

May 2022



Frankston Amateur Winemakers Guild Newsletter

President's Message

Welcome to May Members.

At last we are pretty well allowed to do what we took for granted just over two years ago.

Restrictions are all but gone and let's hope they stay gone as the last two years have been somewhat challenging for you the members and the club.

I look forward to seeing you all again as the year progresses.

As you might be aware our website is at the end of its life now and we are in the process of upgrading our portal and whatever to bring us new and exciting stuff when it is up and running, David Wood is handling this one learning all about what can and can't be done.

Now that we are free again we will endeavour to upgrade the calendar so you know what is going on.

For the May meeting we will be having a tasting of commercial country wines now that the grape season is over!!



What's Happening?

Keep up to date with upcoming events, news and announcements

In this Newsletter

Committee Members	3
Life Members	4
Master Sommelier—Larry Stone	5
Smoke Detection System	7
My Vintage Year	9
The end of pink ham?	14
Your local Marketplace	15
Australian Made King Keg	16
For your Entertainment	17
Quiz Time	18
Recipe of the Month: Cooking with Red 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

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 May

May meeting

Monthly Meeting

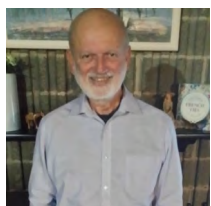
Moorooduc Hall



Committee Members



President- Glen Fortune



Secretary- Zenon Kolacz-

Treasurer- Pierre Rault



Show Director- Noel Legg

Newsletter editor- Leah Mottin



Past President Peter Enness-



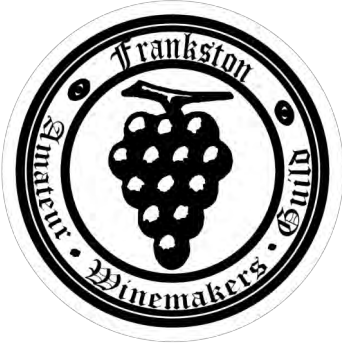
Ordinary member David Hart-



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



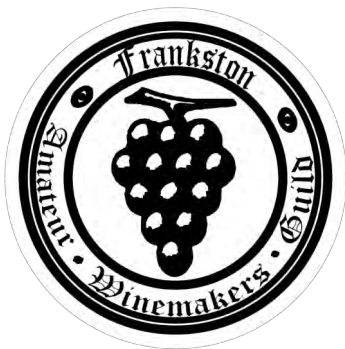
CHRIS MEYERS



ELAINE HALL-FOOTE



JACQUES GARNIER



Master Sommelier Larry Stone explains why he sold Lingua Franca to Constellation Brands

Martin Green April 29, 2022

<https://www.decanter.com/wine-news/master-sommelier-larry-stone-explains-why-he-sold-lingua-franca-to-constellation-brands-479303/>

Stone will remain on board as a brand ambassador and adviser to the business he created back in 2012. The winemaking team, spearheaded by Thomas Savre and Burgundian consultant Dominique Lafon, is still in place too.

'We're all still there and we're going to keep making great wine, but we will have better resources,' Stone told Decanter.com.

Stone, a Master Sommelier, purchased the 61 hectares Janzen Farm in Oregon's Willamette Valley on December 31, 2012. He had been working at Evening Land's adjacent Seven Springs vineyard, and he spotted the land's immense potential.

'When I came to run Evening Land, I looked across the road and saw this farm and I thought it had equivalent terroir and better exposure,' said Stone. 'I thought I could plant it with better materials and that at some point it could be as great as Seven Springs, or even greater.'

He was 60 years old when he finally bought the land, using money he raised by auctioning off a vast wine collection he had spent four decades building. That was supposed to be his retirement fund, but he ploughed it all into purchasing the farmland. Friends



and family also chipped in, raising enough money for Stone to plant the land with Pinot Noir and Chardonnay.

'I said, this is like being in Napa Valley in 1890 and being able to buy the best vineyard land for a song. I also compare it to the nobility having to sell their holdings to the commoners during the French Revolution. I was this commoner that was able to buy this great property called Domaine de la Romanée-Conti. It was a privilege to buy this land.

