



NEWSLETTER NOVEMBER 2022

www.fawg.org.au

President's Thoughts

It's November

Hello to All,

And not long now till the end of the year.

It feels like we are back to normal now, our French night was enjoyed by all with good food and good wine and this months meeting sees our first mini comp back since before Covid, Chris Myers Red wine.

The calendar is slowly taking shape again and the Eltham guild are full steam ahead with their show too, which is nice to see.

With our winemaking classes they are back too and will be held in February next year, so that it will give us some time to advertise and secure a premise to hold them in as well.

I would like to encourage you all to start looking at the calendar again so you know as a member what is happening through out the year.

Cheers for now.

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Coming Up

Did you know—There is a calendar function in our FAWG forum. This can be used for members to check or list dates of functions or events.

- **1-11 November** - Delivery of Labelled Entries to Eltham Wineshow
- **8 November** - Guild meeting, Red Wine Mini-comp, John Lee specified wine talk
- **19 November** - Pizzini 'Prosecco Fling' Fest—King Valley Region
- **20 November** - Eltham Wine Show Public Open Day and Tasting
- **4 December** - Christmas Party at Balnarring Hall
- **February** - Introduction to Winemaking Classes

FAWG CALENDAR

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
July 12 th 2022	AGM/ Homemade night				
August 9 th 2022	Old, unusual and mulled wine night			Sunday 28 th Show open day Balnarring Hall	
September 13 th 2022	Discussion on show results and Tastings	Report on wine show	Greek wines		Sept 6 th Zoom 7:15 start
October 11 th 2022	French Wine Night start time 7pm			Eltham Show Entries close 22nd	
November 8 th 2022	Blending wines with	Chris Myers Red wine mini- comp		Eltham show exhibits delivery 11 Nov Public day 20th	Friday 4th Zoom 7:15
December 2022	Xmas Party Sunday 4th			FAWG Xmas Party Balnarring hall	
January 10 th 2023	TBA		Taylor's 2020 Shiraz		
February 14 th 2023	John Lee Trophy talk for 2023 Cider	Sparkling wine Mini comp		Winemaking classes dates and where TBA	Tue 7 th Zoom 7:15 start
March 14 th 2023	Zenon's Pick Alternative Varieties			March 11 th Red Hill Show	
April 11 th 2023	TBA	Gordon Evans white wine mini comp			
May 9 th 2023	All about sugars in Country wines				
June 13 th 2023	TBA	Sheila Lee Liqueur & Fortified mini-comp			



LAST GUILD MEETING FOR THE YEAR Christmas Party !!!!!

Our last formal guild meeting will be held at Moorooduc Hall this month.

After that, we will hold our Christmas Party/Fun Auction on Sunday 4 December, commencing at noon, at Balnarring Hall.

MERRY CHRISTMAS

WINE LABEL/BOTTLE OF THE MONTH

850ml Glass Decanter Globe

This decanter was advertised on 'catch.com.au' for the princely sum of \$40.94 (free delivery).



It features a map of the world and sailing ship with a wooden stand.

What's Happening at The Briars

The Cab-Sav vines at the Briars are notoriously late to do things compared to other parts of the state and on the Mornington Peninsula. This year, being so damp, appears to have slowed things even further. Because we are not on site full-time, we missed the opportunity to do a Lime Sulphur spray, as the leaf buds started to burst when we were not there.

About two weeks ago we finally started to apply Copper/Sulphur sprays even though the leaf buds had not all fully opened. We did this a little bit early, due to missing the L/S spray window. Just as well we did the spray, as it has been drizzling/raining off and on ever since.

The Briars have acquired a new spray unit for use in the Vineyard (Silvan Lightfoot 300L with a 'Vineboom' spray bar set up). This will make life easier for us, as previously we had to lug a tank and pump unit on and off a trailer, which we also use for net deployment. We can now leave this permanently set up for the nets and avoid the manual lifting.



Soon we will be thinning and, weather permitting, continuing our regular spray program.

Last year we commenced using 'EcoCarb Plus' for mildew control (powdery and downy). It is a contact spray (Potassium Bicarbonate and potassium silicate based), has no withholding period and does not affect pollinators or other organisms on the foliage or in the soil.

