

February 2022



Frankston Amateur Winemakers Guild Newsletter

President's Message

Hello Everyone,

Well February has arrived and we are about to knock on the door of a new vintage.

The Reisling focus group is all but waiting for the green light to pick up the fruit And the bulk grape purchases seem to be travelling along nicely with supply around about the 3rd week in March. We had our January meeting take place at the hall and some members took advantage of our zoom facility rather than attend the hall.

As we progress through the year we will only improve on the service to enhance what the guild offers.

Cheers and enjoy the read.



What's Happening?

Keep up to date with upcoming events, news and announcements

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Feature in the newsletter!

Send in your photos
We want to know what
your drinking, eating,
crafting.

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

**Happy New year Guild
Welcome to 2022**



Lets make it a grape one

Coming Up in February

February

French Wine Night

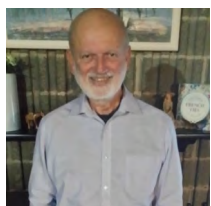
**Cut off Wednesday
2nd!**



Committee Members



President- Glen Fortune



Secretary- Zenon Kolacz-

Treasurer- Pierre Rault



Show Director- Noel Legg

Newsletter editor- Leah Mottin



Past President Peter Enness-



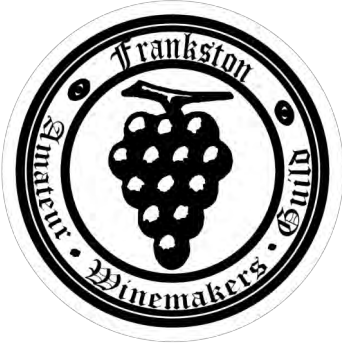
Ordinary member David Hart-



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



Japan Letter: **Dave Chambers &** **Nathan Ueda Share** **Some Thoughts.**

While doing the Interview My Vintage Year with Nathan Ueda featured in last months Newsletter. I discovered he could write a nice story. In the ensuing discussion we had; he was leaving Australia and I was doing my first catering for the FAWG Xmas get together. We thought that we should collaborate on some writing of some sort. See below our individual efforts.

Dave Chambers Some Japanese Reflecting.

My first visit to Japan on a skiing trip some 15 or so years ago was as I look back quite a culture change. I wasn't prepared for the Japanese way of order, neatness, humanity and just pleasantness of character. Those of you that know Nathan Ueda will know what I mean. Visit soon you will come back with a greater appreciation for the culture, the technology and history, but mostly the friendliness and warmth of the people of Japan will stay with you. We flew in to Tokyo's Narita Airport after a three night stay in Hong Kong. After the relative chaos of cars and people, Japan was a breath of fresh air and a relative calm hovered over all of us. We skied the main island of Honshu and then ventured in to the frozen North of Hokkaido and days of

endless dumps of snow, day and night. It didn't stop snowing for the week we were in Niseko. It's cold in Hokkaido it snows right down to the beach all Winter.

For some immersion in to the culture we visited the famous railway station at Harajuku and the girls dressed up like little dolls. The tiny streets of Harajuku are legend for quirky fashion and food. The subject of food and Japan often appear in the same sentence. Japanese order and culinary genius are taken to another level with food. We had the most sublime Shitaki Mushroom with Scallop Broth in Saké cooked over a gentle flame at our table. To describe this dish as unique and a highlight of my culinary life is short on superlatives. At a Japanese Tea 6 Course Dinner we ate sweet glasslike raw prawn sashimi, sublime.

Whatever you preconceived notion about Japanese food may not prepare your surprise, when you eventually visit. The food is mostly extraordinary. Take a trip through Tokyo Station Food Hall and the vast displays of exceptional food from perfect Strawberries to delicate Sashimi. Catch the Shinkansen Bullet train and scoot along to 360 kilometres per hour the length and breadth of Japan to a small village where you need a token for the meal you want. A vending machine will print out your ticket for food after you have filled it with the appropriate coins. The Japanese love vending machines. You can get both hot and cold beverage out of the same vending machine, genius.

You may wonder as to what beverages the Japanese partake. It is common knowledge that more Whisky is manufactured in Japan than Scotland. Then there is Saké. Japanese Rice Wine, but as Nathan and I know it is not simply Rice Wine but a complicated process that evolves before the product arrives in the bottle. There is quite a history of an indigenous wine making with an indigenous grape called Koshu. Nathan described to me how he will make some new friends in the wine industry and hope they will benefit him with some grapes. For the home wine maker in Japan it is a paradox so connected with a culture of food and beverage, it is almost illegal to make wine....Dave.