'I began this project to demonstrate the quality of the terroir you can find in Oregon. I believed in the terroir of Oregon being compare in quality to that of some

great Burgundy terroir – not the same as, but in its own way capable of making wines of the same finesse, structure and longevity that you find in great white Burgundy and red Burgundy.'

The original plan was to simply sell the grapes, as he lacked the funds to make wine himself. However, Lafon – one of the elder statesmen of Burgundy, who has been making some of the Cote de Beaune's finest wines for decades – came on board and the rest is history. His protégé, Savre, became the head winemaker, with Lafon consulting.



The first wines were released in 2015, earning huge critical acclaim. The accolades have continued to pour in ever since.

The twin pressures of Covid and wildfires

By 2020, Lingua Franca wines were sold in dozens of states and 60 international markets, with a strong presence in Europe and Asia. However, Covid-19 and wildfires landed a two-punch combo that threatened to finish off the business.

'Covid set us back. We had to switch our entire sales strategy to retail for 18 months to two years. We succeeded, but we didn't grow the way we expected to in 2020, so we were behind on our plans. We then had the fires in 2020 that destroyed our entire vintage.

'This necessitated a sale. I needed to keep paying people and paying the overheads, but I had no revenue for almost a year.'

Stone initially sought a partner, and he had many suitors, but Constellation came in and offered to buy the winery outright. The Fortune 500 company, whose brands include Robert Mondavi and beers such as Corona and Modelo, has created a new division called Aspira, which is on the hunt for high-quality, organically-farmed vineyards.

It had already identified Lingua Franca as a winery it was interested in, and it swooped when the opportunity arose.

'The head of Aspira is Robert Hanson,' said Stone. 'He is a really forward-thinking person, who is really dedicated to the idea of

responsible farming, of having wines with finesse and elegance and that respect the terroir of the place they are grown. It has been a wonderful transition, because I have known some of the people working there for decades. I trained a couple of people there in my days as a sommelier, so it's a friendly environment that respects what we have done and wants to continue it.

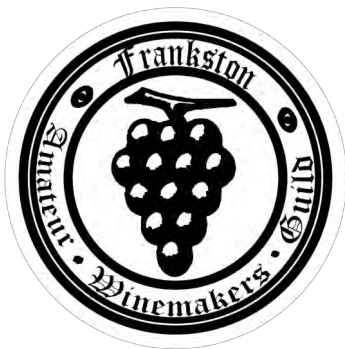
'So often with a larger company, you think, they're promising this, but what will they deliver? Because things can change in a big company. But I have to say, they came through on their word down to the letter. Every single vineyard employee, every wine-making employee, every office employee but one, and I have remained with the company and have better positions than we had before.

'Dominique Lafon is staying on. We're all there. We're going to keep making great wine, but we will have better resources to improve our farming and explore polyculture. It's all very exciting to Aspira.'

In the short-term, there will be a dearth of supply. 'We won't have any 2020. Berry Bros in the UK is getting the last of our 2019 vintage. Anyone that likes our wines would be advised to buy what they see now, because there will be a gap, but after that, there will be an increase in supply.'

Lingua Franca has previously sold up to 40% of the grapes it grows to fellow producers, but that will now be brought in house. It will also buy more fruit to expand its Willamette Valley brand.

'We will have a bigger market now. We are limited by our estate size, but we will be able to expand our Avni Willamette Valley brand, so that people who want to have a really good glass of wine that reflects our terroir in Oregon can do so going forward. That will be available in bigger quantities in shops and restaurants.'



Green light for early warning smoke detection system

RD&A News | April 2022

<https://www.wineaustralia.com/news/articles/green-light-for-early-warning-smoke-detection-system>



An early warning 'real time' smoke taint detection system – believed to be a world first – is being built in the North-East Victoria wine region in time for next summer.

The network of 100 smoke sensor stations (called WISDs – Wine Industry Smoke Detectors) are being made locally in Melbourne. It will record, analyse and report the exposure of wine grapes to individual smoke events and accumulated seasonal smoke exposure.

An electronic dashboard will then transmit information back to grapegrowers, allowing them to make timely decisions around grape testing, vineyard manage-

ment and winemaking strategies to manage smoke effects.

