

March 2022



# Frankston Amateur Winemakers Guild Newsletter

## President's Message

It's March Already

I suppose not much is happening, yeh right!!!

It's a grape time The Riesling focus group is picking up their load this week, our bulk grape order is in and they should start to come on stream about the third week of this month and the restrictions are being lifted slowly with things getting back to some sort of normal, so I would suggest that you all start dusting off your equipment and make sure you have everything that you are going to need to get this vintage underway. I also last week had the pleasure to do an interview with The Age newspaper on the guild and about Amateur winemaking which should be coming out this week.

Gota fly the flag where we can and I will keep you informed.

Cheers for now!



# What's Happening?

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

## In this Newsletter

What's On?	2
Committee Members	3
Life Members	4
What really happened to Grapevines during the dormant season	5
Natural Wine lovers—Piquette	7
My Vintage Year—Luigi DiBattista	9
Your local Marketplace	15
For your Entertainment	16
Blind Ambition	17
Declining Wine Consumption	18
Recipe of the Month: Cooking with White Wine	19
Major Sponsors	20

## 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)

## BULK GRAPES

**March picking  
Riesling in the coming weeks**

## Coming Up in March

### March meeting

Monthly Meeting

Moorooduc Hall

Zenon's alternative varieties tasting! RSVP now

### French Wine Night

Book now before it sells out

Great value!

Contact the committee



# What's on?

## Alternative Wine tasting

### About

The wine tasting will involve a mix of red wine and white wines, some only locally made and some from overseas. Regardless of origin, this is an opportunity to taste alternative varie-

### In the line up

Fiano. One from Australia and One from Italy  
Vermentino : one from France of all places and one from NSW

### What Else?

A brief summary of notes on the usual origins of the grapes in question will be provided and members can make their own notes. I suggest that



ties that are becoming increasingly popular in Australia. By comparing sources we will be able to see the influence of winemaking technique and more importantly what the French called "terroir".....a complex term involving that "sense of place"

Montepulciano : one from Italy and one from South Australia  
Malbec: one from NSW and one from Argentina

members come along with two so that they can compare side by side.

### RSVP

Let us know if your coming so we can organise bottles!

Contact Zenon



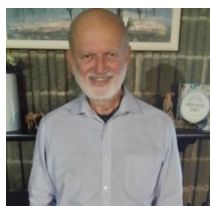
# Committee Members



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**



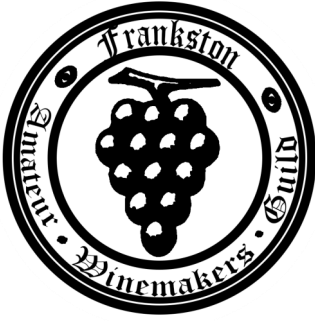
**CHRIS MEYERS**



**ELAINE HALL-FOOTE**



**JACQUES GARNIER**



# What Really Happens to Grapevines During the Dormant Season?

<https://www.growingproduce.com/fruits/what-really-happens-to-grapevines-during-the-dormant-season/>

By Esmaeil Nasrollahiazar | Paolo Sabbatini | February 15, 2022

Only the trunks and canes of a vine remain after the grape bunches have been harvested and the leaves have fallen. While the barren vines may lead you to believe that winter is a time of hibernation, this is not the case.

True, vines go dormant throughout the winter months, momentarily ending all above ground growth, but things aren't so quiet beneath the surface. In the winter, instead of focusing on producing fruit or new leaf development, vines deposit their energy into their root systems.

Roots will grow, taking up soil nutrients to keep the vine robust over the winter, while also preparing for spring and the sprouting of new

shoots.

Vine trunks store carbohydrates during the growing season. Come spring, stored carbohydrates play a critical role. Once the winter has past and the ambient temperature reaches 50°F or higher, this reserve, together with the nutrients obtained by the roots from the soil, will provide the energy needed for vines to grow new leaves and shoots.

## WINTER VINE CARE

Even after the harvest is completed, there is still work to be done in the

vineyard. Grape growers use the winter dormancy to evaluate the season and prepare for the next one. Therefore, winter is a pivotal time to reassess the vineyard work and improve the management for the next year.

Pruning is the first winter task to discuss and plan accordingly. In fact, canes from the previous year are pruned, and new canes are selected from which the new shoots will emerge at budburst in the spring.

This is a delicate procedure.





This crucial stage determines how many buds will emerge in the spring and, eventually, how many grape clusters will be produced by the vine. It should be emphasized that the grape yield, like other characteristics of terroir, such as temperature and soil, plays a fundamental role in fruit quality and in the overall performance of the vineyard.

Often in cool-climate viticulture, high-vigor varieties are pruned, and the pruning decisions make a significant impact on the quality of the grapes.

Under-pruning might result in an overly big canopy with too many clusters, decreasing quality and increasing the cost of the summer canopy management.

Over-pruning, on the other hand, is also an issue. Instead of producing and ripening fruit, vines will divert much of their energy into the vegetative growth of the canopy. For the winemakers, this is not the best outcome.