Nathan Ueda Growing Up In Japan.

I was born in Yokohama, Japan in 1984. My father's company decided to send him to US branch, so my family moved to Dallas, Texas when I was 10 years old. I spent eight years in Dallas. I didn't speak any English and I was shy, so it was quite difficult for me. There was a Japanese school which was held on every Saturday, and it was a place of relief for me. I am still very good friends with those whom I've met at Japanese school. After I graduated American high school, I decided to go to University in Tokyo so I moved back to Japan. I thought I was Japanese, but I struggled for the first few years trying to fit in to Japanese culture.

After I graduated University, I joined Japanese packaging company. (I still work for the same company.) Not many people speak English in Japan, so I thought I could use my experience and skill to help Japanese company to expand their market in overseas. I worked for four years in Tokyo but I was not dealing with foreign companies, which was not what I had expected. But in 2012, my company started dealing with Australian company which was based in Melbourne. Since I spoke English, I was luckily chosen to be a translator for meeting.

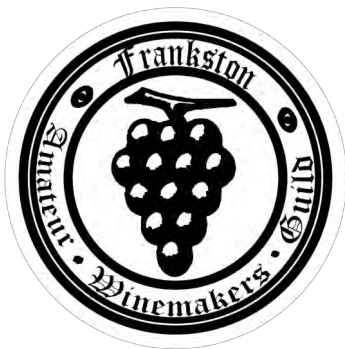
My first visit to Melbourne was in 2012 (10 years ago). Although I grew up in Texas from age 10 to 18, Melbourne was very different from Dallas or New York. Japan always care about what America is doing, because we are close allies (they are Japan's boss) but Japan don't know much about Australia. Most Japanese would think of Australia as a huge country with many Koalas and Kangaroos. Anyway, visiting Melbourne was very new experience for me. Melbourne CBD is designed as a grid with many beautiful buildings which I found very interesting. In 2013, my company established an office in Melbourne and I was sent to Melbourne as a sole representative of my company until December 2021. Eight years in Melbourne is a very valuable thing for me.

The largest difference between Texas and Melbourne which I found was that people are nicer in Melbourne. In Dallas, if you can't speak English, some people will treat you if you are dumb, but in Melbourne, most people will treat you almost equally. Some Melburnian even apologized to me because I didn't understand what they were saying, which never happened in the US!

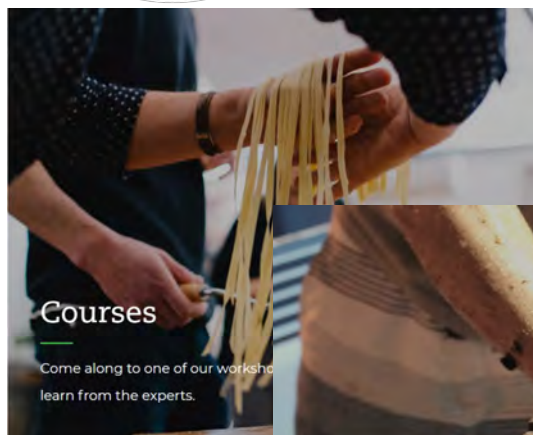
It seemed like Australians don't like US much, which was very surprising. Instead, they like England. I hope I can live in England for few years in the near future. The other thing which I noticed is that Australians are more laid back com

pared to American or Japanese. Japanese on the other hand, are very picky. They like to dot the i's and cross the t's.

I believe food is more diversified in Japan. There are hundreds of Japanese restaurants which serves different types of gourmet. If you have a chance to visit Tokyo, I will show you around our beautiful city...Nathan.