The project is a collaborative initiative of the Alpine Valleys, Beechworth, Glenrowan, King Valley and Rutherglen wine regions, which collectively form the North-East Wine Zone. It was the only non-Government organisation to obtain a grant through the Victorian Government's Local Economic Recovery program, following the 2019–20 bushfires. Wines of the King Valley, La Trobe University and Wine Australia are co-investors in the project.

The project builds on previous and current work by La Trobe University, funded by Wine Australia, which showed that smoke measurements taken in close

proximity and within an exposed vineyard can provide an early indication of the risk of smoke damage to grapes and wine. Chief investigator Professor Ian Porter from La Trobe University, who is committed to achieving better outcomes for the wine sector in the area of smoke taint research, said a key feature of the project was that data could be transferred immediately to a server, transforming it into relevant risk thresholds for smoke taint. Growers will be able to access the information via a phone app.



"The traffic light risk predictions will operate continuously and occur in real time."

Professor Porter said the risk categories determined by the sensor measurements would depend on the accumulated level of fresh smoke and a number of other key factors that influence the potential for smoke taint, including grape variety, distance from the burn, etc. The thresholds were developed after extensive testing and correlation of smoke taint compound levels in smoke, grapes and wine from more 50 prescribed burns and six major bushfires over a number of years and relating this to sensory outcomes in wine.

Professor Ian Porter described the project as a 'career highlight for the team.'

"The point in doing research is watching someone benefit from the outcome and we are passion-

ate about this.

"During the major bushfires that occurred from 2018 to 2020, I met so many growers who were faced with uncertainty, stress and the massive loss of crops. They literally saw their hard work lost before their eyes."

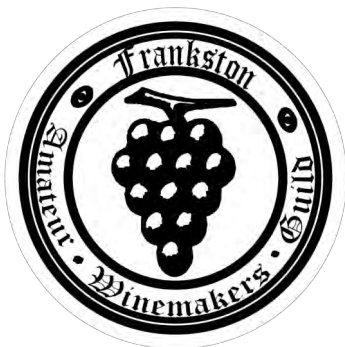
"This made me determined to develop a team of great people that could deliver an accurate real time predictive system for smoke taint."

During the 2020 bushfires, smoke damage to fruit across all five North-East Victorian wine regions resulted in thousands of tonnes of grapes being lost or downgraded in quality, and an estimated \$140 million lost to grape and wine businesses in the region.

"We are confident that the future will be different with this system in place," Professor Porter said. The sensor network is expected

to be installed by the end of June, in time for the 2022–23 bushfire risk season and will also monitor controlled burns planned for the region during autumn. Data is expected to flow into the app by the 2022–23 season.





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 Steve Brown. And what an interesting character he is. I don't know a lot about Steve, yet. I am very interested in following up having read his very interesting My Vintage Year details about his Wine Making journey. I became more interested in Steve's skills after reading his posts on our Riesling Focus Group. I encourage anyone not yet indulged to join one of these. It has been a lot of fun, rewarding us with more details than you can poke a stick at. The more interesting stuff out of this focus group will be comparing the wines. I expect Steve's will be very good indeed. He knows his stuff.

Dave: Why wine and not beer.

Steve: Initially it was beer. I made kit beer in my 20s though mostly stout because it wasn't biased by my then (commercial) beer tastes. I still love stouts - Guinness is great, but locally Hickinbotham's stout is very drinkable. But in my 40s I joined a social wine club at my workplace - more for the 'social' & I asked them to get some beer in too as I didn't like wines that much. After about 3 months, I still recall watching TV one night & a thought popped into my head - wouldn't mind a red wine - & that was the start.

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.

Steve: Well, after getting the 'taste', I thought with my stout making experience I'd try a wine (we lived in Cheltenham at the time). Completely in the dark, I bought a box of red table grapes from Vic Market & proceeded as I would with beer (read this as no open ferment). After 2 weeks I had 20L of whiffy (H₂S) must that I fed to my garden. I bought a DPI book 'Wine From 100 Vines' that promoted growing vines in your backyard & showing how to make into wine - from there I decided I'd grow & make reds, but not in Cheltenham because our yard was too shaded.