## CONTROLLING CROWN GALL

Crown gall is caused by the bacterium *Agrobacterium vitis* (rarely by *Agrobacterium tumefaciens*). It is one of the most economically destructive grape diseases world-wide in cool-cold viticulture regions. *Agrobacterium vitis* survives in grapevine cuttings, debris, and in soil. It is particularly concentrated in the rhizosphere of grapevines and infects through natural openings most commonly generated on roots or by freeze or physical injuries.

The bacteria systemically colonizes grapevines and disseminates to shoots via xylem sap flow. Grape-

vines grown in areas subject to freezing winter temperatures are especially vulnerable to crown gall because freezing injuries provide a wound where the disease can initiate. Post-callus formation and vascular connection of graft unions can also result in crown gall development.

Currently, there are no completely effective methods of controlling crown gall disease in vineyards. However, there are practical options for partial disease control that aim at producing pathogen-free planting material by in vitro apical meristem or shoot tip tissue culture or at inhibiting bacterial infection.

Traditional breeding for grapevine crown gall resistance represents another approach, although resistant varieties that produce high-quality fruit have not yet been developed. Site selection, multiple trunk grapevine training, hilling of grapevine graft unions, and irrigation management to avoid freeze injury are still the most important tools.

None of the currently available cultural practices yields acceptable levels of control in vineyards. However, genetic engineering and biological control are promising research approaches with significant potential for suppressing grapevine crown gall.





# For Natural Wine Lovers, Piquette Is the Perfect Bottle of Bubbly

by [Patty Diez@pattydiez](mailto:Patty.Diez@pattydiez) Oct 1, 2019, 11:44am EDT

<https://www.eater.com/22252469/piquette-glou-glou-natural-wine-trend-orange-skin-contact-what-somms-drink>

While keeping up with the trends that abound in the world of wine is an endless task for a consumer, no one is as responsible for that upkeep as the sommeliers, beverage directors, and wine shop staffers constantly fielding queries about what to drink right now. And what's everyone been sipping lately? Well, if you ask those very wine professionals, it's skin-contact — or "orange" — wine; that's white wine made like red wine, where the grape skins remain in contact with the juice for days or even months.

Skin contact is the new pét-nat (sparkling wine that's made by taking still-fermenting wine and letting it complete fermentation in the bottle), which was the new rosé at its prime. So, what comes next, trend-wise, after skin contact?

"People are all over piquette lately," says Philadelphia-based sommelier and Eater Young Gun Kaitlyn Caruke ('18). Miguel de Leon, the general manager and wine director of New York's Pinch Chinese, agrees. "The wine is never too precious nor expensive," says de Leon. "It provides a happy medium."

Piquette is technically not wine, as it's not made from fermented grapes; instead, it's made by adding water to grape pomace (the leftover skins, seeds, and stems of the fruit) and fermenting what's left of the sugars. Employing byproduct that would otherwise be thrown out, piquette can be made from countless numbers of grapes that winemakers are left with after bottling their traditional wines. The centuries-old



method is known to have been enjoyed by vineyard workers and family members; it's characterized by an exciting jolt of fizz and a lower ABV (around 4 to 9 percent, compared to, say, lambrusco's 11 percent). "The bubbles make it all seem very appropriate for any occasion," says de Leon. "I've personally drunk piquette at the beach, in a restaurant, during a cookout, and discreetly while walking around town — when it's in a can."

If piquette does experience the renaissance that both Caruke and de Leon foresee, it will have Hudson, New York-based winemaker Todd Cavallo to thank. In 2016, Cavallo made his initial piquette, becoming the first producer to make it commercially in North America. Today his Hudson Valley farm Wild Arc offers a rainbow of piquettes

ranging from riesling, cabernet franc, and teroldego grapes — and has inspired a legion of American winemakers to do the same. "It's hard to say if it will trend as rapidly as pét-nat," admits Caruke, "but I am fielding more questions about the style than ever before, [and] that's in large part due to Todd's work."

"I think [Cavallo is] redefining the relationship between the Hudson Valley and New York with his winemaking," says de Leon. "More and more younger winemakers are daring to make truly American wine by couching those identities with grapes that have yet to define themselves."





The winemakers at Maryland's Old Westminster Winery started making [their own piquette after trying](#) Cavallo's; Hill Country winemaker Regan Meador of Southold Cellars likens his [piquette](#) to a sweet, tart sour beer chugger; it has 4 percent ABV. Revered Australian natural winery Lucy Margaux has started [bottling a piquette](#), too.

For all the winemakers playing with piquette, the response has proven overwhelming. Piquette is often sold at a much lower price point, and a lower-in-alcohol option is always a welcomed alternative. Even avid beer drinkers might find it a comfortable replacement once in a while. "Trend-wise, I think piquette has a place since there's never really been 'session wine' before," says de Leon. "It's something you can drink plenty of and maintain a low buzz."

It's all to say that what's popular these days was popular centuries ago. Skin-contact wines were made in Georgia some 8,000 years ago, and piquette is nothing new in terms of style. Both Caruke and de Leon cite a return to the unfussiness and pure joy of wine drinking when it comes to the rise of piquette — it's that attitude which they see as the trend sweeping the wine world.