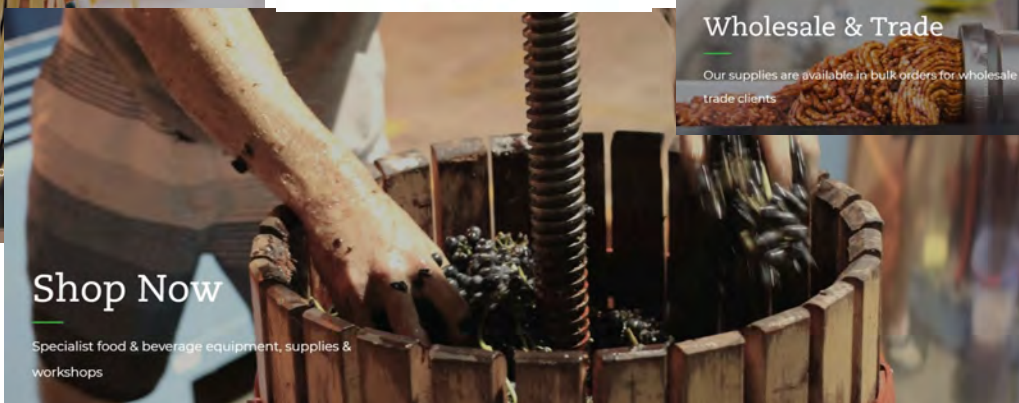


<https://homemakeit.com.au/>



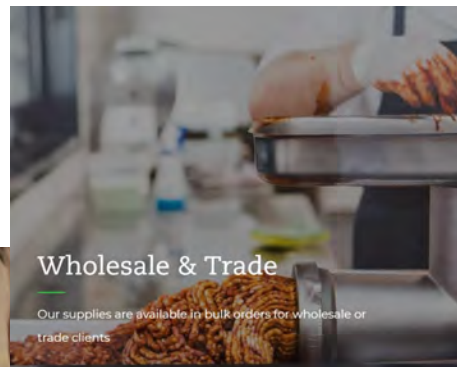
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Our supplies are available in bulk orders for wholesale or trade clients

Your Local Marketplace

BULK GRAPE PURCHASE 2022 SHEP- PARTON

18KG/BOX \$25/BOX

BSB 633-000

Acc FAWG

Acc no 143837391 And the Ref Box BGrapes "Your Surname"

Closing Date for putting orders in and payment the January meeting

Shiraz

Cab Sav

Merlot

Mataro

Durif

Reisling

and Black Muscat

Bulk Grapes

On another subject, I have talked to the grower and he is expecting harvest to be around the 3rd week of March so anybody who is thinking about grapes now is the time. \$25 per box and if again payment can be made in the guild acc reference box your surname/variety you want





For your Entertainment

What do you listen to while you make wine?

I'm a wine enthusiast.
The more wine I drink, the more enthusiastic I get.

LIFE HACKS



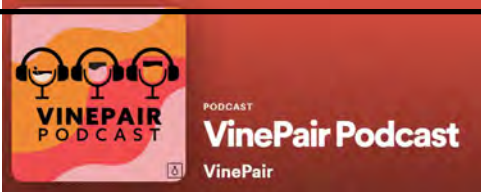
Fill waterpik
with bourbon



Fill coffee mug
with bourbon



Bourbon



Podcast Episode Recommendation

<https://open.spotify.com/episode/1vddHDIRkcrL5hwQTPD8gJ?si=80d862ed59fb4c41?si=PlysLVtOQcmAarGD29VPCg>



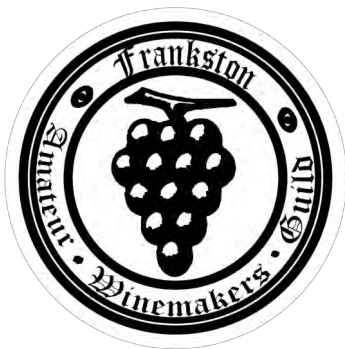
Peter Weinberg from Brand's Laira

Peter Weinberg has been at the helm of Brand's Laira in the Coonawarra region for almost twenty years, having relocated from the Hunter Valley with experience at Mount Pleasant. Originally from Newcastle hi...



Dec 2018 - 42 min 29 sec





French Wine Night



Hi All and welcome to 2022.

We had our first meeting for the year last Tuesday with about 12 Attendee's and 7 Zoomers.

Not bad as a January meeting goes.

So for the February meeting we are planning to have a French wine night organised by Rob and Dave, however we are leaving it open to the possibility that we may have to change the event to

the March or even the April meeting depending on what restrictions are in place at the time the booking cost for the night is going to be \$25 this will help pay for some of the cost of the wines and food.

We are having a limit of around 50 people for the size of the hall but more importantly the cost of the wines, so get in early if you would like to attend. Also there will be a raffle where one lucky person will take home a bottle of one of the wines valued at around \$100.

