

April 2022



# Frankston Amateur Winemakers Guild Newsletter

## President's Message

Hello Members and welcome to April

As you all might have guessed by now the grape season is happening as we  
speak

We have picked up the Riesling for the focus group which they were all very  
happy with and

The bulk order of shiraz/ cabernet/merlot and mourvedre will have been got  
and distributed

By the time the newsletter hits your computer.

It seems talking to the different growers it has been a trying year with weather  
and with the tariffs

Imposed by China, there is plenty of grape and not much space for it.

Covid is still having it's influence on the harvesting side of things,  
let's hope that next year can be a little bit more settled.

Enjoy the read!  
Glen Fortune



# What's Happening?

**Keep up to date with upcoming events, news and announcements**

## In this Newsletter

Committee Members	2
Life Members	3
Keep up the Water during winter	4
YAN	6
My Vintage Year	7
Your local Marketplace	11
For your Entertainment	12
Handy Tips	13
Simplified S02	14
Key components in wine	15
Quiz Time	17
Recipe of the Month: Cooking with Whiskey	18
Major Sponsors	19

## Feature in the newsletter!

Send in your photos

We want to know what your drinking, eating, crafting.

[newsletter@fawg.org.au](mailto:newsletter@fawg.org.au)

If you have any interesting information, issues you would like brought to the members attention or items for sale/wanted etc., please email the newsletter editor

[newsletter@fawg.org.au](mailto:newsletter@fawg.org.au)

## How is your vintage going?

**Post your updates on the vintage forum chat.**

**Get advice from other members.**

**Compare notes!**

## Coming Up in April

### April meeting

12th Monthly Meeting

Moorooduc Hall

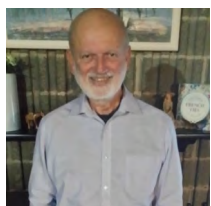
Mini Wine Comp!



# Committee Members



President- Glen Fortune



Secretary- Zenon Kolacz-

Treasurer- Pierre Rault



Show Director- Noel Legg

Newsletter editor- Leah Mottin



Past President Peter Enness-



Ordinary member David Hart-

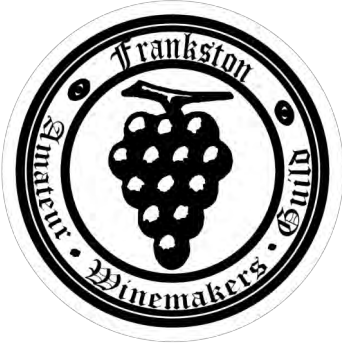


Webmaster/ Assoc Secretary David Wood



Social Secretary Dave Chambers-





# Life Members

**Cheers to our life members, thank you for all you have contributed and your continued support**

**Check out our website to review their achievements**

**GORDON EVANS**



**ARTHUR STONE**



**JOHN LEE**



**SHEILA LEE**



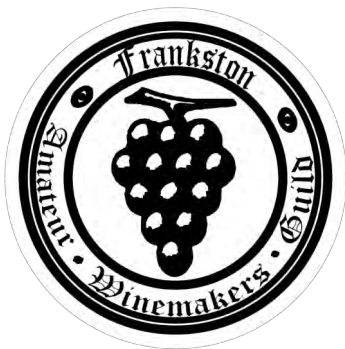
**CHRIS MEYERS**



**ELAINE HALL-FOOTE**



**JACQUES GARNIER**



## Keep up the water during winter

<https://www.wineaustralia.com/news/articles/keep-up-the-water-during-winter>

07 JUN 2019



'Keep alert and plan' is the take home message for grapegrowers from a three-year study that found reduced rain during winter is associated with reduced grape yields.

'We now know that a reduction in rain from May to August to approximately one third of the historical average rainfall has a major impact on yield of between 20–40 per cent', said Dr Marcos Bonada, a Senior Viticultural Research Officer with Primary Industries and Regions SA in its research division, the South Australian Research and Development Institute (SARDI).

'Our advice to growers is to incorporate irrigation during dry winters to maintain soil moisture – even when the vines are still dormant. Don't wait until the first indications of vine growth in spring to start irrigating.'

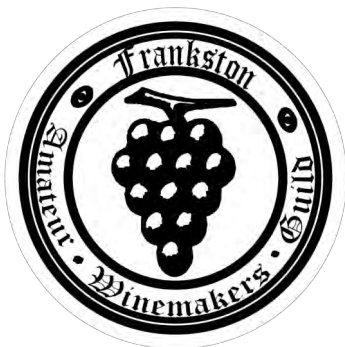
To assess the impact that reduced winter rainfall and different methods of soil water replenishment have on grape yield and quality, researchers from SARDI and CSIRO erected a series of rain shelters at the Nuriootpa Research Station over three seasons to test various methods of irrigation to replace winter rainfall.

Under the shelters they tried different combinations of sprinklers and dripper irrigation during winter then compared the results with a control site left open to the elements.

The vines that did the best were those in the control group, where there were no covers and the vines were exposed to the long-term average rainfall – followed closely by the vines that were irrigated during winter using micro-sprinklers.

The vines that were irrigated with drippers throughout winter did better than vines that received limited irrigation but did not perform as well as the control.





Surprisingly, irrigation to fill the soil profile at budburst following a dry winter – a common approach used by growers – did not compensate for losses in yield and had a detrimental effect on wine sensory attributes.

‘In fact, refilling the soil profile at the end of winter did not prevent a yield reduction by 10–30 per cent; it increased canopy size and had a detrimental effect on fruit and wine composition’, Dr Bonada said.

