO HEATHCOTE

Val & Pam Henry have provided the following contribution about the Heathcote Wine Area. Heathcote is very much a red-wine region: it has 84% red varieties as compared to the national figure of 64%.

See the article in ‘The Real Review’ website

<https://www.therealreview.com/2022/08/01/introduction-to-heathcote/>



point scale.

Some members have commented that Warrabilla reviews are fewer and further apart, and it's true

Reproduced from the Warrabilla Winter newsletter 2022

What's The Point?

If your work day resembles anything like ours, one of the daily tasks is to empty the inbox of 'once in a lifetime', unbelievable' and 'never to be repeated' wine offers from various online and traditional retailers. It's a near guarantee that these offers are accompanied by a score, typically out of 100, that somehow indicates the inherent quality of the wine. We all know what 93 points tastes like...right?

The wine industry in Australia has in the past enjoyed a superb level of wine journalism. Halliday is now a brand, but the man behind the name has been an enormous contributor to the industry. Huon Hooke sits on a similar tier. We've had characters like the late great Mark Shields, and the often cutting, always thought provoking Philip White. Max Allen is another who views the industry from interesting angles. The late Len Evans, Ray Jordan, Peter Forrestal et al, come on down.

But now we see all too often, great wine journalism has been reduced to a soundbite accompanied by a number. The dreaded 100

that we rarely submit wines to the 'critics'

anymore. It's certainly not fear of a bad wrap -

we've typically fared very well. But over the years there has been a growing cognitive dissonance in the way the traditional wine review has evolved, and we had to confront the question, what's the point?

There is a couple of reasons. Traditionally we would submit our wines with the hope of receiving a...wait for it...wine review. Be it praise, or constructive commentary, we would be eager to receive some fresh perspective on our wines. This is particularly powerful when a reviewer understands a house style, regional characteristics, and perhaps the context in which a wine was made.

The elephant in the room, or maybe more aptly the hippo in a tutu, is our house style. We aren't

ones to follow fads or fashion, and it's fair to say (generally) that some of the wine media now adopt the role of trend setters moreso than in the past. We've worked bloody hard to hone our style, and we are the first to admit we aren't trying to please everyone.

If you are reading this it means we most likely please your palate though, and that's enough for us. Our wines are heavy on context.

They are the product of an ever evolving and ever improving site, they are the sum of a life's passion and an unyielding adherence to house style. Without at least some of that knowledge, how could someone be expected to comment on whether a wine is a success or not? In numbers or words.

So who's to blame? Is it the wine media? It would be unfair to lump the issue entirely with them. It's

not unusual for the higher profile journalists to receive dozens or even hundreds of wines on any given day, so maybe the sheer number of wines dictates some sort of expediency. And like all fields of journalism the online age has seen a wave of new media crash upon the wine industry, and perhaps the bar now sits a little lower than we are used to in Australian wine.

Is it the wineries and retailers? No doubt they have benefited from it - much like the fad of plastering wines with medal stickers in past years. The power of a high pointed Parker or Halliday wine has been a golden ticket over the years, though that has undoubtedly been diluted now with the sheer number of wines reviewed, and the advent of 'point creep'. A 94 or 95 point wine was something to crow about once upon a time, now it seems much nearer the average. It feels like a sell out.

Or is it consumer led? Is it a function of ever growing inboxes and ever shrinking attention spans? Do we now want our reviews in digestible little bites and easy to read numbers? We hope not. At least in the case of our customers.

If this means a little less limelight for Warrabilla going forward, we are A-OK with that. It's a great opportunity to focus more on communicating our



Cooking with Wine

VINCOTTO WITH FRESH GINGER AND SPICES

What is vincotto?

Vincotto (also known as *vin cotto*) is a “cooked wine” made from unfermented grape must, slow-simmered until thick and syrupy. This flavorful condiment has been crafted in Italy and Greece (where it’s known as *Petimezi*, or “grape molasses”) since Roman times. Vincotto is wonderfully versatile and can be used as you would use a sweet, dense aged balsamic vinegar – spooned into savory dishes, drizzled on fresh cheese or fruits, poured over gelatos or used as a coulis...

Vincotto is fun and easy to make!

Of course, you can always buy vincotto, but I think it’s much more fun (and creative!) to make it in your own kitchen. All you need is a bottle of fruity red wine, a few spices and a little patience.

In this version, I reduce red wine with fresh ginger and spices. The result is a tangy, aromatic and succulent syrup that’s suitable for either savory or sweet dishes.