Eltham Wineshow

53rd Eltham Wine Show
20th November 2022

details and entry forms available at

<https://www.amateurwine.org.au/wine-show>

ELTHAM AND DISTRICT
WINEMAKERS GUILD
ESTABLISHED 1969

The 53rd Eltham Wine Show - 20th November 2022

Key Dates

Entries Open Entries Close Labels Posted Delivery of Exhibits Public Show Day



Garfield by Jim Davis



A bottle of Penfolds sold for \$150K at a Langton's fine wine auction in Sydney

From 'Drinks Trade' - October 7, 2022
By Ioni Doherty

A bottle of the first vintage of Penfolds Grange went under the hammer for over \$150,000* at an exclusive Langton's live auction in Sydney last night.

"It's a fantastic result, and shows a really vibrant, strong fine wine market here in Australia," said Langton's General Manager Tamara Grischy. "This particular Penfolds Grange 1951 was in excellent condition and is still in its original cap, which is very rare. In addition, the label was among the most intact of this vintage I have ever seen. The buyer is thrilled to add it to their wine collection," she added.

The buyer was a wine collector from the Greater Sydney area, and was competing for the coveted bottle against two other bidders.

The Penfolds Grange Hermitage Bin 1 Shiraz 1951 is the first vintage ever made of Australia's most famous wine, and is in high demand among wine collectors looking to complete their Penfolds Grange sets. A set contains all vintages of Penfolds Grange from 1951 to 2018 (67 bottles in total), and will go under the hammer for at least \$400,000.



"Penfolds Grange is one of the sought-after brands on the secondary wine market. It is liquid gold in a bottle, and as the first vintages become rarer to find, we will continue to see demand increase," she added.

In total, 31 lots sold last night for \$470,000*. Other highlights include a Jacques Selosse Selection 3 Bottle Set Champagne which sold for \$6,407 (reserve price \$1,380) and the Domaine Armand Rousseau Grand Cru 3 Bottle Set, Chambertin selling for \$34,950 (reserve \$23,000).

The live auction took place at The Eveleigh in Sydney, where 200 guests enjoyed a three-course meal with matching wines from Penfolds, Wynns Coonowarra and Champagne Bollinger.



"The secondary fine wine market is the hottest it has ever been, and after a few years of lockdowns, it was exciting to bring wine lovers together and to let them get up close and personal with rare treasures many will never see in their lifetime!" she added.

In December 2021, a bottle of Penfolds Grange Hermitage Bin 1 Shiraz 1951 went under the hammer at a Langton's online auction for \$157,624*, making it the most expensive bottle of Australian wine ever sold.

FLOOD DAMAGED VINEYARDS - VICTORIA

From Winetitles media 19 October 2022

Full story at <https://winetitles.com.au/vintages/destroyed-by-floods-in-victoria/>

Mt Emu Creek Wines is one winery to be affected by the flooding and winemaker David Farnhill said the damage was enough that Vintage 2023 is all but a write off now.

“[The water] was about half a metre higher than the actual vines themselves,” he said. “All told there would have been about three and a half thousand vines in the vineyard. This one was our premium block.”

Farnhill said the team would likely have to rip everything out and start the vineyard from scratch, as everything had been damaged by the floodwaters.

“I’m not too sure which way we’re going to go and how we’re going to do it. It looks like we’ll just have to pick up all the posts that are over, roll all the wires up to the drip line, or what’s left of it, a lot of it’s been completely washed away,” he explained.

“Then we’ll try and stand the vines up. We’ve got to clean them up first as they’re all covered in all the weed and everything else. They’re flattened over completely and lying on lying on the ground.



Elsewhere in Victoria, the Tahbilk winery also had vines affected by floodwaters. See below. Tahbilk has re-opened for business in the interim, but additional rainfall in the catchment may alter access conditions. Note—Tahbilk incorporates wetlands into its operations as an environmental features and tourist attraction



From The 'Archives'

This article is from Jancis Robinson's website

Full article at <https://www.jancisrobinson.com/articles/my-new-glass-and-decanter>

25 June 2018 I'm very excited to be launching a small but perfectly formed collection of wine glassware. There is just one wine glass, together with two beautiful decanters (one for young and one for old wine) and a water glass that could double as a stemless wine glass. The old-wine decanter doubles as a luxurious flask for water for those who like everything to match.



The story is that I was approached almost a year ago by a young designer Richard Brendon (below left) with quite a reputation for craftsmanship, so much so he is part of the Walpole initiative to promote British luxury goods abroad. Having made a name for himself with top-quality bone china, based on classic designs, and whisky glasses, he said he wanted to co-operate with me on a range of wine glasses.