Based on these findings, the extended project is now looking at irrigation strategies that restore yield and maintain wine style.

‘As the majority of vineyards in Australia are drip irrigated, the challenge is how to use the existing infrastructure to provide a pattern of soil wetting similar to the rain.’

One method being investigated is multiple laterals in the inter-row space that can wet a larger portion of the vineyard floor. Irrigation timing, such as during the period following budburst, is also being explored.

At the Crush Symposium in September last year, Dr Bonada showed some powerful data from the CSIRO that depicted the drying trend in South-East Australia since the 1960s.

‘Long term weather observations indicate a decline in late autumn and early winter rainfall for South Eastern Australia, where the majority of Australia’s premium vineyards are planted. This will result in the soil profile not being full at the start of spring.’

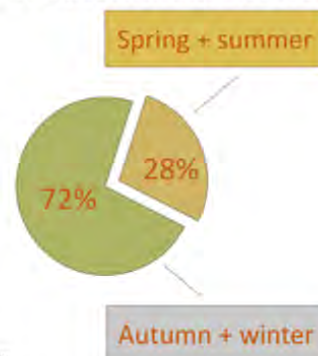
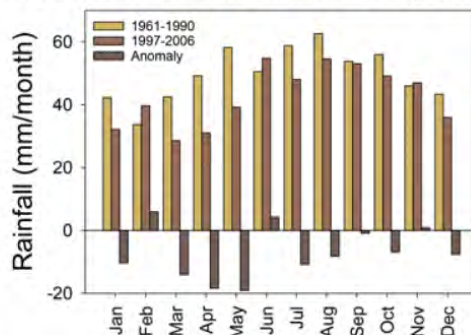
Dr Bonada said water stored in the soil supported canopy growth and

development into summer, and when it was unavailable vines encountered water deficits early in the season. Effective irrigation strategies that maintained yield and wine styles would need to be tailored to account for reductions in rainfall and increasing reliance on supplementary irrigation in drier and warmer years.

‘Growers will need to make full use of soil moisture monitoring systems and seasonal climate outlooks to effectively budget water and fine-tune irrigation’, he said.

## Climate change and rainfall pattern

Most of the rainfall decline (72%) is in autumn and winter



Source: Murphy, B.F. and Timbal, B., 2008. A review of recent climate variability and climate change in southeastern Australia. *Int. J. Clim.*, 28(7): 859-879.

Looking forward



# Yeast assimilable nitrogen (YAN)

## YAN - What is it?

Nitrogen is the main growth factor present in grapes for yeast growth and fermentation, and can impact the production of aroma compounds. Its deficiency can lead to the production of hydrogen sulphide ( $H_2S$ ) and stuck or sluggish fermentations (Jiranek et al 1995). Yeast require nitrogen for cell growth and efficient fermentation. In the first third of fermentation the yeast will build in biomass sufficient to metabolise the level of sugar present. Yeast biomass is also impacted by whether the strain has a high or low nitrogen requirement. Yeast assimilable nitrogen (YAN) can be found in two forms; mineral or organic. In grapes, mineral nitrogen makes up one third of the total nitrogen, whilst the organic fraction makes up two third to three quarters of the grape derived of YAN.

## Why measure YAN?

Getting an indication of vineyard nutrition deficiencies enables a winemaker to avoid dealing with stuck and sluggish fermentations. It also allows the winemaker to prevent  $H_2S$  formation and maximise fruity aromas in the final wines. YAN can be measured enzymatically to give an absolute result. YAN is a measurement of ammonia nitrogen (FAN) and primary amino nitrogen (PAN). A DAP addition represents a mineral nitrogen or an ammonia addition, but not organic or amino nitrogen. Hydrogen sulphide production is linked to a deficiency in amino or organic nutrition, whereby timing of addition is critical

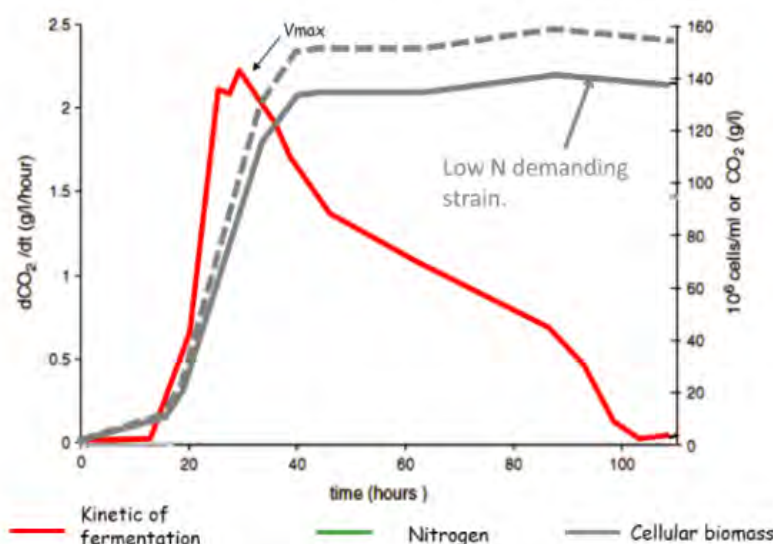


Figure 1. Assimilation of N and production of biomass for a high and a low N demanding strain during alcoholic fermentation. Personal communication Marina Bely, University of Bordeaux

## Take home points

Measure YAN in must and supplement nitrogen in both organic and inorganic forms accordingly. Critical points in alcoholic fermentation are: Nitrogen supplementation #1 within 24 hours of yeast inoculation.