"I think [overall] the cool kids right now are drinking slug-able Italy," says Caruke. "Juicy, fresh, lower-alcohol, Italian reds that are just dancing with so much energy and life." For Caruke personally, piquette is a fresh-feeling option for when she wants to drink something like a gamay or a wine with a bit more oomph than a rosé.

"I have drank a number of Italian red wines lately that I am completely

wild about," she says, "I find myself looking for glou glou from countries other than France nowadays." Glou glou wines are wines that invite glugging — invoking the chugging sound made while drinking them or pouring one out — and they tend to be both lighter in alcohol, tannins, and body. Still, they have pronounced acidity and minerality.

De Leon is also seeing a lot of guests ask for "lighter" reds that can be served cold when he's working service at Pinch. "A lot of it is weather temperamental, sure, but it's nice to hear people asking for it," he says. One of his current favorites? A [German glou glou](#) from the Brand brothers that is a perky red-fruited joy ideal for parties — and only 10 percent ABV.





## My Vintage Year: An Interview Series

**An interview: 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**

**Luigi DiBattista**

**Today it is Luigi DiBattista and I have discovered, much to my delight that Luigi is engaging and very interesting. This surprises me because he was at Eltham Wine Guild during my time there also. But sometimes you need time to cultivate a friendship. He and I have had some discussion and we will follow up again when the Covid scourge is less of a problem. I think you will agree his interview is great. I did. And I can't wait to discover more about him.**

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

Luigi: Actually, I do both but to my shame, I have never thrown away any of the beers I've made. Wine making is more challenging and after all these years I am still trying to achieve Gold. I enjoy the whole process of wine making from picking to crushing to pressing to maturation to discarding it. The later might involve pouring it down the sink or into the still or if I believe it is worthy of drinking, I will bottle it.

**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.**

Luigi: I come from a long line of wine makers from my dad, my uncles and grandparents. Everyone made wine in Italy. The vineyard was at the front door, and they would go out and do a

sample test of the baume by picking a few grapes and eating it. They would crush with the feet and wild yeast ferment. After two days of fermentation, they would press otherwise it would become too dark and heavy. Forty days after fermentation finished, they would transfer the wine and cap it in oak barrels that had seen better days fifty years prior. A thousand liters of wine was the average yield as it had to last until next vintage. The irony was the water from the well tasted better than the wine. When my family came to Australia, they brought their traditions with them and unfortunately, it included wine making. They all purchased new presses, the bigger the better. Crushing was still done by feet until Constante brought in the manual crusher. When one uncle bought one, every other family member had to have one. Not to be outdone, one family member electrified their crusher, electric motor, pulley, belt and no protective casing for safety measures because the extra time to fit one would be an overkill in the wine making process. It did not matter if fingers were lost as long as the wine got made.

As they progressed through the years, vintages were produced but variety was never changed. Sticking to traditions, what was outside their front door was the variety made. As this was not possible in the inner

suburbs of Fitzroy and Brunswick, Melbourne, Victoria Market played its part. Fifty boxes Shiraz, ten boxes of Cabernet and forty boxes of Waltham Cross because you don't want to make it too dark. With every Vintage and same variety came a different wine. Sometimes dark, sometimes light, sometimes sweet, sometimes dry, sometimes fizzy, sometimes volatile and sometimes vinegar. However, no one ever made a bad wine. Vinegar was an important staple in the Italian cuisine. One thousand liters meant a year's supply for the whole family, as well as neighbours and friends. To my surprise, none of my family ever distilled their wine but perhaps I should be grateful for that. Regardless, how my family lived into their eighties and nineties, I'll never know.

So, to answer the first part of your question, as I turned fifty, I could not understand why shop bought wines tasted better than my family's wine. There had to be a reason and that became my quest. So, to answer the last part of your question, I found and joined The Eltham and District Amateur Wine Guild. I purchased "Making Good Wine" by Bryce Rankine and called my "Compare Pat" who delivered eighteen boxes of Cabernet Sauvignon grapes, from the Barossa Valley, and left them in the hot sun for a day.



In the mean time I had purchased a vat and 200lt variable capacity tank from WineQuip and hired the guild's Crusher De-stemmer. I came home from work that day and I was so happy that I would be making the next morning. I called my parents to let them know I was making wine by myself. They were surprised! Perhaps I should have involved them, but I didn't need their help.

The Crusher/De-stemmer was on a stand, the vat was in the cellar five meters away and I had buckets to transport the must. Regardless, I had dinner and eventually went to bed ready to start around 9am. After all, it was the weekend. The doorbell rang. I looked at the time. It was 6am! Put my robe on and answered the door. It was my parents ready to start making wine. They were surprised I was still in bed when it would take the entire day to crush the grapes. Perhaps they expected me to be traditional and use my feet. But I had tin-*ea*! Didn't think that was going to happen so I got up, got dressed, had breakfast and all under the gaze of my parent's eyes wanting me to hurry. 6.20am and I started to wash and sanitise the equipment, all the time being quizzed by my parents, why? 6.40am the crushing and de-stemming process began. 7.00am the crushing and de-stemming was complete. My parents stood around stunned. Delt with the must according to Rankine and by 7.30 the equipment was cleaned and washed. 7.35am said goodbye to the parents and went back to bed.

