

JUNE 2022



Frankston Amateur Winemakers Guild Newsletter

President's Message

How fast does the year go!

Here is June, halfway through the year already and I would like to take this opportunity To thank Leah for her work as newsletter editor the past year, she has done a great job.

This being her last due to work commitments we are still looking for someone to step in

And put their own touch on a much needed part of the guild.

Speaking on parts of the guild, as you know meetings are back at the hall and with that bringing your own wine to share with members for their thoughts, also bringing supper is back too. And don't forget the sentia tester for those of you who need to check your sulphur levels, at \$5 a pop it is dirt cheap for knowing if your wines are going to last or not.

Also we are going to try and have a show 2022. Judging day Sat 20th August at Tyabb hall and public open day Sun 28th August at the Balnarring hall, fingers crossed.

Being June expect your membership renewal form to be emailed shortly. With the last two years of Covid under our belt I am quietly confident that the worst is behind us and the club can get back to where it was back in 2019.

Enjoy Leah's last Newsletter!



What's Happening?

Keep up to date with upcoming events, news and announcements

In this Newsletter

Committee Members	3
Life Members	4
Forum	5
Paul Baggio	6
Your local Marketplace	10
English Roses	11
Orange Wine	12
Quiz Time	15
Recipe of the Month: Cooking with Rum	16
Major Sponsors	17

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

How is your vintage going?

Post your updates on the vintage forum chat.

Get advice from other members.

Compare notes!

Coming Up in June

June meeting

Monthly Meeting

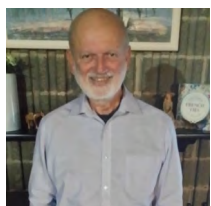
Moorooduc Hall



Committee Members



President- Glen Fortune



Secretary- Zenon Kolacz-

Treasurer- Pierre Rault



Show Director- Noel Legg

Newsletter editor- Leah Mottin



Past President Peter Enness-



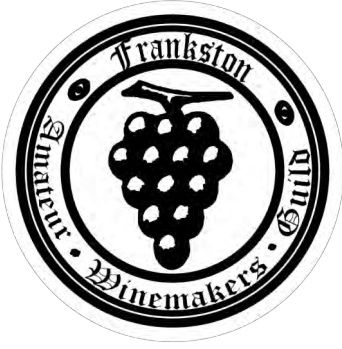
Ordinary member David Hart-



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



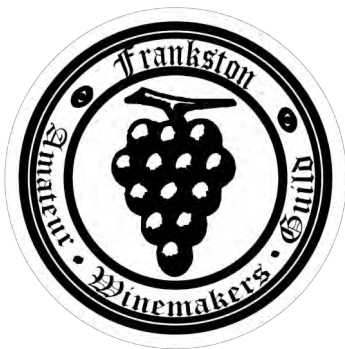
CHRIS MEYERS



ELAINE HALL-FOOTE



JACQUES GARNIER



FAWG has a new website!



Our website has been modernized and made more functional. It can be accessed at the same address as previously used www.fawg.org.au

The site is now 'wide screen' oriented and should be easier to read on smaller devices. The page tabs are now located at the top of the homepage and contain drop down lists of additional information.

The site is still a 'work in progress' and any suggestions for the site content should be sent to webmaster@fawg.org.au

Hope you enjoy using the new site!

FAWG Forum

As a result of the website being redeveloped, updated and moved to a new, faster server; the Fawg forum software was

also required to be updated and the forum rebuilt.

The forum is also a 'work in progress' and can now be accessed at a new location www.fawg.org.au/fawgforum

Any constructive suggestions for the site content should be sent to webmaster@fawg.org.au

WELCOME TO FAWG FORUM			
Welcome page			
Forum	Threads	Posts	Last Post
WELCOME TO THE FAWG FORUM Welcome page	1	1	Welcome Message 16-05-2022, 12:41 AM by DavidW
FAWG CHAT			
Area for general discussions about anything Winemaking			
Forum	Threads	Posts	Last Post
General Chat Area for general discussion about winemaking or the Guild in general	2	3	Warming up wine barrels 17-05-2022, 06:02 AM by DavidW
Technical Area to discuss or provide technical information or experience	0	0	Never
Vintage 2022 & 2023 Post details of your Winemaking progress in the current vintage	0	0	Never
NEWSLETTERS			
Newsletters can be viewed or downloaded here			
Forum	Threads	Posts	Last Post
Download Newsletters	2	2	May Newsletter 16-05-2022, 03:35 AM by DavidW
CLASSIFIEDS			