Nitrogen supplementation #2 at one third of the way through alcoholic fermentation.

In most cases, a nitrogen content of below 150 mg N/L is considered deficient.

The higher the potential alcohol, the more nitrogen is required to achieve the correct biomass

Strain selection appropriate to must. Water additions will minimise the amount of alcohol produced by reducing the concentration of sugars

present, but will also dilute key nutrients and lipids important for yeast cell membrane structure. Yeast rehydration nutrients high in ergosterol and use of oxygen in the yeast exponential growth phase are especially critical in high alcohol red wines to ensure alcoholic fermentation completes.

Fructose is the predominant sugar in a stuck fermentation. Must detoxification and dealcoholisation will not change the high proportion of fructose (relative to glucose) remaining in a stuck fermentation.

Restarting a stuck or sluggish alcoholic fermentation requires a yeast strain which possesses at least one if not two copies of the HXT3 transporter that has a higher affinity for fructose like Actiflore® BO213 from Laffort.

The best way to avoid stuck and sluggish fermentations from happening is by addressing the must before fermentation has commenced by rehydrating the yeast with rehydration factors and oxygen, providing oxygen in the yeast log phase.





## My Vintage Year: An Interview Series

**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 Tim Donegan. I thought Tim was a quiet achiever but having visited his mini winery down the steep driveway, I'm not sure that applies to him now. As he describes, he has a hobby that grew out of control. Being the intelligent individual, going for broke is part of his dna. He was never going to be satisfied with equipment that was second best.

Tim has prodigious skills, he is analytical, careful and considered with his approach to wine making. Most of you know this already and those that don't will, after this interview, be wiser to this fact. I found the interview fascinating and so will you. And yes I agree with his opinion on Van.

**Dave: Why wine and not beer.**

Tim: I love a nice beer but I find wine far more intriguing.

**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.**

Tim: I've always had an interest in wine but it wasn't until I came to Australia that the winemaking became a possibility. My wife's family made rustic Italian wine and that for me was the catalyst. I enjoyed helping out with the winemaking but was also exposed to friends who were in the wine industry. The combination of both experiences was the driver for

pursuing winemaking knowledge through formal training. The chance to benchmark my wines through the amateur shows and more importantly get feedback was a great opportunity for someone making wine in isolation. The silver-tongued Peter Ennis suggested I join FAWG and let's be honest, there's not many people that can say no to Peter so I did join but the hobby came before the wine guild.

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

Tim: Although I had been exposed to wine at home (unusual for an Irish family at the time) It wasn't until I was working for a corporate entertainment company in London during the 80's that my curiosity was aroused. I found myself having to manage bar stock orders and grappled with the variety of wines and styles (apparently there is more than just one white wine) so I figured I needed to a bit of research and boy, did that open Pandora's box!

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

Tim: No, it was a slow burn from there and to be honest it was hampered by the lack of opportunity to make wine in the UK. At the time, no one would have predicted that grape

wine making in the UK would be a thing. That said, I recall paying a number of visits to a country Winery just outside London where elderflower wine, gooseberry sparkling, strawberry wine and plum brandy were stand outs.

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

Tim: I lived on house boats on the Thames River for seven years before my wife brought me back to Australia, a souvenir of her European trip.

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

Tim: I'm a self-confessed Pinotophile so it would have to be DRC (Domaine de la Romanée-Conti) just to see what all the fuss was about. To be honest, as passionate as I am about wine, I don't think I could tell the difference between a \$150 wine and a \$3,500 wine. There's a point beyond which it ceases to be value for money. I'd rather buy one of the Bittern by the Grape wines and put the rest of the money to better use. Sorry, I'll get off my hobby horse ;)





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

**Tim:** having had to source red grapes elsewhere after Camelback vineyard let me down at the 11<sup>th</sup> hour, it would have to be my 2021 GSM. It was awarded a Gold at the Eltham show and a HC at the FAWG show and has proved extremely popular with family, friends and even a wine bar in the city.

**Glen Fortune has a Presidents Question for you:**

**Question:** After working with you on the Riesling Focus Group, I couldn't help but be impressed by what you achieve in such a small space. It appears to me you are one of those people who knows how to solve a

problem.  
My question to you is. Have you ever had a problem in winemaking that you have not been able to solve.?

**Tim:** I'm always coming across problems in wine making and if it's a practical problem I can usually figure out a pragmatic workaround. However, if it's a technical problem, I usually take one of the following courses of action:

1. Phone a friend or in our case speak to members of the guild. There's a wealth of knowledge and experience that can be tapped into. After all, we're in the guild to learn from each other.
2. Wait it out. Sometimes wine faults are a temporary phase and I have learnt to avoid knee jerk reactions.
3. If I can't figure out what the prob-

lem is, I will get the wine professionally tested/analysed and seek guidance, particularly in wine chemistry matters.

4. Throw in the towel, pour the wine down the drain and try again next year. There is no coming back from some problems.

With the 'off' taste in my 2021 Pinot, I had the free SO<sub>2</sub> tested at the guild and got a negative reading. I sulphured it up again and kept it in a cool environment under CO<sub>2</sub> cover. If it doesn't come good, I'll consider getting it distilled or make red wine vinegar (away from my other wines).

I try to think laterally when problems present, As they say, "Necessity is the mother of all invention".