Had the whole year to deal with the wine and with the help of my friend Bryce, I made the best wine in the world. To celebrate an Orson Wells type success, I designed and got printed my own label detailing the vintage, style, bouquet, pallet and pairing of the magnificent wine. "Peachwood Rising" was the name of the wine and what I success it was. So, to finish answering the middle part of your question Dave, I loved it. What an achievement the year had been. A great wine and I was standing first on the podium. My family liked it. None had tasted such a wine. I was that proud that I entered it into the Elthem Wine Show and that's when I found out how good it was.

### **It Was Shit! Oxidised beyond drinkable!**

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

Luigi: It was whilst living England in the early 80's. They had a chemist outlet called Boots and they sold wine making kits. Make wine in 6 weeks. Pour the contents into a gallon jug, add water and some yeast. What could possibly go wrong.

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

Luigi: No. I think it put me off wine-making. You see I bought a can, followed the instruction and sure enough, I had 6 bottles of wine in 6 weeks. So proud on my achievement that I took them to a party, tried a glass and preceded to drink some-

one else's wine. Dare I say it was not drinkable.

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

Luigi: I love building! I finished off my own holiday house in Beech Forest, Ottway which included construction of a timber staircase.







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

**Luigi:** Any 12 year old single malt whiskey and Pepperjack Shiraz.

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

**Luigi:** A Sauvignon Blanc and a Pinot, both started in 2021 and yet to be bottled.

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

**Question:** Luigi knowing that you worked for Home make it and Bunnings what craft gives you the greater pleasure?

Is it wine making, cheeses or Salami's or is there another talent you have that is your go to and why??

**Luigi:** Well, it is all of these. Wine making, salami, passata and distilling "water". I have started making cheese and sourdough bread. I do however love gardening, building, construction and home renovation, hence Bunnings, but I also want to start bee keeping in the next year. Retired and living on two acres can give me all these little hobbies in life.

**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.

**Luigi:** Wine testing at Home Make It has taught me a lot about wine making. Especially yeast and nutrient selection, and tannin additions. I would say that my wines have improved over the years, but I am also aware that my biggest downfall if in Sulphur additions, or lack of it and this has led to some lost wines through VA and oxidation.

**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.

**Luigi:** I think over the years that I have been a member of either Eltham or Frankston wine guilds, I have come to appreciate good wines. I enjoy trying to determine their composition of nose and palate. For me it has made me realise that I prefer big bold heavy wines, but I also have a weakness for a good Pinot.

**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.

**Luigi:** Got to admit, I tend to be more hap-hazard in my wine making while knowing full well I need to pay more attention to my wines.

**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.

**Luigi:** No, it's a hobby I'm afraid. I enjoy sharing my wines with family and friends, but I try not to obsess about it. If a wine does not work out, then into the still it goes. Failing that, turn it into a good vinegar.

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

**Luigi:** I think yeasts and nutrients will continue to develop over the coming years. In ten years, we have come a long way from EC1118 and DAP with a lot more choice from the likes of Lavlin, Enartis for example to the point where yeasts and grape varieties go hand in hand. Wine additives will continue to develop. For example, Enartis make a product called Stab Micro and Stab Micro M for the prevention and reductions of volatile acidity.

However, I think the biggest change in the next 10 to 20 years will be in wine maturation vessels. With global warming upon us now and oak timber in high demand in the wine industry, the amateur wine maker has come to rely on demijohns, variable capacity tanks or fiberglass tanks with paraffin oil to stop oxidation. But all these have their issues as we know.

I think the next 10 years will see the introduction of amphora tanks for the amateur wine maker. With China now playing a large part in wine making, I see the manufacture and importation of amphora tanks at comparable prices with VC tanks.



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

Luigi: Drinking it. While I occasionally put my wines into the wine shows, I do it to get professional feedback on my wines. Winning Gold does not inspire me, and I don't chase it. Knowing that a semi-professional or professional Vintner like my wine by giving me good written feedback is what drives me towards the next vintage. A bit like golf. You can have a awfully bad 17 holes and you look forward to the 19<sup>th</sup> hole to drown your sorrows with a few "good" wine. But then comes along a birdie or an eagle or an albatross on the 18<sup>th</sup> hole and you feel inspired to come back for a new game. That's me with wines.

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

Luigi: I have to say that two locals have inspired me in wine making. The first is David Hart. While I don't really know David, I have heard him talk at guild meetings and tasted his wines and I see the passion to continually strive to make good wines. That, I admire!  
The other person is Danny Cappellani from the Eltham Guild. I have known Danny for several years, and he has helped me make and correct some of my wines. I have visited his wine making "shed" and was amazed at some of the equipment he used to make his wines. But it's like a Chinese kitchen in Beijing. It's not what the kitchen looks like, it's what is served out on the plate. I have al-

ways admired his passion and his pride in his wine making ability. I always thought he is a better vintner than some professional vintners.

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

Luigi: Unfortunately, I all the years have been making wine, I have very few pictures as I'm not one to take selfies and never remember to get others to take one.