Editor's Note: In an article published some time ago, Jancis Robinson said

This is not going to make me any friends with those who design and sell wine glasses but **you really only need one wine glass shape or size**. It will do for reds, for whites, for fortifieds and for sparkling. It should go in towards the top so you can swirl the wine around and release the all-important aroma without losing it.

MEMBERS CONTRIBUTIONS

Riverland Grape Growers Work to turn red wine oversupply into an opportunity

As a follow up on last month's article about some Riverland growers not harvesting their crop this vintage, this article (abridged) was reported on ABC Rural by Eliza Berlage

Grape growers in Australia's largest wine region are finding ways to turn the red wine oversupply into an opportunity to sustain their businesses amid a dire vintage 2023 outlook.

Crisis meetings have been held across the region after multinational company Accolade Wines announced it would compensate growers to mothball their red grape vines or switch to white varieties.

Third-generation Barmera grower Brian Caddy said reducing his cabernet sauvignon crop by 30 per cent has provided a chance to rejuvenate his old vines.

"To me they've served their purpose — they're getting very difficult to harvest by machine so I'm going to re-trellis them," he said.

Mr Caddy has had the canopy of his vines chopped off and the trunks halved, which will stimulate growth in the long-term.

"It'll be at least two years before we get some decent crops out of it," he said.

From: <https://www.abc.net.au/news/2022-10-02/riverland-growers-rejuvenate-vines-amid-red-wine-oversupply/101489796>

It is interesting to note that some of our members did a similar at the Briars vineyard to try to rejuvenate the Eutypa affected vines. This worked well with the majority of the vines, but a percentage of the vines are still disease affected and will need to be replaced.

America's Most Unique Vineyard Celebrates 10th Harvest of Indigenous Grape Varieties

Missouri's TerraVox Vineyards Ground Zero for Resurrecting Native Grape Varieties press release (found in at <https://www.winebusiness.com/news/article/263254>

Kansas City, Missouri)—TerraVox Vineyards is in the midst of celebrating its tenth harvest of the most unique vineyard anywhere in America. **The Cloeta, Hidalgo, Albania, Stark's Star, Delicatessen**, and numerous other grapes TerraVox is currently picking are all indigenous to the United States and are the foundation of the winery's unique appeal. TerraVox founder Jerry Eisterhold believes the wines made from the 2022 vintage will help achieve his goal of convincing consumers and the wine trade alike that American wine grapes provide all the right answers to critical questions.

Founded in 2012, TerraVox Vineyards is a 14-acre estate located just outside Kansas City, Missouri. Here Eisterhold, a museum designer by day, oversees the cultivation of upwards of 60 different grape varieties indigenous to American soil. Since 2012, the winery has been commercially producing wines from varieties such as Muench, Lomanto, Carman, Volney, Lenoir, Herbemont, Wetumka, Ellen Scott, and dozens of other American grapes while cultivating a growing and loyal following of local wine lovers as well as some of the wine industry's geekiest minds.

A Totemic Tasmanian

One of the most successful wines to have been launched in the last 10 years is made from grapes that travel 30 hours from vineyard to winery, including an overnight ferry journey.

The Tolpuddle vineyard is in the south of Tasmania. Since 2011 it has been owned by cousins Martin Shaw and Michael Hill Smith who ship the freshly-picked grapes via Launceston and Melbourne to their Shaw + Smith winery in the hills above Adelaide in South Australia.

Source: Jancis Robinson 15 October 2022 <https://www.jancisrobinson.com/articles/totemic-tasmanian?s=09>

Rustic fizz: A deep dive into 'pet nat'

KATIE SPAIN - The Age Good Food Guide, 19 September 2022
(Thanks to Steve Brown for finding this article)



Alex Schulkin from The Other Right with his petillant naturel. Photo: Ben Macmahon

There was a time when I thought the popularity of pet nat would wane, but demand for the fizz remains fierce. Expect a wave of it over spring and summer. Winemakers are making more of it, some with delightful results.

What is it exactly? Pet nat is short for petillant naturel, which loosely translates to "naturally sparkling" in French. It is made using the methode ancestrale technique, which dates back hundreds of years. In a nutshell, fermentation is finished in the bottle, without the addition of secondary yeasts or sugars. Any grape variety can be used to make it. Nothing is added during the process or filtered out at the end. Sounds simple. It's not. They can be temperamental in and out of the bottle.