**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.

**Tim:** Absolutely, after all, wine is a chemical soup that is constantly changing and having the technical astuteness to stay ahead of the curve is a huge advantage as it allows you to be proactive rather than reactive.. Sadly its an area that is not my strong suit. In answer to the old question of whether winemaking is a black art or a science, the LAS label of a winery in WA sums it up perfectly as Luck, Art and Science. My advice for those of us in the guild that have made wines for a number of years is that you should trust your intuition - we may not be able to articulate why we make certain wine-making choices but we should never underestimate how much knowledge we have picked up through osmosis from attending guild meetings, shared experiences with peers, curiosity, etc



interests outside the guild but love that we share knowledge and learn from each other on our wine journey through FAWG.

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

Tim: I'm excited about the increase in the standard of winemaking year on year. Through the shows, there is a real opportunity to gain greater exposure for amateur winemaking and demonstrating that not all good wines are made by big commercial wineries. We need to find a way of getting more young guns involved.

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

Tim: My goal is for incremental improvements in winemaking year on year. The show system is a way of benchmarking how I'm tracking with that. Sometimes we have to take one step back in order to take two steps forward but as long as I'm on an upward trajectory, then I'm a happy little vegemite

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

Tim: I love Dave Hart's pursuit of perfection, his appetite for wine knowledge and his willingness to share that knowledge with people who are keen to learn.

**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 both of you.**

Tim: Yes, I find myself getting into that side of things more and more; how could you not? Of all the alcoholic beverages, wine has got to be the most thought provoking. Wine is a living thing and has a story to tell to those who are prepared to listen. I love the idea of drinking mindfully.

**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.**

Tim: I'm a bit of both really. Previous stuff ups have thought me that there are enough things that are out of our control so I have learned to judiciously manage those elements that we have control over. If you don't believe that your best wine is your next wine then I'd recommend stamp collecting as a more suitable hobby.

**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.**

Tim: 100%. I consider myself as a wine lover first and a winemaker second. Anyone who claims to know everything about wine is kidding themselves. I have a number of wine





**Dave:** What were you drinking in your twenties.

**Tim:** As a general rule, anything wet and alcoholic if I'm being honest. As far as wines are concerned, Riesling, Lambrusco, Frascati, Hungarian Bulls Blood wine and I had a huge soft spot for St Emilion.

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

**Tim:** That's an easy one... Study Viticulture & winemaking - it's your passport to traveling by working vintages all over the world

**Tim:** There have been a few. An infected barrel and lack of attention pretty much wrote of a stunning Pinot Noir in 2020. On more than one occasion, I have incorrectly calculated additions. It's amazing what one decimal point can make - measure twice, cut once.

**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.

**Tim:**

I get a lot of satisfaction in seeing friends and family enjoying my wine.

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

**Tim:** This is where a hobby can become an obsession. I have a large shed for winemaking and I have accumulated enough winemaking equipment over the years to be self-sufficient. I built a small cool room (2.5m x 2.5m) that allows me to make white and sparkling wine. I will never recover the financial outlay but what price do you put on the things that make you happy?

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

**Tim:** I don't there have been any real surprises but if I was to pick one thing it would be the opportunity to access and learn from the focus groups.

**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.

**Tim:** I did my first traditional method sparkling with a small focus group from the guild. I have gone on to make a blanc de blanc every year since and I don't think I would have done that on my own.

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

**Tim:** Less is more. I try to follow a philosophy of minimal intervention as possible. David Harts tip for adding a mega dose of PMS after fermentation has allowed a safe environment in which to do so.

**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.

### And Finally

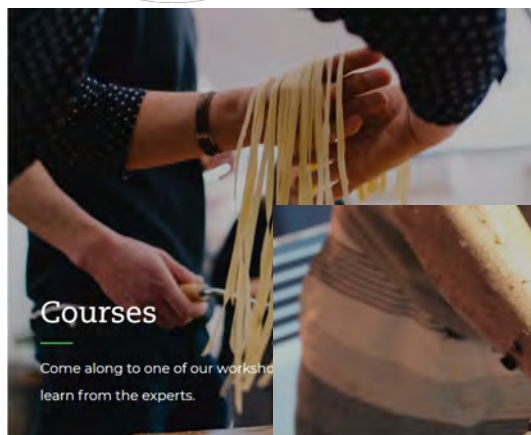
**Dave:** You are going to a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. To be clear, that is a choice of one bottle of wine, one meal and so on. What will be placed in your suitcase.

**Tim:** Van Morrison, "Poetic Champions Compose", a Sardinian Vermen-tino, Spaghetti Vongole and a copy of James Halliday's Wine Odyssey, *A year of wine, food and travel*