So, I'll get you to picture this scene. Think of a house on near the top of a hill with a carport to the right and a steep concrete driveway. It is not important what the house looks like but that you picture the carport. It has a wall at the back with a single roller door in the middle giving access to the back yard. Remember, it is near the top of a hill and when you stand looking away down the drive you see other houses, your neighbours! Remember this scene.

In the early days of wine making, this would be where I crushed and pressed my grapes. Neighbours would come round and ask what I was doing. They would be intrigued that I could turn, well, basically water into wine. We'd chat and I'd give them a sample of my previous wines and then they would leave, and I would continue working.

One day I started working at Home Make It. I Started as the manager and during the wine season, we would open seven days a week. So with little time and a strong urge to make wine, I would start after work,

usually a week night, washing and sterilizing my equipment, ready to crush by 9pm and be finished by midnight. The next big part of the process was pressing, and this had to be done and involved a lot more cleaning and sterilizing and I was usually ready to press by midnight. So, picture the carport again and now insert the click-click sound of the ratchet press and then hear and see those sound waves travelling from the top of the hill to my surrounding neighbours. I didn't get many neighbours coming to share the process but the next day while I was at work, my wife got a few visits from the neighbours. Only the mood was one of aggravation rather than anticipation of the next vintage. When I was home from work, my wife would comment, "that click-click noise travels far". To quote Forrest Gump, "and that's all I have to say on that".

I dug out my own cellar under the house, behind the carport. It had good access but had to be extended as I ran out of room to put all the wines I made. Literally, three sides were floor to ceiling wine racks I installed. It could hold roughly 600 bottles. This is where I would do my bottling. Set up a table and chairs, one bottle for me and the rest for the wine. They were good times but alas, all good things come to an end, so we sold up and moved to Bittern.

**NOW I HAVE A ROOMY GARAGE AND STOREROOM TO MAKE AND STORE WINE! Emphasis on ROOM!**

**Dave: What have been the positive surprises of your membership of FAWG and how would you compare it to your experiences at EDWG.**



Luigi: Vast difference between Eltham and Frankston Guilds. I like the fact that people bring their wines in at Eltham and everyone in the room can sample them while the owner is talking about the wine. Good way to get feedback on barrel samples. I think Frankston should adopt that. However, the turnout at Eltham has been dwindling over the years which is a shame.

Frankston on the other hand has a surprising turnout and given COVID, the first meeting of 2022 was very well represented.

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

Luigi: While I lived here, my drink was either cider or Southern Comfort. Hadn't met my wife then. When I was living in England mine was English beer but we both enjoyed a Blue Nun.

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

Luigi: Be more Italian. Make the salami, the wine, the passata, the cheese with the family. Don't leave these things to later in life.

**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.**







Luigi: I am trying to make good Pinot. I am hoping that guild members can guide me on this. My aim is to make a kick-ass Pinot Noir that beats any pinot in the Yarra Valley, Mornington Peninsula and Bellarine Peninsula.

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

Luigi: I can turn a basic Can Sav into an exceptionally good Cab Sav by adding Enartis UNICO #1. The other is Elegance to help balance tannins and acid in wines. I use these all the time when Wine Testing at HMI.

**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.**

Luigi: 2010. I tried to make a sweet wine. A sweet pear wine. So I got a bunch of pears, put them through the blender, just the pulp. I had already peeled and cored them first. Would want you think I was a complete novice. Added sugar to get it to about 13 baume and added EC1118 yeast with a little DAP.

It fermented dry, I added more sugar, It fermented dry, so, I added more sugar, It fermented dry, So, I added a heap more sugar, It fermented dry.

So, I bottled it and added a tablespoon of sugar to each bottle to make it sweet. Used normal wine bottles with twist caps.

Just left it there for 6 months.

I took a bottle in the kitchen to show my wife. Opened it and the wine hit

the ceiling. I tasted it, at least what was left. Half the bottle was all over the kitchen ceiling and floor so after a bid clean up, proceeded to sample the rest. Wasn't bad. I had made champagne. DRY champagne! I my have has a couple of large glasses. That night while sleeping, I woke to visit the bathroom and fell in a heap on the floor. My legs gave way as I suddenly remembered that basic rule of wine making, Yeasts just want to convert sugar into alcohol.

To this day I don't know how alcoholic that pear wine was, but I do remember it tasting very nice and the remaining 23 bottles of the wine was converted into 5 liters of 40% alcohol.

**Dave: I have asked this question of everyone and 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.**

Luigi: It is certainly cheaper to make homemade wines rather than buying commercial wines. I did some calculations a few years back and even after buying the equipment, grapes, additives, it costs about \$4-\$6 a bottle to make a bottle of homemade wine. Was this my motivation? No! It really was the idea of making a good wine people enjoy.

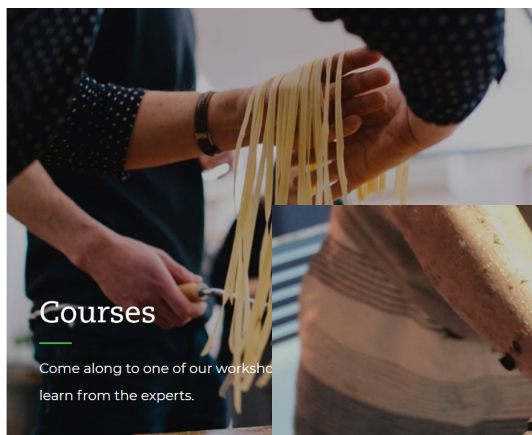
### **And Finally**

**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.**

Luigi: T-shirt, shorts and thongs. Billy Joel's Streetlife Serenade, Pepperjack Shiraz, "History of the World in 10 1/2 Chapters" by Julian Barnes and a large bowl of Seafood Curry Laksa.