Paul Baggio: adding winemaking to a broad portfolio

<https://winetitles.com.au/paul-baggio-adding-winemaking-to-a-broad-portfolio/>



Paul Baggio is amongst the most high-profile members of the Australian wine community. His name can be found in all corners of the sector's supply chain, and now, for the first time, as a winemaker himself. Baggio's new label, Concrete and Clay, made a big splash in 2021, taking home several awards from the Hong Kong International Wine & Spirit Competition. He spoke with journalist Harrison Davies about his new venture.

The Baggio family has been in wine for a long time. From humble beginnings in Veneto to the big business headed up by Paul these days, wine runs in the bloodstream, so to say.

Despite such a storied history in the industry, the winemaking itch was something that only struck Baggio in recent years.

Driven by an urge to share the family winemaking heritage with his children, he launched Concrete and Clay; a boutique wine label based in Melbourne.

"If I was paid a penny for each time [I was asked when I would get into winemaking], I would respond over the years (donning the consultancy cap), 'the last thing you will ever see me do is start growing grapes and building my own wine brand'," Baggio said

"What can I say? My new saying is never say never."



The Baggio family has its origins in the village of Fanzolo, located roughly 50km north-west of Venice in Italy. It sits at the border of Prosecco country.

Baggio's grandfather, Antonio, began the family's first foray into the wine industry as a cooper and ran his business in the large backyard of the family home.

Paul's father and uncles grew up working for the family business, crafting large wine vats and basket presses to supply the Italian wine industry of the 1950s.

Paul's father, Lou, immigrated to Australia in the late '60s, where he found himself in Melbourne and once again working as a wine industry supplier to support the demand of other European expats who were keen to keep up their winemaking traditions.

The Baggios found themselves once again entwined in the wine industry.

"[Melbourne was an] amazing place to grow up between Lou supplying presses and destemmers to long-time wine industry suppliers," Baggio said.

Things started to change as I moved from being crazed workaholic and trotting around world wine regions to being proud father of three boys. – Paul Baggio

Paul's journey with wine came shortly after graduating from university in the early '90s, when he



skipped off to Italy to learn the craft for himself.

He soon found himself taking the learnings from Australia back to Italy and working as a cellar hand in places like Greve and Odezzo, repairing bits and pieces and dragging hoses.

"After graduating from a couple degrees in '91 and '92, I took off overseas to live in Italy," Baggio said.

"In those years I also got to meet Tony Velo as Altivole was a bike ride from the family home in Italy

and the journey well and truly started to take hold.

"[It's] interesting when I reflect back that as the Baggio family were from Veneto and having spent most of my youth travelling back and forward to Italy I was fluent in the North Italian dialect.

"It placed me squarely at the epicentre of the global wine industry."



Baggio began to dip his toes into the ocean of winemaking in the mid-'90s as he was travelling back and forth between Italy and Australia.

Vintages in northern Italy and Victoria became the foundation of his winemaking knowledge, which was compounded by a stint in South Africa.

"My time working in Italy, and later in South Africa in Stellenbosch and Paarl with Stefano Gabba, provided such important experience with large process winemaking," Baggio explained.

"I had an amazing range of influences: Michael Zitzlaff was winemaker at Oak Ridge and was always generous with his guidance."

Celeste (Baggio's mother) did some wine studies of her own with Graham Morris (Winery Supplies) and started a whole wine evaluation testing aspect to the business.

"It saw all forms of wines end up at our doorstep seeking to be tested and evaluated then corrected," Baggio said.

Baggio's career would take him down the path of supplying and consulting for the wine industry, until recently.

Baggio launched Concrete and Clay in 2018 and has released three vintages with the label since.

He said that connecting to his family history and a desire to teach the craft to his children, now teenagers, was a big motivating factor for him moving into the winemaking space.

"Things started to change as I moved from being a crazed workaholic and trotting around world wine regions to being proud father of three boys," he said.

"Is it the traditions, the seemingly poetic and romantic connection to the land?

"Growing up, the fondest memories are centred around the dining table and it is special to be able to connect the family history.

"The wine being shared with the big meals, the rituals of intuitive discussion and wines being decided upon as to their pairing."