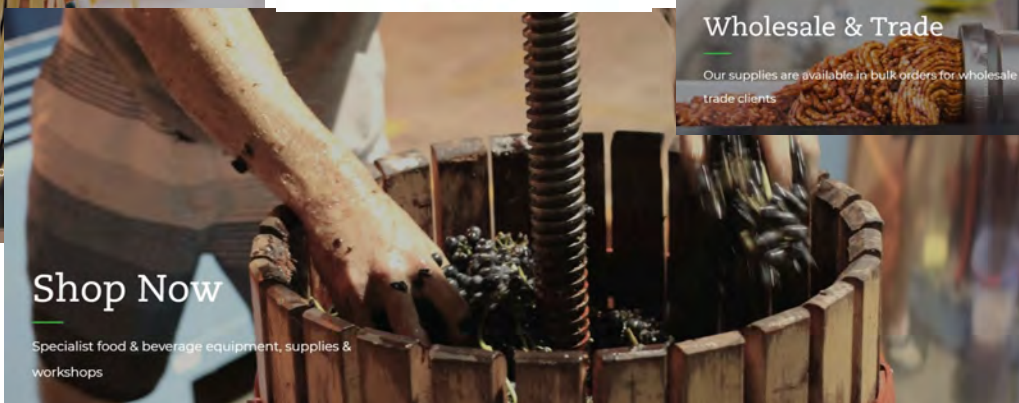


<https://homemakeit.com.au/>



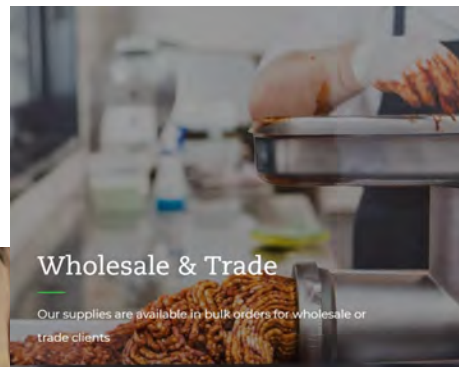
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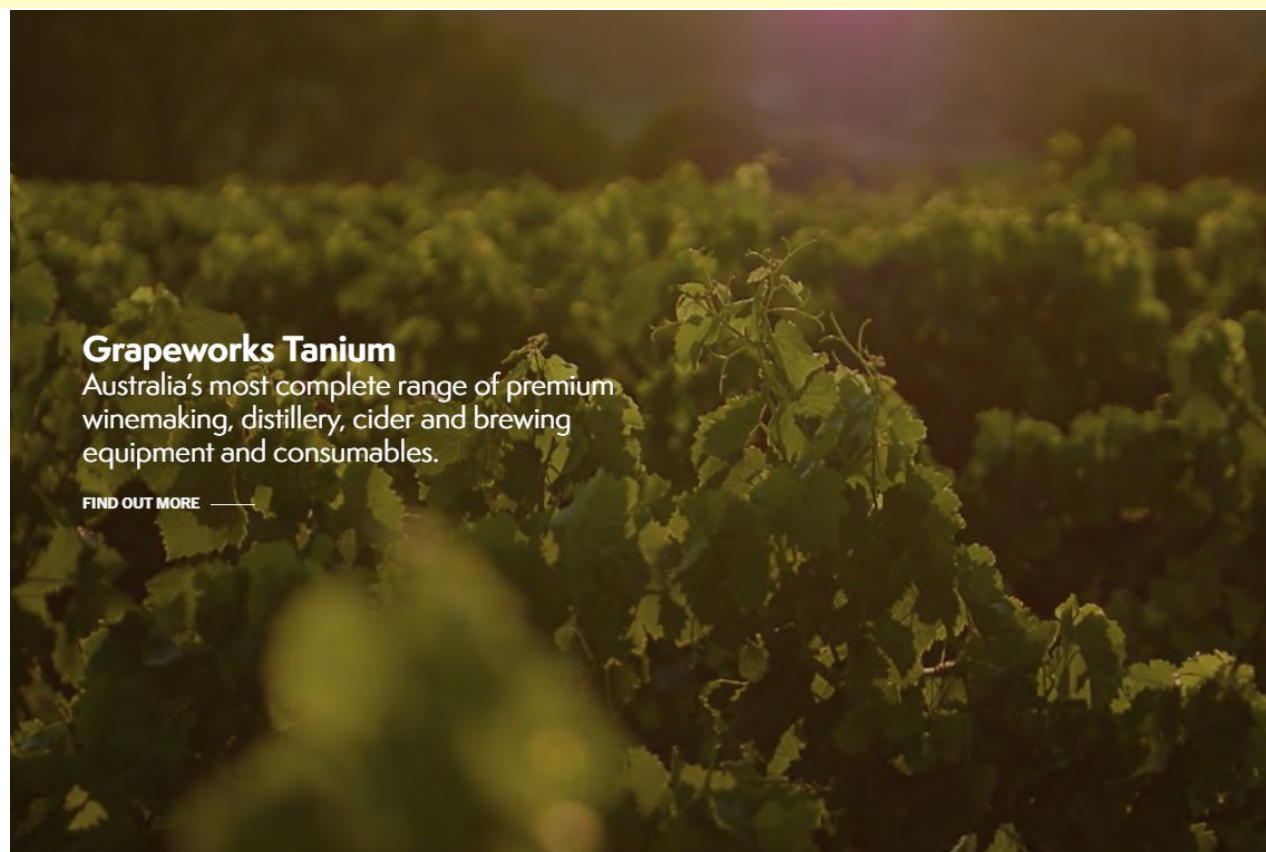
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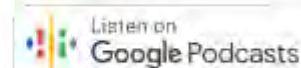
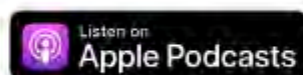


# For your Entertainment

**What do you listen to while you make wine?**

on five-year historical averages, and

ASVO podcasts



[asvo.com.au/Node/19925](https://asvo.com.au/Node/19925)

Welcome to 'Grower, Maker, Researcher - Wine Industry Insights' – a podcast from the Australian Society of Viticulture & Oenology, funded by Wine Australia through the Extension and Adoption program.

The podcasts take a very practical approach, talking to practitioners and researchers about current best practice and what changes to expect in the near future.

Hear from highly regarded growers winemakers and researchers in the Australian wine industry as they discuss best practice.