Details To Book

Direct deposit into the guild Acc

BSB 633 000

Account no 143837391

Reference box put Your surname/French



Shortage of key ingredient puts Australia's 2022 wine vintage at risk

Donna Lu
24 December 2021

<https://www.theguardian.com/australia-news/2021/dec/24/shortage-of-key-ingredient-puts-australias-2022-wine-vintage-at-risk>

With the bulk of DAP

fertiliser imported from China, small-to-medium producers may not secure enough in time for harvest

Wine industry suppliers have been warned to plan ahead amid rising costs and international shortages of a key ingredient in the winemaking process.

The sector has been affected by reduced supplies of diammonium phosphate (DAP), a nitrogen fertiliser commonly used during grape fermentation.

Jason Amos, the chair of Wine Industry Suppliers Australia (Wisa), told Guardian Australia that shipping delays and a reduction in supply of DAP from [China](#) had combined to increase costs.

"I've seen prices up to five times more expensive for us in the wine sector," he said.

Amos estimates that previously, between 65 and 80% of the DAP used by the Australian wine industry was imported from China. "The quantities that are required in the wine sector are nowhere near as great as ... [for] broadacre agriculture," he said.

While there are European and local suppliers of DAP, Amos said it was more expensive to source the product from these markets.

Wisa is most concerned that small-to-medium wine producers such as family businesses may not be able to secure supplies of DAP ahead of the

harvest for the 2022 vintage.

"What we're also seeing is that the big corporate companies ... they've got big tenders and they've been able to secure continuity of supply," Amos said.

Grape picking will begin in warmer regions at the end of January and last until April in cooler areas.

Why is DAP needed to make wine?

Grapes are high in sugar when harvested. Strains of yeast are used to ferment that sugar into ethanol – drinking alcohol – and carbon dioxide.

Yeast are living organisms that use nitrogen as a food source. "If they don't have enough nitrogen ... the ferment won't go to completion," Amos said. "Also, the nitrogen has a big impact on flavour and aroma."

The nitrogen the yeast consume can either come from inorganic sources – those that do not contain carbon, such as DAP – or chemically organic (carbon-containing) sources.

Supplies of organic nitrogen, such as those produced by other yeasts – are available and could be used as alternatives to DAP, but winemakers will not be able to rely on them wholly.

"If the conditions are poor – and we don't know that until harvest time – winemakers need a mix of both inorganic and organic nitrogen to optimise the winemaking process," Amos said. "It's not one or the other."

He said it was too early to say what impact the DAP shortage would have on consumers.

"In terms of quality of wine produced, I don't have any concerns," he said. "Technically the winemakers will have to work really hard."

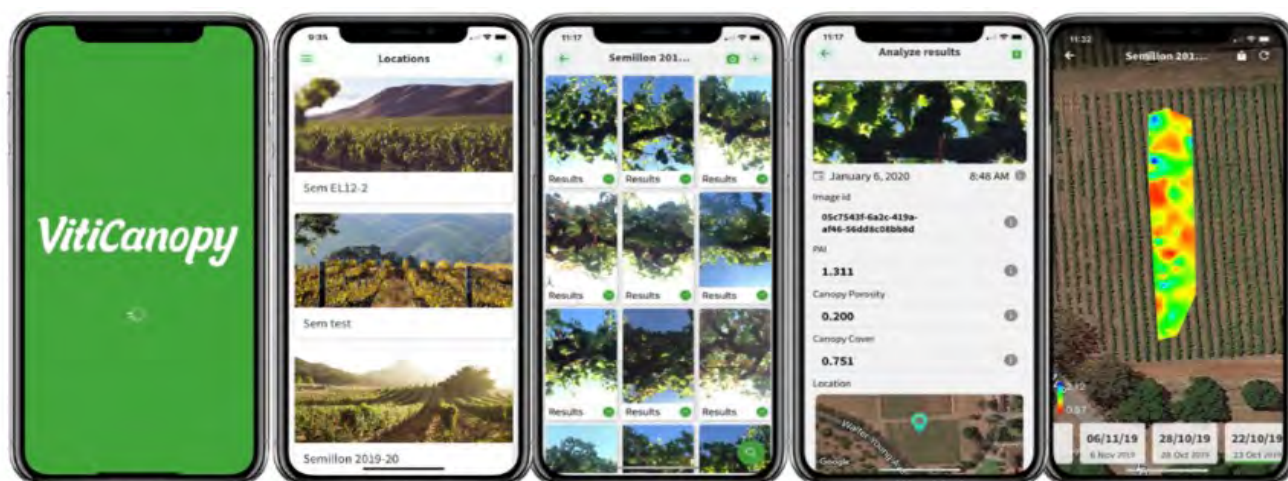




Vines strike a pose for the new VitiCanopy app

January 28th, 2022

<https://winetitles.com.au/vines-strike-a-pose-for-the-new-viticanopy-app/>



Uni-

The ability to analyse multiple images at once, GPS capability to create maps of the spatial variability of canopy size, and Cloud storage, are just some of the new upgrades to VitiCanopy, the University of Adelaide-developed mobile app that helps grapegrowers manage their vineyards more effectively.