"Making it can be tricky but drinking it makes up for that," says Danish winemaker Uffe Deichmann. "I am fascinated by the transformation pet nat goes through in [the] bottle," he says. "It's a wild thing that kind of goes where it wants."

The McLaren Vale-based winemaker's new Poppelvej (poppelvej.com) releases include a pinot meunier rosé pet nat, a sauvignon blanc pet nat, a mourvedre rosé pet nat, and an experimental pet nat that includes zibibbo (aka Muscat of Alexandria, a white variety originally from Egypt). "It was on skins for 12 months, then pressed, and I added plum juice from an organic orchard next to the winery." Just 600 bottles of this fruity beauty were made. Pet nat isn't pretty or poised like champagne.

Nor is it looked at so seriously. Its charm is more gnarly. As a rustic warm weather party starter, pet nat can't be beat.

Wine scientist and winemaker Alex Schulkin has been mastering the art of pet nat in his Adelaide Hills shed since 2013 and when he's not working at the Australian Wine Research Institute, Schulkin (who is originally from Israel) and his wife Galit make untamed wine under their label The Other Right.

"When we started making it in 2013 there were only about five around," Schulkin says. "Now I can't even guess how many there are. That's exciting."

Pro tip Chill it and drink it cold, as you would beer. Warm pet nat is a no-no.

Editors note: *I used a method similar to this over many years with my country wines. I would take off a proportion of my ferments and place into champagne bottles, sometimes with a little bit of priming sugar syrup.*

At one stage I had a total of over 10 dozen bottles of sparkling, but consisting of over 20 different fruits/flowers.

What is Keeving?

(Found by Zenon Kolacz)

'Keeving' is a way of making the ultimate style of naturally sweet sparkling cider. This is traditional both in Western England and the northwest of France, but whereas it has virtually died out as a commercial proposition in the UK, it is still very much alive for the production of 'cidre bouché' in France. The underlying principle is **to remove nutrients from the juice by complexation with pectin** at an early stage, to ensure a long slow fermentation which finishes and can be bottled while still sweet and without any fear of excessive re-fermentation later.

This a link to the article at cider.org.uk

<http://www.cider.org.uk/keeving.html>

Autonomous Vehicle in the Vineyard?

Spotted in DailyWineNews 28 October 2022

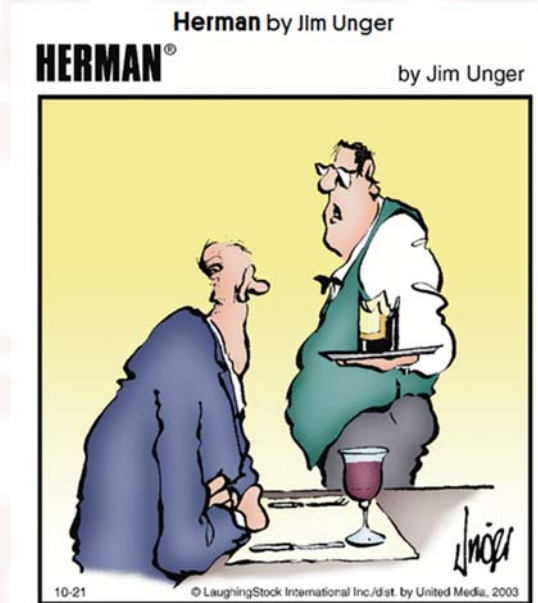
Robotics Plus, a New Zealand-based agritech company, today launched its autonomous multi-use, modular vehicle platform for agriculture designed to carry out a variety of orchard and vineyard machine tasks - to alleviate ongoing labor shortages and transform the industry.



The multi-purpose Unmanned Ground Vehicle (UGV) can be supervised in a fleet of vehicles by a single human operator. The vehicle uses a combination of vision systems and other technologies to sense the environment - to optimize tasks and allow intelligent and targeted application of inputs such as sprays. Growers will be able to rotate multiple tools on the highly adaptable and configurable agriculture platform, depending on the day's work - for jobs such as spraying, weed control, mulching, mowing and crop analysis.

See full article [HERE](#)

Having Wine with Your Meal?????



The Born Loser by Art and Chip Sansom



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 Pierre Rault.