## Yield assessment

This podcasts look at yield assessment a topics close to the heart of many growers and winemakers because getting it right delivers great benefits – and the costs of getting them wrong can be huge. This information would allow growers to make accurate yield assessments based

also to be a step ahead when non-human-based yield assessment systems are improved as they are expected to draw on accurate historical information. Louisa Rose, Chief Winemaker at Yalumba Family Winemakers and Dr Mark Whitty, Senior Lecturer in Mechatronics at the University of New South Wales.





# Handy Tips

<https://www.goodpairdays.com/guides/wine-101/>

## TIME ON LEES AND LEES STIRRING

So what are lees? Essentially dead yeast cells and bits of sediment that collect at the bottom of a barrel or tank of wine. Very fine particles, they don't have a huge amount of flavour, but have a kind of creamy texture. The cool thing is they can dissolve into the wine, they're so fine, but by doing so they 'thicken' the wine, making it creamier and richer.

Winemakers can decide to leave wine resting on the lees or stir them in, thus 'enriching' the wine, to add [body](#) or weight to it.

that we've tried to make vinegar. Oxygen generally causes wine to spoil, but there are two uses of it that actually benefit the wine.

1. Slow oxygenation can soften and mellow an intense or sharp wine
2. Early oxidation (ie when it is still fermenting) can almost act like a vaccine for wine, giving it a little shot early on and ensuring it's tougher and stronger later in life.

Most fresh white wines will be managed *reductively*. This is the polar opposite of oxidation - zero oxygen allowed. Richer whites like oak-aged Chardonnay is handled *oxidatively*.

grapes. Regular [white wines](#) rarely see skin contact, but there's a small category of white wines called orange wines that are made as if they are reds, and end up amber-coloured, rich in flavour and texture.

In small doses, skin contact can bring extra complexity to a white wine.

## OXIDATIVE VS REDUCTIVE HANDLING

Oxygen is generally considered the enemy of wine - we've all left a glass in the bottom of the bottle, only to come back a few nights later and find

A more and more common technique, used not only to make [orange wines](#), but also to layer in flavour and texture.

The skin of the grape is a wonderful thing - it decides the colour of the wine (if it is used) and also plays a big part in the level of [tannin](#) in the wine. It has loads of flavour of its own.

All [red wines](#) are made using skin contact - that is, the juice of the grapes in contact with the skin of the





# Simplified SO<sub>2</sub>

<https://www.thebeveragepeople.com/how-to/wine/>



## THE BEVERAGE PEOPLE

### Winemaking - Simplified SO<sub>2</sub> Additions

*(USING SODIUM OR POTASSIUM METABISULFITE POWDER)*

#### Prepare a 10% SO<sub>2</sub> Solution

Dissolve 100g metabisulfite into 1 liter distilled water. Stopper and use in 3 months or replace.

*(Measure by weight or use a 4 oz. package minus one level teaspoon.)*



#### Additions of 30 ppm to various wine ers using the 10% solution



**For 5 Gallons add 10 ml**  
(Use a 10 ml graduated syringe.)



**For 30 Gallons add 60 ml**  
**For 60 Gallons add 120 ml**  
(Use a 100 ml graduated cylinder.)



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# Key Components in Wine

<https://www.thebeveragepeople.com/how-to/wine/key-components-in-wine.html>



## Sugar, Acidity, and Tannins

By Gabe Jackson and [Joe Hanson-Hirt](#)  
2021 ©The Beverage People

### Key Components of Wine

If you plan to produce a high quality wine, first be sure you understand about the main components of the grapes that contribute to a good wine. There are three main elements that are important for making quality wine.

Sugar determines the alcoholic content of a final wine and can be used to backsweeten acidic or high alcohol wines. Acidity provides refreshing flavor, balances alcohol and sweetness, and contributes to storage stability. Tannins provide both astringency and bitterness to enhance flavor and mouthfeel while also contrib-

uting to storage stability.

**Sugar**  
**Generally 20-26% of the juice**  
**(degrees Brix)**

Sugar is extremely important for wine production. Sugar is converted into alcohol and carbon dioxide by yeast. The more sugar you start with, the more alcohol you will have in your finished wine. Most wine grape varieties have enough sugar to produce a dry wine of about 11-15% alcohol by volume (ABV).

Most wines are traditionally produced solely with the sugars in the grapes themselves, with no additional sugars added. Juice starts out very sweet. But, by the end of fermentation, all the sugar is gone, leaving your wine with just alcohol, acidity and tannins. Some wines are backsweetened by adding a simple syrup or grape concentrate post fermentation to counterbalance alcohol or acidity.



### Acidity

**Generally 0.5 - 0.7% of the juice (titratable acidity)**

Acidity is a major flavor characteristic of wine. Higher levels of acidity tend to brighten up wines and make them pop. Low acid levels tend to leave wines seeming dull and flabby. The major acid in grapes is tartaric acid, followed by malic acid. Tartaric acid is quite tart and is generally considered desirable in the finished wine.

It usually represents about 50-75% of the acid present. Malic acid, on the other hand, is also sharp and tart and usually represents about 25-50% of the acid present. Think of sour, green apples. The acidity can sometimes be high enough to make your lips pucker up. The less desirable malic acid is often converted by the winemaker into softer lactic acid by putting the wine through a malolactic fermentation.

The percent acid (more commonly referred to as TA or titratable acidity) is important to winemakers because it directly affects how you perceive the acidity when you taste the wine. Higher TAs result in more acidic tasting wines. Most wines fall between 0.5 to 0.7% TA, generally on the lower end of the range for reds and the higher end of the range for whites.