So, here’s to vincotto... You’ll find that its uses are endless!



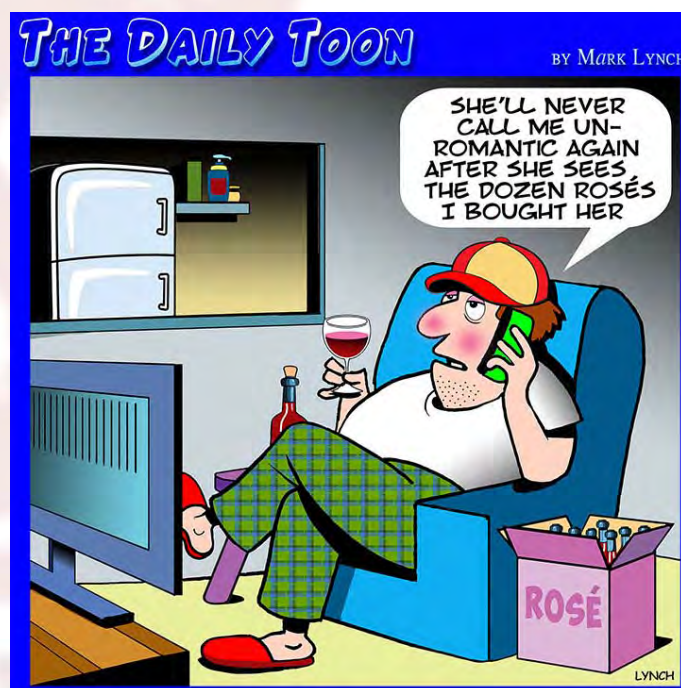
RECIPE

makes 3/4 cup
active time: 10 min

- 3 cups fruity red wine (Merlot, Zinfandel, Sangiovese or Cabernet Sauvignon)
- 3/4 cup organic sugar
- 2" piece fresh ginger root – cut in 1/4" pieces
- 1 cinnamon stick
- 1 teaspoon cardamom pods
- 2 cloves

Place all the ingredients in a medium heavy-bottomed saucepan and bring to a boil. Once boiling, reduce heat to medium and simmer for about 30 minutes until the wine has thickened and foams up. The wine should have a syrupy consistency, and should have reduced to one fourth of its original volume, about 3/4 cup. Strain through a fine-meshed sieve and let cool to room temperature. Transfer to a squeeze bottle or jar and refrigerate until ready to use.

Cook’s note: Refrigerate for up to 3 months.



FAWG CALENDAR 2022—2023

Meeting Date	Club night Activity	Competition	Comment	Industry/Event
July 12 th 2022	AGM/Homemade night			
August 9 th 2022	Old,unusual and mulled wine night		Bring a Glass to sample	Sunday 28 th Show open day Balnarring Hall
September 13 th 2022	Discussion on show results and Tastings	Report on wine show	Yuck and Yummy	
October 11 th 2022	French Wine Night			Winemaking Classes
November 8 th 2022	John Lee Trophy for 2023 CIDER	Chris Myers Red wine mini Comp		
December 2022	Xmas Party/Auction		End of Year Fun	
January 10 th 2023	TBA			
February 14 th 2023	TBA			
March 14 th 2023	TBA	Sparkling wine mini comp		
April 11 th 2023	TBA	Gordon Evans white wine mini comp		
May 9 th 2023				
June 13 th 2023	TBA	Sheila Lee Liqueur & Fortified mini Comp		

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www.andatech.com.au

NEWSLETTER EDITOR REQUIRED!

The Guild needs someone to take over the Editor's role for the newsletter.

The new Editor can make of the task what they like. It does not need to be a huge task. I have set up a template for the newsletter tin Publisher, that makes the set out easy and can be modified to your liking. I can show you how to use the template.

Members contributions like those shown in this edition make your task easier.

What happens if we do not get someone to volunteer for the task?

- Well, maybe it implies that you do not value the newsletter and prefer to get your Guild and other wine related information elsewhere?
- If that's the case - Do we stop producing the newsletter altogether?
- Perhaps we scale down the number of issues produced per year to say quarterly?

Your feedback would be appreciated at the next guild meeting or via email at info@fawg.org.au

If you value your guild membership and still want a newsletter someone needs to take on the task.

You just can't stand back and expect the same devoted members to do all the work for you each year.

David Wood (acting Editor—Again!)