



# Frankston Amateur Winemakers Guild

NEWSLETTER JULY 2022

[www.fawg.org.au](http://www.fawg.org.au)

## President's Message

July! July! July!

AHH the second month of winter and for those with vines, you should be well and truly starting to prune. This July meeting is our AGM where you, the members, can find out how the guild has been travelling and put some suggestions as to what you might like to see the guild do in the future. It is homemade night, so bring along something else that you indulge in to show the guild another side of you instead of wine making

We are still looking for a newsletter editor so don't be shy.

Also, we will be tasting a variety of orange wines. These are white wines that have had extended skin contact while fermenting.

Cheers for now, your President

Glen Fortune.

**STOP PRESS !!!!**

**Don't forget to get your entries into the 2022 wine competition .**

**Entries close 15 July**

## 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. Members may also add their own wine related dates, if so desired**

- **12 July**- AGM required to elect a new committee
- **15 July** - Deadline for wineshow entry forms
- **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

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"Wine is the most healthful and most hygienic of beverages."— **Louis Pasteur**

## WINE LABEL OF THE MONTH



When Segreto commissioned a special design for a limited edition anniversary vintage, Takk! Design delivered a strong, bold signature for the product.

The result was a pitch-black bottle with a thick, subtly scripted font showcasing the brand's mark winding around the label.

Pair three bottles together, the name is spelled out in its entirety

## Annual General Meeting

We are required to hold our AGM as soon as possible after the end of our financial year (30 June). The AGM will be held on 14 July 2022.

At this meeting a new committee must be elected to run the guild for the next twelve months. The committee determines the way the guild is run over this time, including:-

- What our long term aims will be and how they can be achieved.
- How our funds are spent or invested.
- Membership Fees.
- Events, excursions and especially our wineshow & winemaking competition.

If you want a chance to influence how your guild is run, please volunteer to be part of the committee. Otherwise you can offer to assist in the running of the guild without a formal position on the committee - any assistance will be appreciated.



## Possible Joint Winery Tour/Luncheon with Eltham Guild

Eltham Guild have organised a Yarra Valley winery tour for 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 19<sup>th</sup> 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.

Further details to be announced in the August newsletter



# 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

## Why are scientists building a synthetic yeast genome?

[ABC Science](#)

By science reporter [Suzannah Lyons](#)

Posted Sat 28 Sep 2019 – this article is abridged and only some of the information is presented

For most of us, brewer's yeast conjures up images of all the delicious things we make with it – bread, beer and wine. Known scientifically as *Saccharomyces cerevisiae*, Brewer's yeast has greatly contributed to humanity's happiness, according to synthetic biologist Ian Paulsen of Macquarie University. "I like to say yeast is probably the greatest contributor to human happiness over humanity's existence." But there are a lot more reasons to raise a glass to this single-celled microorganism, beyond the role it plays in providing something to put in that glass in the first place.

"It's also increasingly useful as an industrial workhorse for the production of bioethanol," Professor Paulsen said. What's more, yeast has the potential to help us produce biological versions or replacements for a whole range of other important chemicals we currently produce from oil. That makes it something of a darling in the growing field of synthetic biology — and one of the most studied organisms on the planet.



"Synthetic biology is very much about trying to understand more about how the natural world works, and just being able to exploit that to do useful things," said Claudia Vickers of the University of Queensland and director of CSIRO's Synthetic Biology Future Science Platform.

"If we can use biology to replace those petrochemical-based industries and processes, then we can develop sustainable, environmentally friendly, renewable processes." For example, we could design and construct

novel biological systems in microbes that could convert waste into biofuel, bioplastics and other high-value chemicals. But for that to happen we need to better understand how yeast works. And that's where Professor Paulsen's work comes in. He's one of the leaders of the Australian team that is part of an international

effort to build the first synthetic yeast genome.

They're calling it yeast 2.0.

Basically the team is trying to create a stable synthetic yeast strain with better characteristics than the original. This modified or synthesised organism may then be used to industries applied other wine or beer making. But the team is are

### Frank and Ernest by Thaves





*Does anyone really care about wine competitions and medals any more - or are they going the way of the dodo?*

A.E., ROSE BAY, NSW  
WORDS BY Huon Hooke ILLUSTRATION BY Drew Aitken

WINE SHOWS are still relevant and some customers still choose wines because of a medal sticker affixed to the bottle, although I suspect they have less clout than they used to. The Jimmy Watson Memorial Trophy for the best young red wine at the Melbourne Royal Wine Awards is still powerful, but the days when winning it was estimated to be worth \$1 million to the exhibitor are probably gone. And a million bucks isn't what it used to be.