At The Beverage People we generally recommend a tighter target of 0.55 to 0.65% TA for red wines and 0.6 to 0.7% TA for whites.

Acid adjustments can be done at any time, before or after fermentation. First you must measure the acid level in your must or finished wine. This can be done easily and cheaply at home with a simple Country Wines Acid Test Kit. Once the acid level is known, a target acid level can be

determined and the amount of acid needed can be calculated and added.

### Tannins

**Generally 0.01-0.15% of the juice (100-1500 ppm, also expressed as 0.1-1.5 grams/liter)**

Tannins are complex phenolic compounds that can play a most significant role in wine mouthfeel. Tannins are a source of astringency. Astringency is that drying-out effect that you get on your tongue and in your mouth when you drink dark, black tea.

Astringency enhances mouthfeel by making it feel as if the wine has more viscosity, even though it doesn't. Sometimes high tannin levels can make it seem like there is an extremely fine powder in the wine. Tannins also produce bitterness that gives a wine some of its flavor. This combination of astringency and bitterness combine to give wines their lingering aftertaste, still noticeable after the wine has been swallowed. Red grapes are usually higher in tannins relative to white grapes, which may have low enough tannin content that it might not even be perceptible. The relatively high tannin content of grapes such as Cabernet Sauvignon and Syrah is what makes them so much better suited to producing more mouth filling and long lived wines. The lower tannin content of most white grapes makes them more refreshing to drink, but also quicker to age and lose their vibrancy.

### ***Adding Tannin to a Low Tannin***

***Wine:*** If you don't have access to grape varieties with high tannin levels, you may choose to add tannins to your wine to enhance the flavor and mouthfeel. An easy way to add tannins to wine is with Stellartan G Grape Tannin, a powdered tannin

product made from California grapes which will dissolve quickly into wine. This product became a staff favorite at The Beverage People based on group blind tastings. Small additions of Stellartan G to wines can make up for low tannin grapes and improve their age worthiness.

Conduct a small scale dosing trial to determine the appropriate level of tannin to add to your beverage. Dosage range typically lies between 0.5-2.5 grams per 5 gallons (25-130 ppm). Keep additions small, generally not in excess of 3 grams per 5 gallons (150 ppm). A 1 gram per 5 gallons (50 ppm) addition is a relatively safe starting point to ensure you don't overdo it.





# Quiz Time!

<https://www.ultimatequizquestions.com/wine-trivia->

Ultimate Wine Trivia Quiz Questions Champagne be served?

- |                                                                                          |                                                                                                                                                                        |                                                   |
|------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|
| 1. What is the name of the largest wine bottle, which holds a massive 30 liters of wine? | 18. Which US President toured Bordeaux in 1787 and produced a ranking of the best regional wines?                                                                      | 25. Rose'                                         |
| 2. Which US state consumes the most wine (by volume)?                                    | 19. Named after the Portuguese islands where it is made, what is the fortified wine produced from the Negra Mole grape, known for its relatively high alcohol content? | 24. Dionysus/Bacchus                              |
| 3. What was the most expensive bottle of wine ever sold?                                 | 20. How old should an oak tree be to be used as a barrel for aging wine?                                                                                               | 23. Rose trees                                    |
| 4. What is the most common grape used in winemaking across the world?                    | 21. Where is Napa Valley, one of the most prestigious winemaking regions in the world?                                                                                 | 22. Lighter                                       |
| 5. What is a 'sommelier'?                                                                | 22. Does red wine become darker or lighter over time?                                                                                                                  | 21. California                                    |
| 6. What type of wooden barrels are usually used to age wine?                             | 23. Which trees are typically planted close to vineyards?                                                                                                              | 20. 40 years                                      |
| 7. Which country is the leading wine producer in the world?                              | 24. Who is the god of wine?                                                                                                                                            | 19. Malidera                                      |
| 8. How many liters of wine does a Nebuchadnezzar contain?                                | 25. Which color of wine is the French region of Provence famous for?                                                                                                   | 18. Thomas Jefferson                              |
| 9. What is an amphora?                                                                   |                                                                                                                                                                        | the subtle, complex flavors of the wine.          |
| 10. Which country consumes the most wine in the world by volume?                         |                                                                                                                                                                        | it is considered impossible to appreciate         |
| 11. Approximately how many grapes go into a bottle of wine?                              |                                                                                                                                                                        | try to popular belief, if served too cold         |
| 12. What is the difference between Champagne and sparkling wine?                         |                                                                                                                                                                        | <b>Between 7 and 12 degrees Celsius. Con-</b>     |
| 13. In which country was the cork-screw invented?                                        |                                                                                                                                                                        | <b>Cabernet Sauvignon and Merlot</b>              |
| 14. Globally, more red wine is consumed than white wine. True or false?                  |                                                                                                                                                                        | Saint Vincent                                     |
| 15. Who is the patron saint of wine-makers?                                              |                                                                                                                                                                        | True                                              |
| 16. Which two grapes make up most wines of Bordeaux?                                     |                                                                                                                                                                        | 1681.                                             |
| 17. At what temperature should                                                           |                                                                                                                                                                        | screw appeared in a museum catalog of             |
|                                                                                          |                                                                                                                                                                        | <b>England. The first reference to a cork-</b>    |
|                                                                                          |                                                                                                                                                                        | <b>page region of France.</b>                     |
|                                                                                          |                                                                                                                                                                        | <b>that have been produced in the Cham-</b>       |
|                                                                                          |                                                                                                                                                                        | <b>page is only applied to sparkling wines</b>    |
|                                                                                          |                                                                                                                                                                        | <b>There is no difference – the term Cham-</b>    |
|                                                                                          |                                                                                                                                                                        | 600-800                                           |
|                                                                                          |                                                                                                                                                                        | USA                                               |
|                                                                                          |                                                                                                                                                                        | ancient Greek and Roman society                   |
|                                                                                          |                                                                                                                                                                        | <b>A tall jar or vessel used to store wine in</b> |
|                                                                                          |                                                                                                                                                                        | 15                                                |
|                                                                                          |                                                                                                                                                                        | Italy                                             |
|                                                                                          |                                                                                                                                                                        | Oak                                               |
|                                                                                          |                                                                                                                                                                        | knowledge of wine                                 |
|                                                                                          |                                                                                                                                                                        | <b>A waiter in a restaurant with specialist</b>   |
|                                                                                          |                                                                                                                                                                        | Cabernet Sauvignon                                |
|                                                                                          |                                                                                                                                                                        | for \$558,000.                                    |
|                                                                                          |                                                                                                                                                                        | <b>A 1945 Romanee-Conti was sold in 2018</b>      |
|                                                                                          |                                                                                                                                                                        | California                                        |
|                                                                                          |                                                                                                                                                                        | Melchizedek                                       |