Funded by Wine Australia and the University of Adelaide, VitiCanopy provides users with a quick and simple way to measure grapevine canopy from images uploaded to the app for analysis. "Grapevine canopy size is known to play a role in yield, grape quality and the potential productivity of future seasons," Co-developer, Dr Roberta De Bei from the University of Adelaide's School of Agriculture, Food and Wine said.

"Monitoring the differences in canopy size within vineyards is a useful way to identify problems that could be related to pests and disease, water status and nutrient status.

"Once grapevine canopy measurements are known, they can be compared against previous seasons to identify optimal traits for grape quality and maximum yield." The creators of VitiCanopy say the new features make visualising a lot of data even easier, with reports produced not only as CSV files but also in map format, providing visual oversight of canopy size across the entire vineyard.

"The app has also moved into the Cloud environment, which means images are uploaded directly to the Cloud, saving on phone battery and storage," Co-developer, Associate Professor Cassandra Collins from the

University of Adelaide's School of Agriculture, Food and Wine said.

"VitiCanopy's upgrade also includes a user-friendly and intuitive website providing additional information on how to get the most value from the app's analysis and reporting tools."

Wine Australia General Manager Research, Development and Adoption Dr Liz Waters said the app is a strong addition to the diagnostic toolbox available to growers. "Measurement of grapevine canopy size is critical to assess growth, vigour and vine water requirements," Dr Waters said.

"VitiCanopy is a valuable tool to help monitor vineyard differences in canopy size, which can help to identify problems early so that strategies and resources can be put in place to maximise vineyard productivity and profitability."



Quiz: The Best Way to Serve Wine

<https://www.decanter.com/learn/winequiz/quiz-best-way-to-serve-wine-287830/>

[Chris Mercer](#) July 19, 2019



- A) Sauternes
- B) Shiraz
- C) Chenin blanc
- D) Malbec

5. Sediment can be an issue in port wines. Which Statement is correct?

- A) You should always decant tawny and vintage port
- B) You should decant vintage port but not tawny
- C) Only late bottled vintage port needs decanting
- D) Pour vintage port carefully from the bottle, using a light to show where the sediment is?

1. What does double decanting usually involve when aerating red wine?

- A) Decanting a wine and then pouring it back into the original bottle
- B) Decanting a wine and then stirring it
- C) Pouring a wine in a decanter through a funnel
- D) Pouring half the wine into a decanter and the other half into another

- A) 12-14
- B) 16-18
- C) 8-10
- D) 20-22

3. Which varietal wine was the riedel vinum glass designed for?

- A) Pinot
- B) Merlot
- C) Chardonnay
- D) Shiraz

2. Which would be the best serving temperature range for Cabernet Sauvignon?

4. What would be a classic match with blue cheese?

5	8
4	7
3	6
2	5
1	4



Recipe of the Month: Featuring Champagne



Champagne jelly

This light, summery dessert is perfect after a heavy meal. It's a great low fat dessert too.

Ingredients

300ml/10fl oz hot water
55g/2oz caster sugar
500ml/16fl oz pink sparkling wine or pink champagne

4 leaves of gelatine

150g/5oz raspberries, or any fruit you like

Method

1. Put the water and sugar into a small saucepan over a low to medium heat. Stir to dissolve the crystals, then raise the heat and bring to a boil. Reduce the heat, simmer for five minutes, then remove the pan.

2. Pour the sparkling wine into a large heatproof bowl and add the gelatine. Set aside for about five minutes, or until the leaves are soft and squidgy.

3. Take out the leaves, squeeze off as much liquid as possible, and add them to the sugar syrup.

4. Whisk furiously until the gelatine has completely dissolved, then pour the syrup back into the bowl with the sparkling wine and whisk to combine.

5. Allow to cool thoroughly, then refrigerate the jelly for about one hour.

6. As soon as it starts to thicken, stir in the raspberries or other fruit.

7. Divide the jelly between six glasses and cover them with cling film.

8. Refrigerate for four to six hours, or until they have completely set and serve.



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