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

Steve: This goes way back - when I was about 14yo I used to read my dad's Post magazine (purely for the articles....). One issue talked about people home-making fruit wines. With the little info they gave, I bought many tins of pineapple juice & got dad to 'borrow' a ~30L milk keg from the sterilizing line at Woodruff Dairies - I fermented with the lid on the keg & if I recall right it ended up like pineapple vinegar that I used to clear the gully trap at our Port Melb home.

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

Steve: Not really. I gave up on wine-making & made stout regularly in my

20s, but once I got the taste for reds in my 40s I got more serious & looked into dropping out of my work at CSIRO & starting a vineyard. At a couple of seminars, I found that it was long-term prospect that my granddad should've started & once I found 'Wine From 100 Vines' becoming a small producer became my aim (I had no idea of FAWG). I semi-retired from CSIRO when I was 55yo & soon after we bought our 2/3 acre block on Hill Martha. Initially I'd come down & slash the block etc & one day coming past the Briars I saw signs on the Highway for FAWG's wine show (about 2007) the next week. I made sure I got to the show & decided I'd be joining once we moved to Mt Martha (in 2008).





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

Steve: I'm an industrial/environmental chemist with a PhD in air quality & have published about 120 papers, & use virtually none of this in the dark art of wine-making, and don't want to. Totally different - I've run the Frankston-Melb marathon twice (in my 30s) & wish I could still distance run (it's like mobile meditation) but my 71yo frame tells me I'm an idiot. I was also a mad windsurfer down at Torquay, & still have my equipment & each year think 'I'll try sailing this year', but then something gives & it doesn't happen.

Dave: If money was no object what wine or beverage are you purchasing with these unlimited funds.

Steve: I've tried a couple of Grange & Hill of Grace & other ex\$ wines at tastings so for me it's not a money thing that I'd not go for these. I like the surprise that some out of the way wines bring. Some gold medal wines, FAWG or commercial, just make your palate sing. One of my big surprises in the 1990s was Booth's Tamnick wines at Glenrowan - big reds, great fruit & tannins, yum yum - if I'm driving up Hume Hwy I'll usually stop & get a few dozen Shiraz or CabSav. Some who drank Booth's wine in the 1980s said they were sometimes terrible (I tried a 1988 Shiraz & it was cough medicine & was told that's how it was at start).

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

Steve: I grow mostly Shiraz (100 vines), but have small(er) pockets of CabSav, Durif, PinotNoir. I put in this variety because 13y ago I had no idea how they'd go a MtMartha. In 2021 I got gold & an award for my 2020 PinotN - I don't mind drinking it but prefer bigger reds. About 9y ago I put in 15 Durif vines with idea I'd blend them with Shiraz to get a bigger red, but I'm enjoying the Durif so have yet to do it. Occasionally a bucket of fruit falls into my lap & it's going to make a wine (if not jam) so FAWG has shown me that fruit wines are good to try - I made a white nectarine wine a few years ago that had great flavour (now have a tree, still young) & have been combining quince/apple/damsom plum for a summer sparkly.



Glen Fortune has a Presidents Question for you:

Question: Recently I discovered that Steve is an avid Photographer my question for him is Does developing a great wine give you more of a challenge than developing a great photo.
No pun intended!!

Steve: Glen, yes & no. With a wine you take it step-by-step over several months for one wine. With digital photography, you take many pics & select some to photoshop & then decide which is best to your eye (all in a few hours), then enter into a competition where a judge may/may not agree with your eye. Wine's a more physical assessment, photography is more subjective (but with some physical rules that may be good to break). But for both - you make for **your** taste & if the judge happens to be wrong (different from you - go figure?.....) just suffer in silence/try another judge/think about the judge's opinion/move on.

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.

Steve: Yes & no. It doesn't hurt to have detailed knowledge of tech aspects, but I've found when I ask other wine-makers there will be a variety of answers - at the end of the day, you make the decision based on which advice seems right & if it doesn't work, do it different next year. But it's your decision & your wine! I think my tastes are varying over time too, & that influences the wine I make, e.g. for a while I made less acidic & less oak wines but now want to go the

other way (of course, the fruit will be a factor here too).