# Recipe of the Month: Featuring Whiskey

## Roast grouse with blackcurrant & beetroot sauce.

<https://www.bbcgoodfood.com/recipes/roast-grouse-blackcurrant-beetroot-sauce>

By [Gerard Baker](#)

### Ingredients

4 young grouse , legs removed and reserved

50g unsalted butter

4 thyme sprigs

1 large or 2 small shallots , finely chopped

4 slices pancetta

4 slices white country bread , buttered

buttered spinach , to serve (optional)

For the sauce

1 tbsp unsalted butter

1 tbsp sunflower oil

8 grouse legs (see above)

1 shallot , chopped

1 bay leaf

1 thyme sprig

2 tbsp whisky

600ml chicken stock

1 tbsp redcurrant jelly

50g blackcurrant , topped and tailed

50g cooked beetroot , coarsely grated

1 tbsp crème de cassis

### Method

#### STEP 1

First make the stock for the sauce: place a large saucepan over a medium-high heat. When it is hot, melt the butter with the sunflower oil. Add the grouse legs and brown in the pan for 4-5 mins, turning regularly. Add the shallot, bay leaf, thyme and whisky, and reduce the heat. Allow any liquid to evaporate, then add the chicken stock. Press the legs down in the stock so that they are all covered. Reduce the heat to a bare simmer and cook gently for 1 hr.

#### STEP 2

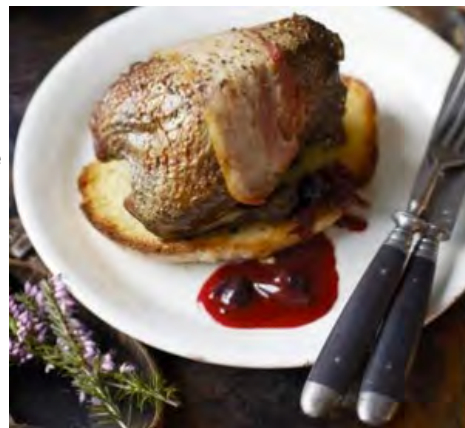
Discard the legs. Strain the stock into a clean pan and reduce, over a medium heat, until you have about 300ml. Allow this to cool, then cover and chill if not using immediately. Can be done a day ahead up to this stage. You can finish the sauce once the grouse are cooked.

#### STEP 3

Clean the grouse: remove any remaining feathers, and rinse the birds inside and out with cold water. Pat them dry with kitchen paper. Divide the butter between the cavities of the birds, and add to each a thyme sprig and some chopped shallot. Season the birds inside and out, and wrap a slice of pancetta over the top of each bird. The birds are now ready to cook, but can be chilled for several hours if necessary – allow them to come to room temperature before you cook them (this will take 1 hr or so).

#### STEP 4

Heat oven to 220C/200C fan/gas 7. Place the grouse in a roomy roasting tin and the buttered slices of bread on a baking tray – they will toast at the same time as the grouse cook. To cook the grouse to medium, put in the oven for 18-20 mins. Keep an eye on the toasts and remove them when they are golden brown. The



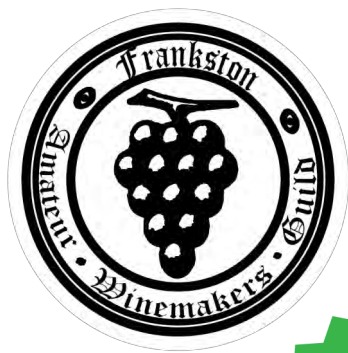
grouse are cooked when the breasts feel firm to the touch. If you have a cooking thermometer, cook them so that the thickest part of the breast, just above the wing, registers 55C.

#### STEP 5

Remove the birds from the oven. Place each on a piece of the buttered toast to absorb any juices that drain from the birds. Cover loosely with a piece of foil and leave to rest for 10 mins while you finish the sauce.

#### STEP 6

Put the roasting tin on the heat and, when it is warm, add the grouse stock. Let it simmer, scraping the juices from the bottom so that they dissolve in the stock. Add the redcurrant jelly, blackcurrants, beetroot, and finally the cassis. Simmer the sauce for 3-4 mins, then remove from the heat and season to taste. Serve the grouse on heated plates with a little sauce drizzled around, and some buttered spinach, if you like.



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