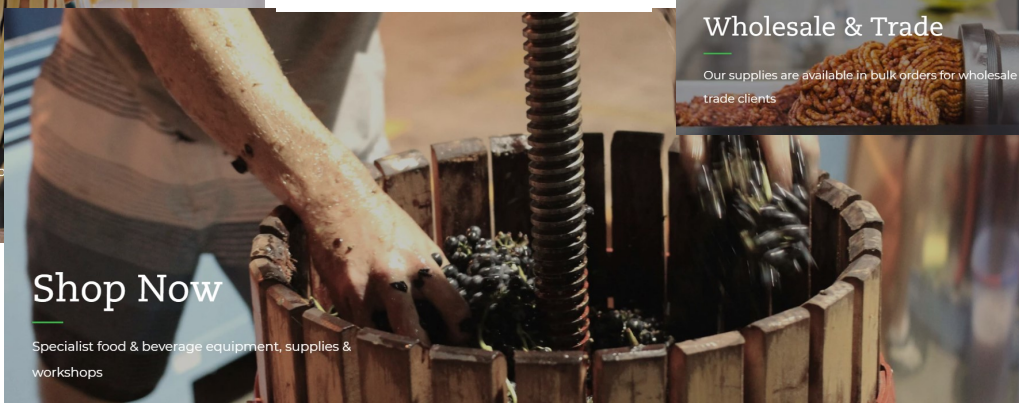


<https://homemakeit.com.au/>



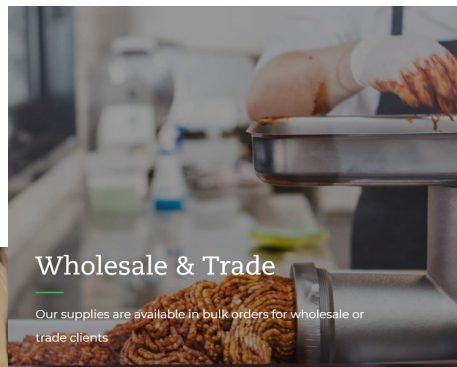
### Courses

Come along to one of our workshops  
learn from the experts.



### Shop Now

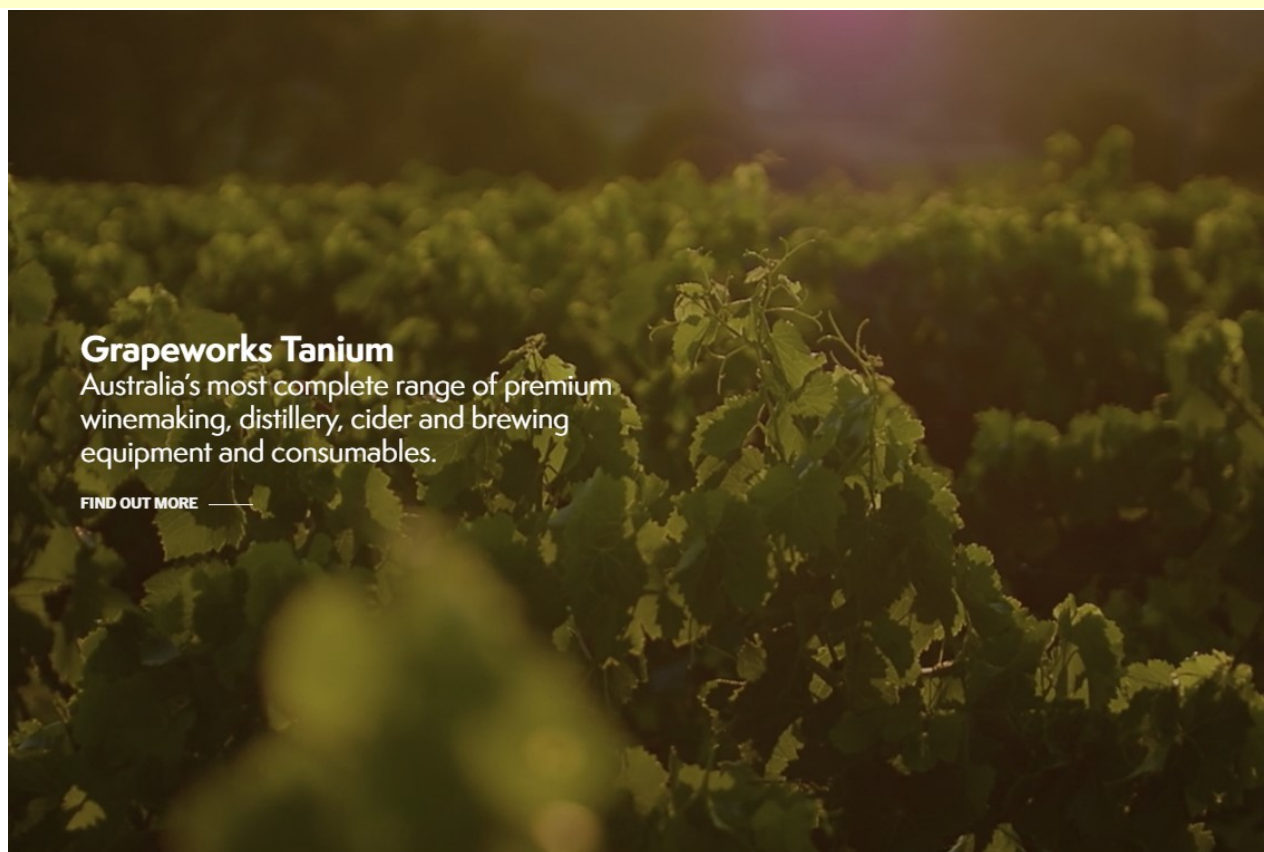
Specialist food & beverage equipment, supplies &  
workshops