It is probably harder to get to know Pierre than most. He doesn't suffer fools very well, but you will be rewarded by seeking him out and making his acquaintance. He is very passionate about the Frankston Wine Guild and acknowledges their help in making him a better wine maker. His tiny boutique vineyard is the neatest vineyard I have ever seen, not a twig is out of place. It is a fortunate reciprocal relationship between Pierre and the guild. Pierre contributes mightily to the guild. He is across the mass of financial detail and cleverly doubles up with catering skills. We are lucky to have him. The French Wine Night is a recent example of his skills as a caterer. I'm sure by the time you have read Pierre's story you may well be a better wine maker yourself.



Dave: Why wine and not beer.

Pierre: Always been a wine drinker and probably sounds more of a romantic adventure.

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.

Pierre: Had an eatery in a local winery (Stumpy Gully) about a decade ago and was keen to learn how to make wine from then on. I did not find out about the guild for about another five years or so when a friend told me about One Stop Bar shop in Mornington and there was a flyer with David Hart's phone number. I had a couple of good results first off but had a few setbacks as well. This year's batches are looking good, so fingers crossed .

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

Pierre: My earliest memory is having a Wolf Blass yellow label at dinner forty or so years ago.

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

Pierre: Well, it started my interest in drinking wine regularly, which eventually led me to find the Guild and so on.

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

Pierre: I've had a tendency over the years to impulsively buy, or start, a business when it interested me. My first one was when I tasted and liked something at a food caravan in the Dandenong market and after a bit of a chat, bought the business without knowing a thing about the very complex food involved. My next one was a vegie stand at a market, then there was a venison distribution business. And finally I went to buy some wine at Stumpy Gully, asked to speak to the owner.

Me: Hi Frank I've never run a restaurant before, but I think I could run one here. So we did that for a couple of years.

Dave: If money was no object what wine or beverage purchase would you make with unlimited funds.

Pierre: Have not bought an expensive wine for quite a while, so I guess I would have to take recommendations and try a few things. I understand the Leeuwin estate Chardonnay is a good drop and I would have to try a Penfolds, also enjoy A Warrabilla Durif. Don't necessarily associate price with drinkability though.

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

Pierre: The sparkling is definitely my best result and I must acknowledge the amazing quality of grapes from Mike Payne.



Glen Fortune has a Presidents Question for you:

Question: Pierre after the success of the French wine night, I saw that you were very proud of the achievement and I also get the feeling that you are proud of the good wines you have made as we all should be. So, is there a third string to your bow.

Pierre: I'm really happy with my vineyard and the fact that I had a hand in helping two new members to start making wine. .

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.

Pierre: Not sure that I have technical astuteness in wine making itself but some mechanical skills is certainly useful.

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.

Pierre: Not at all, I have the same criteria as I do with food. I like it or I don't. End of story.



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.

Pierre: Not as pedantic as I should be, although I am improving on that front. I make too many varieties and my space is too small to handle it.

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.

Pierre: Yes, it's definitely more than a hobby especially when you get a good result. I see it as an adventure just the same as my previous foray into different businesses.

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

Pierre: Hopefully become more better and consistently make great wines as I learn the new tricks.

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

Pierre: Definitely to enjoy drinking better wines. Winning medals is good for the ego though

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

Pierre: There have been many people who helped me with their knowledge of course David Hart is a master, but I'll name a few such as, Rob Chionna, Rino, John Utano and many more .

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

Pierre: Basically in an enclosed carport where Susan is not so keen on the mess I make. I also have a small temperature controlled shed where I store the wine.

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

Pierre: For me personally' it introduced me to the Briars group who take care of the vineyard there and in turn help me get the skills to plant my own small vineyard in the back yard. Have not got a good result from it yet, but it looks good .

Dave: What were you drinking in your twenties.

Pierre: Lindemans: Fruity Lexia .

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

Pierre: Listen to your father and buy a property as soon as possible.

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.

Pierre: I like the sparkling the best. It's a lot easier than most people think. The guild has been great for both wine making and socially. It's good to hang around with a few drunks.

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

Pierre: Can't think of any great tips

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.

Pierre: I have had a few disasters, over the last two years a few of my wines developed major faults and not sure if what caused it. Had a major cleanup of the storage area and paying more attention to details, hope this year is a good one.

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.

Pierre: The romantic adventure of making wine is a strong emotion that I try not to analyze too much but financial consideration is part of my motivation, I'm not so pure.

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.

Pierre: A chicken and pork biryani made by my wife. One of my sparkling wines (not matching), The song "Stairway to Heaven" sung by Heart at Kennedy center and a Biblical series by Jordan Peterson.



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