"I had heard of the stories about my own Dad, who immigrated to Australia as an engineer to work for Holden manufacturing motor vehicles, yet gravitated back to the family craft."

Having his sons be able to spend time with their grandparents, fixing the oak barrels and having Nonna talking through the finer faults of her sons' winemaking is what Baggio called the "good stuff".

"We Baggios have always been a hard-working lot and our brand is called Concrete & Clay for many reasons," he said.

"We, certainly with a long history of building, constructing from the ground up, from very little, we have made something that is strong but should handle with care as to never take for granted.

"The Baggio family story follows the gentrification story of Melbourne very much, which for many immigrants is very much about being tough, elegantly cos-

mopolitan yet salt of the earth."

As a younger lad with business and economics as my decided path of study, I was looking more towards wearing pin stripe suits than wearing any Blundstones, but here we are.

– Paul Baggio



The winery story was very much about a dilapidated, neglected shed that we brought to it know how and learnings that we have picked up along our journey, building from simple beginnings a wonderful facility that melds tradition with the learnings of technology and the craft of winemaking.

The process itself

"I tend to get more 'mad scientist' than artisan when it comes to my own winemaking," Baggio explained.

Baggio took his history of building and supplying wineries over the last 20 years to forge his winery from the ground up.

Baggio adopted a somewhat dilapidated shed around 40 minutes outside Melbourne and, with a bit of TLC, turned it to the home of Concrete and Clay.



He said that his connections from his years in the industry have been a big resource for him and his sons to lean on when starting the label.

“The earliest design works settled around using some specially designed fermentation tanks that allowed gravity transfers,” he said.

“We would use central membrane press technology from Della Toffola. It is without question the softest extraction press available.

“We have used technology like DTMA (fractioning technology – from Thermovin learnings) to extract greater colour hues.”

He also talked about some of the unique techniques he looked at applying with the technology he had access to, like plunging and cap management technology.

He also discussed the large format oak casks along with terracotta amphorae along with some interesting new laser toasted treated barriques.

“After all, I do have access to one the country’s biggest winemaking toy stores,” he said.

“I do appreciate it’s not the usual situation for such a small-scale winery to be beneficiary of some of the world’s winemaking tech, but all said, [I’m] very proud of the wines being produced.

“I have long been fascinated by the savoury spectrum found in white winemaking.

“The oxidative handling of wines as made on the north-western borders of Italy, the structures of tannins in white wines and how

palate length comes from extraction techniques to provide nuance, are where matters get interesting for me.”

The growing conditions have presented Baggio with a number of challenges over the first few years since the label was launched.

The soil the vines are planted in is predominantly clay (thus the name) and heavy rain conditions that have hit the country with the advent of La Niña have further complicated things.

Nevertheless he ploughs on ahead.

“This site certainly presented some challenges when we took it over, which we’ve enjoyed rebuilding and nursing into an outstanding, unique vineyard,” he said.

“The soils are predominantly clay thus during the drought periods the wines produced are just sensational.

“But enter La Niña and the

‘winemaking’ certainly gets challenging.”

Pointing to the future, Baggio is looking forward to teaching his family about their heritage and getting stuck into more winemaking in the process.

“It is special to be able to connect the family history,” he said.

“As a younger lad with business and economics as my decided path of study, I was looking more towards wearing pin stripe suits than wearing any Blundstones, but here we are.”





Specialist food & beverage equipment, supplies & workshops

WINE LABELIZER

Create your own wine label

Add the details about your wine and a custom label will be created for you. Use the arrows beside the bottle to try out different designs or [browse all our designs](#).

Beer name

Cable Bay Vineyard

Beer type

Pinot Noir

Tag line

Hand made and barrel aged by Sophia Biggs
In Nelson, New Zealand.

Alc/Vol

12.95%/vol

Volume

75 CL

Options

Buy Stickers

or Print yourself / Download / Save



Best English rosés for the Queen's Platinum Jubilee

Sylvia Wu May 27, 2022

<https://www.decanter.com/decanter-best/best-english-roses-for-the-queens-platinum-jubilee-481247/>

Pale salmon in colour, a basket full of freshly-picked summer berries backed by the tell-tale, mouth-watering English acidity – these pink delights are wines made for summer and glorious celebrations.

In fact, rosé is likely to become 'one of the most important styles made in Britain over the next 10 to 20 years,' as Oz Clarke put it in his 2020 book on English wines*.