You might have noticed that it's mostly the cheap wines that have medal stickers today. Expensive wines sell themselves and don't need a gold badge; I think the consumer probably assumes an expensive wine is good and its being of gold-medal quality is expected to some extent. But a \$15 bottle with a gold medal attracts the eye. There are so many competitions now that it's hard to know which medals have importance. Their impact is diminished by their proliferation. Humans being competitive creatures though, wineries that exhibit are still interested in the results, and the fact that new competitions are still springing up suggests that they're still valued.

However, wine has become so much more complex than it was back in 1987, when I first judged in a wine show.

Winemakers use such a wide variety of techniques to make wine compared with those days, that assessing quality is a much more complicated task. And the judges need to know something about the intention of the winemaker to decide how successfully he, or she, has achieved their objectives. That's not possible in a completely blind tasting.

A parade of trophies across the label doesn't guarantee you'll enjoy the wine. Wine preference will always be subjective, and "try before you buy" is still the best way to go.

Got a drinks question for Huon Hooke?  
**thefullbottle@goodweekend.com.au**  
Reproduced from The Age Good Weekend  
14 May 2022



## Cooking with Wine



Red wine braised pork, meet polenta. It's the perfect porky winter warmer.

### Ingredients

- 15g dried porcini mushrooms\*
- 100g unsalted butter
- 1kg piece skinless, boneless pork loin, rolled (with as much fat left on as possible – ask your butcher to do this)
- 3 garlic cloves, thinly sliced
- 1 cup sage leaves
- 1/4 cup rosemary leaves
- 400g can whole tomatoes
- 750ml bottle shiraz
- 1 tbs roughly chopped flat-leaf parsley

### Polenta

- 1 cup (170g) instant polenta
- 80g unsalted butter
- 2 cups (160g) grated parmesan

### Method

1. Soak the dried porcini in 1 cup (250ml) boiling water for 10 minutes to soften.
2. Meanwhile, melt half the butter in a flameproof casserole over medium-low heat. Season pork well, then place fat side down in the pan and gently sear for 6-8 minutes until well coloured and the fat has rendered. Turn and sear on the other side for 4-5 minutes until golden.
3. Remove the pork from the pan, then drain off any excess fat. Melt remaining butter in the pan, then add the garlic, sage and rosemary and cook, stirring, for 3 minutes or until golden.
4. Squeeze porcini to remove excess liquid. Set soaking liquid aside. Return pork to the pan, then add mushrooms, tomatoes and 1 cup (250ml) wine. Season well. Cover the surface with a circle of damp baking paper, tucking in the edges (this ensures the pan won't dry out).
5. Reduce heat to low and simmer for 30 minutes, then turn the pork and baste with the sauce. Add the remaining wine and reserved mushroom stock, then re-cover with baking paper and cook for a further 40-50 minutes until the sauce is rich and pork is tender. If the sauce starts to dry out, add splashes of water or wine to maintain the moisture level. The sauce will intensify in colour but shouldn't burn.
6. For the polenta, place 3 cups (750ml) water in a saucepan and bring to the boil. Gradually add polenta, whisking constantly, then reduce heat to low and cook, whisking, for 8-10 minutes until thick. Remove from the heat, then fold in butter and cheese. Season. Keep warm.
7. Remove the pork from the sauce and thickly slice. Serve with polenta, drizzled with sauce and garnished with parsley.

## Modern Quince Jelly (and caramelised fruit)



This is the simplest and most successful quince jelly recipe I've found. Apparently it's a very old technique. I didn't believe it would work but it was fabulous and I was left with gorgeous set jelly and lots of caramelised fruit to turn into crostada, Tarte Tartin, Crumble etc.

### Ingredients:

- 8 large quinces
- 2 large lemons, quartered
- 2kg sugar
- 3.5 litres water

### Method:

Wash the quinces to remove any fuzz. No need to peel or chop!

Put the whole quinces in a large stockpot with

lemons, sugar and water. Bring to the boil and simmer for 3-4 hours until liquid is deep crimson.

Remove quinces and reserve for other uses. Put a small ceramic saucer in the freezer.

Raise the heat until liquid is boiling. Continue cooking until it reaches 115c on a candy thermometer. Place a spoonful of the liquid on your chilled saucer and leave for 5 minutes.

If the liquid wrinkles when pushed with your finger, it is ready. If not, continue cooking for a further few minutes then try the saucer test again.

Once the sample spoonful is set, you know the rest is ready. Pour into sterilised glass jars, seal and cool.

Store in a cool place for up to 3 years.

**Note this recipe easily doubles or trebles for larger quantities.**

Reproduced from



courtesy Steve Brown

### Pearls Before Swine by Stephan Pastis



## NEWSLETTER EDITOR REQUIRED!

Thanks to Leah for compiling our newsletter for the last twelve months or so. I'm sure all agree that she did a great job!

We now need someone to take over the task. You can make of it what you 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

David Wood (acting Editor—Again!)

## WINE TRUTH



Saturday, 19 April 2014

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