### Wholesale & Trade

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

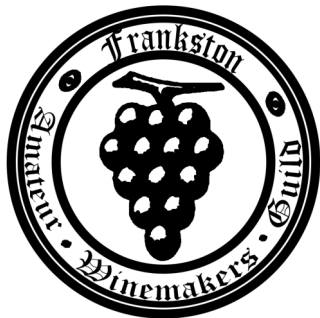
# Your Local Marketplace



## Grapeworks Tanium

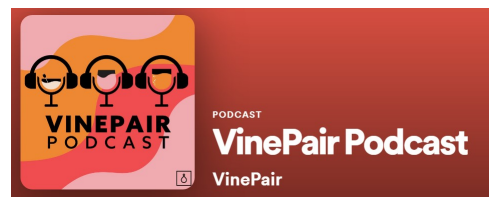
Australia's most complete range of premium  
winemaking, distillery, cider and brewing  
equipment and consumables.

[FIND OUT MORE](#)



# For your Entertainment

What do you listen to while you make wine?

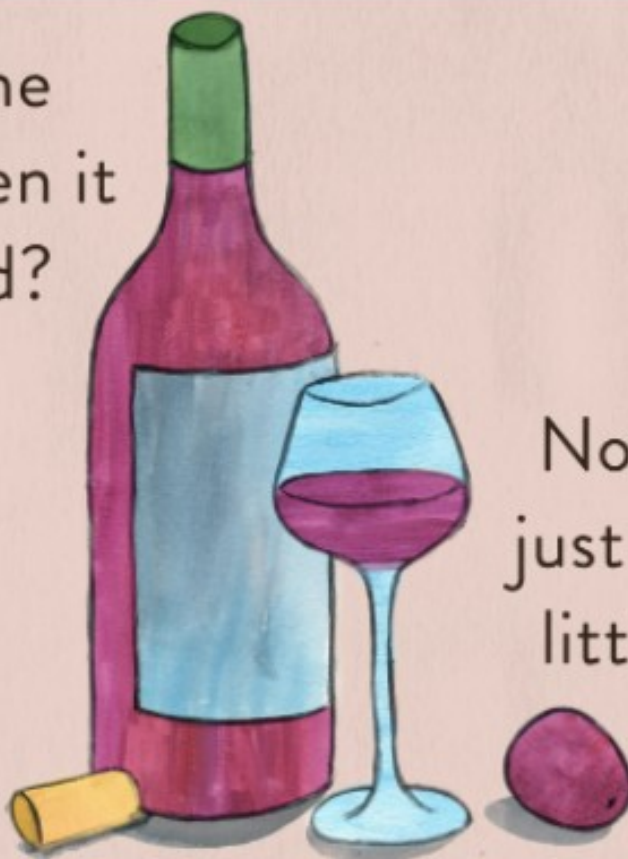


PODCAST

## AWRI decanted

The Australian Wine Research Institute

What did the  
grape say when it  
was crushed?



Nothing, it  
just let out a  
little *wine*.





# Blind Ambition—a story of wine and refugees

FEB 14, 2022 [HUON HOOKE](#) In [WINE NEWS](#)

**<https://www.therealreview.com/2022/02/14/blind-ambition-a-story-of-wine-and-refugees/>**

*Blind Ambition* is the title of a new movie by Australian writers and producers, the same team that made *Red Obsession*, and this one likewise has an interestingly off-beat focus.

Whereas *Red Obsession* was about the Chinese enthusiasm for Bordeaux wines, *Blind Ambition* is about a team of four young Zimbabwean men who, eager to find jobs, escape the hard life in their native country for South Africa, where they discover the delights of wine and decide to enter an international wine tasting competition. As I said, this is not your average wine movie.

Not being as steeped in the juice of the vine as most other participants in the [World Blind Wine Tasting Championship](#), which is held in Burgundy, they were under no illusions about winning. They just wanted to bring some issues to the public's attention. Specifically, the plight of refugees and the fact that more than three million Zimbabweans had been forced to leave their country since 1995. All four were already working in restaurants as sommeliers in South Africa at the time of filming, pre-COVID-19 pandemic.