The top examples of English sparkling rosés tend to be made mainly from the red Champagne grapes using the traditional method, with the best bottles capable of ageing for decades. In her feature in the July issue of the Decanter magazine, Susy Atkins highlighted the 'fresh snap of acidity' and the 'subtle raspberry-ripple ice-creaminess' that make them perfect apéritifs and great pairing partners for light canapés.

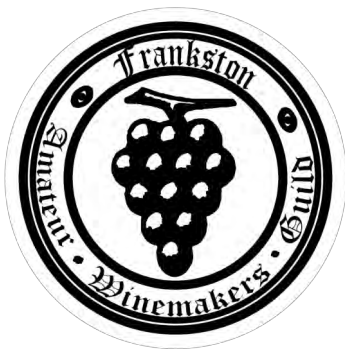
The delicate and poised charm also applies to still English rosés, where blossom, wild berries and stone fruits are met with crunchy apple acidity, zingy citrus and a touch of minerals on the palate. Some producers may choose to venture beyond the Pinots for diversity and introduce oak for polished mouthfeel.

In time for the Queen's Platinum



Jubilee, we have listed up our top English sparkling and still rosés tasted by the Decanter team in the last year, with buying links attached.

There are more value choices among the still pinks than the fizz – if the plan is to celebrate the national spirit with something British but not too pricy. Although the best pink sparklers are true manifestations of the skills and achievements of English producers in the last decade – you may well be surprised.



How to Navigate the Growing Diversity of Orange Wine

Rémy Charest

May 2022

<https://daily.seventyfive.com/how-to-navigate-the-growing-diversity-of-orange-wine/>

Skin-macerated white wines have become as diverse a category as any. Now, restaurants and retailers are highlighting that diversity to guide consumers through the many shades of orange

When it comes to orange wine, nowadays, expect anything.

Orange wines can be made in light and crisp styles with only a hint of tannin, while others are full-bodied and aromatic, or deep and structured like a long-aged red. Some wines are barely more golden than a regular white, while others have a deep color that's more red than amber—and with so much diversity, the category is becoming a mainstay at natural wine bars and reaching traditional establishments as well.

"Orange wines are made all over the world now," explains Doreen Winkler, the founder of Orange Glou, a wine club-turned-wine store in New York City's Lower Manhattan that exclusively sells skin-contact whites. "Recently, we received a small allocation of Japanese orange wines—exciting stuff!" Winkler points out that orange wines are also made in sparkling styles from pét-nat and frizzante to traditional method.

When it comes to orange wine, nowadays, expect anything.

Orange wines can be made in light and crisp styles with only a hint of tannin, while others are full-bodied and aromatic, or deep and structured like a long-aged red. Some wines are barely more golden than a regular white, while others have a deep color that's more red than amber—and with so much diversity, the category is becoming a mainstay at natural wine bars and reaching traditional establishments as well.

"Orange wines are made all over the world now," explains Doreen Winkler, the founder of Orange Glou, a wine club-turned-wine store in New York City's Lower Manhattan that exclusively sells skin-contact whites. "Recently, we received a small allocation of Japanese orange wines—exciting stuff!" Winkler points out that orange wines are also made in sparkling styles from pét-nat and frizzante to traditional method.

Aromatic—or Not

One reliable guidepost for determining the style of an orange wine is whether it is made from aromatic or non-aromatic grapes. With an orange wine made from a neutral grape like Chardonnay, Pinot Blanc, or Aligoté, skin contact is more about texture and structure. Tannins and phenolic elements are pulled

from the grape skins, but because these grapes have fewer elements like terpenes in the skin, the wine won't gain much additional aromatic complexity.

With Muscat or Gewürztraminer, skin contact brings on a whole extra dimension. Elements reminiscent of nuts and dried fruit can often jump in, and the overall addition of deeper tones creates a great counterpoint to the exuberant, perfumed character of these varieties—something that also applies quite successfully to a number of North America's hybrid white grapes like La Crescent or other Muscat-influenced varieties. In such cases, adding skin contact character becomes a bit like putting the bass in the orchestra to balance out the high-pitched notes of other instruments.





The Impact of Vinification

Beyond broad varietal differences, generalizations are difficult to come by. For instance, one might assume that a shorter maceration would generally create a lighter wine with fewer tannins compared to a wine that stayed on its skins for several months, but Woolf and Winkler both say that's far from being the case. Some white grapes are highly tannic, and if the grapes are macerated aggressively, a few days might be enough to produce something grippy and astringent. At the other end of the spectrum, spending a long time on the skins after fermentation can lead to significant polymerization of tannins, resulting in a silky, refined mouthfeel.

Similar techniques can yield very different results depending on the grapes and how the wine-

maker works, as illustrated by two skin-macerated wines from Brianne Day, the founder, owner, and winemaker of Day Wines in Dundee, Oregon. Her Vin de Days l'Orange, a blend of Müller-Thurgau, Riesling, Gewürztraminer, and just seven percent Pinot Gris, "is made to drink younger, fresher, and more like a white," she says. The Tears of Vulcan, a blend of Viognier, Muscat, and 35 percent Pinot Gris, is made with "more body, tannin, and heft." The reason? "There's about 30 to 40 percent Pinot Gris in the Tears of Vulcan blend, and the Gris behaves like a red wine when on skins," she says.

Day also points out that grape ripeness levels need to be managed more like those in red wines than whites: since the juice is in contact with the skins, unripe skins (and seeds and stems) can create harshness, especially if the acid is high—just as in cool

-climate reds. She also uses pumpovers, rather than punch-downs, to avoid the harsher side of skin contact.

Indeed, a number of things that will define the styles of red wines are also useful guidelines for orange wines. Whole-bunch and carbonic fermentations tend to yield lighter, easier-drinking wines with less tannic structure, just as they would in similarly vinified Beaujolais. And long barrel-aging after removing the wine from the skins also tends to foster more elegant tannins in orange wines, just as in reds.

"Amphorae generally induce more delicacy out of any given situation," adds Woolf. "The punchdown regimen also needs to be borne in mind. Radikon, for example, has drastically reduced the number of daily punchdowns in order to arrive at wines that are gentler and more elegant."





Selling a Diversified Category

A barrel-aged Austrian Pinot Blanc and a deep, dark blend of Pinot Gris and Gewürztraminer can both generally be classified as orange wines. But upon closer inspection, they are as different as a Barolo and a California Cabernet Sauvignon. For restaurants and retailers, it's increasingly important to start showcasing those differences when presenting the wines to consumers, instead of lumping all orange wines together.

"Since orange wine is as broad a category as white, red, or rosé, it needs to be treated in the same way," explains Woolf. "Look at the same variables that you'd normally invoke: country, grape variety, producer, price point, vintage and so on. You can apply all the same rules that you would to any other wine."

In her store, Winkler has drawn up broad categories to help customers along the way. "Our wines are sorted by sparkling, lighter-bodied, medium-bodied, and full-bodied, so that's where I start," she says. Red Hook Tavern's Flynn takes a similar approach when categorizing orange wines on her wine menu, listing them from lighter-bodied to fuller-bodied.

Then comes a similar process as with selecting a white or a red: asking what customers have tasted and liked, what foods they might be pairing it with, or if they're looking for "tropical, umami, salty, bold, etc.," says Winkler.

"I try to set them up for guests by



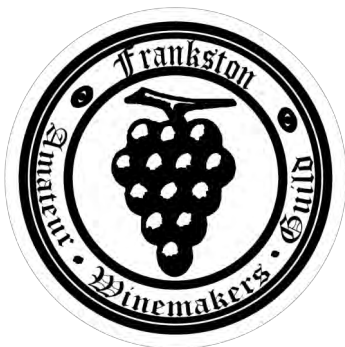
three things: flavors, tannin, and level of oxidation," adds Brent Kroll, the proprietor of Maxwell Park in Washington, D.C., who tends to describe the wine's adventurousness on a scale of one to ten. Temperature is important, too, especially for bolder, more structured styles: "Do not serve these too cold."

An advantage of this broad orange wine spectrum? Sommeliers and buyers can find a style that works with almost any beverage program, from what Woolf calls the "take-no-prisoners approach" of traditional Georgian orange wines to the "extraordinarily elegant fruit-forward oranges coming out of Burgenland." He also points to the unique character of Sauvignon Blanc from places like Styria or the Loire, and exciting development from new hotspots like Slovakia and the Czech Republic.

With such stylistic diversity, lumping all orange wines together seems just as accurate as saying all Riesling is sweet. The way skin-macerated whites are categorized and presented should evolve to showcase style, variety and even terroir. "Anyone still pushing the whole 'orange

wines don't show terroir or variety' argument in 2022 really needs to be taken out back and given a severe talking to," says Woolf.