Competitive wine-tasting is about as interesting as watching paint dry—even, I suspect, for most wine nerds—but there's mercifully little of the training sessions in the movie.

What we do see just confirms what most of us already know: that blind-tasting guessing games are really rather silly. As Jancis Robinson says in the movie, even the most expert wine tasters in the world have little chance of identifying the country, region, grape variety and vintage of a wine served to them totally blind.

In one scene, the four guys are tasting a red which they variously identify as a sangiovese from Chianti (a vintage and producer are even named), a syrah, a gamay or Beaujolais, a Spanish grenache and a nebbiolo. The wine is then revealed to be a grenache-based blend from Rioja, Spain. Well done, that man.

Each of the four come across as charming, sincere, straightforward and very natural. They are conscientious and willing to work hard. Each man's background is briefly explored so that we get a feel for the life they have left behind—including their family and the landscape of the country they all still love. Some of them braved a difficult and dangerous passage across the border into South Africa.

As Jancis Robinson observes, the words Zimbabwe and wine seldom appear in the same sentence. Wine tasting is very much a white person's sport. Apart from South Africa, there

are no teams from other African nations.

The film is more about refugees and displaced people than wine. But it raises the pertinent question of why there are so few black people in the wine trade, without really answering it. This should inspire many post-viewing discussions: to what extent do racism and elitism explain the paucity of black people in wine?

This is a story that will appeal to a wider audience than just wine lovers. It opens in cinemas on March 3rd.





# Declining wine consumption a global trend

JAN 05, 2022 [BOB CAMPBELL MW](#) In [WINE NEWS](#)

**<https://www.therealreview.com/2022/01/05/declining-wine-consumption-a-global-trend/>**

Declining wine consumption in New Zealand is a worrisome trend for the wine industry. Consumption per capita of all wine has declined by 15.3% in the last decade, while consumption of New Zealand wine has fallen by an even scarier 34.7% in the same period.

It may be of little comfort to wine producers but it seems that falling wine consumption per capita may be a global trend. The UK-based wine market research company, [Wine Intelligence](#), surveyed regular (who drink wine at least once a month) wine drinkers in Australia, Belgium, Canada, Ireland, Japan, Netherlands, Switzerland, UK and USA and found that 39% of them claim to be moderating their wine consumption.

Moderating could mean drinking less alcohol on certain occasions, reducing the strength of their drinks, or choosing not to drink at all on some occasions.

Recent evidence suggests that consumers were “switching”, which means alternating between alcohol and non-alcohol drinks to lower their alcohol intake, for example, having a glass of water between each glass of wine. There appears to be a trend toward reduction rather than abstinence.

Millennials (those around 40) appear to be the strongest moderators. Generation Z (from the legal drinking age to 24) typically consume alcohol when socialising. When the pandemic reduced the opportunity to socialise their consumption fell.

In the UK a decade ago 50% of adults aged 18 to 24 were regular wine drinkers but today that figure has fallen to 24%.

Generation Xs, boomers and seniors are still enjoying wine with a lot of the volume coming from the over 55s. Nonetheless, consumers are increasingly thinking about alcohol consumption and are thinking about different ways of controlling or moderating what they drink.





# Recipe of the Month: Featuring White Wine

## MUSSELS IN WHITE WINE AND GARLIC

[HTTPS://WWW.FOOD.COM/  
RECIPE/MUSSELS-IN-WHITE-  
WINE-AND-GARLIC-13162](https://www.food.com/recipe/mussels-in-white-wine-and-garlic-13162)

### INGREDIENTS

4  
lbs live mussels  
6  
tablespoons butter, cut into pieces  
4  
large shallots, finely chopped  
4  
garlic cloves, finely chopped  
 $\frac{1}{2}$   
teaspoon salt  
2  
cups dry white wine  
 $\frac{1}{3}$   
cup mixed fresh herbs (such as flat  
-leaf parsley, chervil, or basil, chopped)

### DIRECTIONS

- Rinse and scrub mussels under cold water.
- Using your fingers or paring knife, remove beards (strings that hang from the mussel shells), and discard. Discard any broken mussels. If any mussels are open and resist being closed, discard them.
- In a large stockpot set over medium heat, melt the butter. Once it's hot, add shallots, garlic, and salt.
- Add the wine and bring to a boil.
- Add mussels and cover.
- Steam until all mussels are open, about 5 minutes.
- Stir in herbs.
- Remove from heat.
- Divide mussels and broth among four bowls. Serve immediately.







## Major Sponsors



[www.homemakeit.com.au](http://www.homemakeit.com.au)



[www.grapeworks.com.au](http://www.grapeworks.com.au)



[www.grainandgrape.com.au](http://www.grainandgrape.com.au)



[www.artisansbottega.com.au](http://www.artisansbottega.com.au)



Please support the Pearcedale Branch  
which sponsors the wineshow  
[www.bendigobank.com.au](http://www.bendigobank.com.au)



[www.winequip.com.au](http://www.winequip.com.au)



[www.costanteimports.com.au](http://www.costanteimports.com.au)



[www.winetitles.com.au](http://www.winetitles.com.au)



[www.andatech.com.au](http://www.andatech.com.au)