"Honestly, whoever said this about macerated red grapes?"



Quiz Time!

<https://www.ultimatequizquestions.com/alcohol-trivia-questions/>

1. Which cocktail is made from the combination of rum, coconut cream and pineapple juice?

2. Which type of cactus is distilled to create tequila?

3. From which country does the drink Pisco Sour originate?

4. What are the 2 main ingredients in the drink called a Screwdriver?

5. What does the wine term Spumante mean?

6. A Black Russian has two key ingredients, one is vodka, what is the other?

7. Who is the god of wine according to Greek mythology?

8. What does the beer abbreviation IPA stand for?

9. Which famous person is often attributed with the following retort to a female member of parliament when she accused them of being drunk: "Indeed, Madam, and you are ugly—but tomorrow I'll be sober"?

10. In which year were bottled beers first sold?

11. What is mead's main ingredient?

12. Which country does the beer Chang originate from?

13. Southern Comfort is flavored with which fruit?

14. Which country is the origin of the drink sake?



1. Which cocktail is made from the combination of rum, coconut cream and pineapple juice? Piña Colada
2. Which type of cactus is distilled to create tequila? Agave cactus
3. From which country does the drink Pisco Sour originate? Peru. It's a bit of a contentious one as Bolivia also claim pisco comes from there, but most people agree that it originates from Peru.
4. What are the 2 main ingredients in the drink called a Screwdriver? Vodka and orange
5. What does the wine term Spumante mean? Sparkling
6. A Black Russian has two key ingredients, one is vodka, what is the other? Coffee liqueur (Tia Maria/Kahlua). The creation of this drink in the 1940s is attributed to Gustave Tops. It is created with 2 parts vodka and 1 part coffee liqueur, served on ice.
7. Who is the god of wine according to Greek mythology? Bacchus
8. What does the beer abbreviation IPA stand for? India Pale Ale
9. Which famous person is often attributed with the following retort to a female member of parliament when she accused them of being drunk: "Indeed, Madam, and you are ugly—but tomorrow I'll be sober"? Winston Churchill once said this at a Christmas party!
10. In which year were bottled beers first sold? 1850
11. What is mead's main ingredient? Honey
12. Which country does the beer Chang originate from? Thailand
13. Southern Comfort is flavored with which fruit? Peaches
14. Which country is the origin of the drink sake? Japan



Date, banana & rum loaf

Jane Hornby

<https://www.bbcgoodfood.com/recipes/date-banana-rum-loaf>

Ingredients

- 250g pack stoned, ready-to-eat dates
 - 2 small or 1 large banana (140g/5oz in weight)
 - 100g pecans, 85g/3oz roughly chopped, rest left whole
 - 200g raisins
 - 200g sultanas
 - 100g fine polenta
 - 2 tsp mixed spice
 - 2 tsp baking powder (use gluten-free if needed)
 - 3 tbsp dark rum
 - 2 egg whites
- a few banana chips and 1 tsp sugar (optional), to decorate

Method

STEP 1

Heat oven to 180C/fan 160C/gas 4. Line a 900g/2lb loaf tin with non-stick baking paper, using a little oil to make it stick. Put the dates into a small pan with 200ml boiling water and simmer for 5 mins. Drain the liquid into a jug, then put the dates into a food processor. Add the bananas and 100ml of the date liquid and whizz until smooth. Mix the nuts, dried fruit, polenta, spice and baking powder in a bowl, then add the date purée and rum, and stir until combined.

STEP 2

Whisk the egg whites to soft peaks and fold into the cake mix. Tip into the tin (it will be quite full), then top with the remaining pecans and the banana chips and sugar, if using. Bake for 1 hr until golden and crusty and a skewer comes out clean. Cool completely before cutting into slices.





**In this
News-
letter**



3

Master Som-
melier—Larry
Stone

www.homemakeit.com.au

Smoke Detec-
tion System



4

www.grapeworks.com.au

Committee
Members



6

My Vintage Year



2

Life
Mem-
bers

www.grainandgrape.com.au

8

The End of Pink

www.artisansbottega.com.au

14



Please support the Pearcedale Branch
which sponsors the wineshow
www.bendigobank.com.au



Ham?

www.winequip.com.au

Australian Made King keg



13

www.winetitles.com.au

Your
local
Market-
place

www.costanteimports.com.au



www.andatech.com.au