Dave: Are you into the intellectual part of the discussion about wine. Wine can be so many things to so many people. But what does it bring to you.

Steve: Not really. I subscribe to the 'neck oil' classification of wine - Ter-rific neck oil (gold), Great neck oil (silver), Good (bronze) etc etc. And most important of all, to judge the neck oil rating, don't spit it out! The key factor to me is that when you taste a good gold wine it'll make your palate sing.



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.

Steve: I tend to trust the process & not tinker too much, esp. at start. Yes pH control, enzyme etc, and choose a yeast that gives complexity, but it'll be a few months in before you get a reasonable idea. I made CabSav with Briars group when it first started & the pressed wine tasted like crap & I thought this isn't going to work. But a few months later things had rounded out & once bottle-aged a year or three, it was a great wine. Many moons ago, I tried a Yaldara red & it tasted like it'd been made in

a test tube - awful - & I assume they'd tinkered too much. I am starting to experiment with tannin additives a little but that's because of a few grape growing problems that are now fixed (I hope).

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.

Steve: It's one of several retirement interests. I like to be creative & to keep busy, I get bored otherwise. I like the creativity in wine-making & then I get to enjoy what comes out at end & there's multiple ends because you get to taste your wines over several years. But it's mostly about the reds - I keep trying whites but I've yet to have that moment when I think mmmm a white would be nice. My consuming passion is to make a red like Booth's Tamnick - in 2011 they'd agreed to sell me a couple '00kg of shiraz but that was a disastrous La-Nina year & they lost the whole crop. By then I was busy with Briars group & my MtM crop was coming in so I've never followed up.





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

Steve: I've been with FAWG about 13y & while people I talk to seem interested in home wine making, they seldom follow through. I haven't seen much outside interest in the making, probably because there are many drinkable \$10-20 wines in Oz. At one of our shows, a judge told me we should be called Frankston Fine WineMaking Guild & I think that's a good idea. 'Home-making' & 'Amateur' don't fully convey what we're about.

A good point of difference is the fruit wine we produce & that might grab more people to have a go (not with milk kegs though).

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

Steve: All of the above, plus BIG RED. Each year, the grapes vary with climate/location etc so the inspiration is to make the best wine from what comes through the growing season.

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

Steve: FAWG has many good wine-makers & David Hart & Chris Myers are a given. But just getting snippets of advice/info from other members can set you up for better winemaking. E.g. what yeast was used in a red wine you like, what/how oaked, pH etc - all questions to ask at the show. I mentioned earlier, there's different advice from different makers & at end

of day you may not get a definitive answer - you have to decide & then learn from your mistakes/triumphs.

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

Steve: I've a large garage attached to house & during winemaking my car lives outside a few weeks (until it's all in demis on benches). It's a good location because it opens into laundry, has concrete apron in front & a wide channel drain. I use lots of water to sterilise & wash everything so it works well, & then I pack crusher/press etc into a corner until next year.



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

Steve: Finding like-minded wine tragics, and some really nice wines. Meetings are great, esp. with trying different wines (makes me try whites).

Dave: What were you drinking in your twenties. How is this different to what you drink now.

Steve: I drank beer & stout until my 40s. The few times I tried wine I bought a cheap one in case I didn't

like it, & of course I didn't like it because it was cheap! I mostly drink red wines I produce, occasionally a Booth's, & for beer I've a son & son-in-law who are excellent brewers (no kits, they do it all - roasting, boiling, fresh hops).

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

Steve: Go back in time & get an ancestor to start a vineyard in Heathcote - in the 1950s/60s Heathcote was our family go-to for holidays with friends of family (no longer with us), not much wine then.

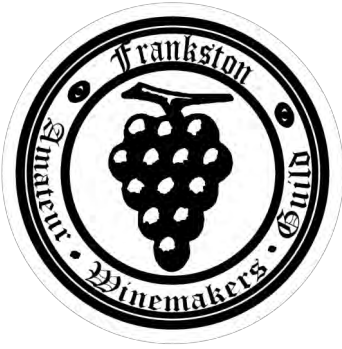
For life advice - don't say no to an opportunity but be careful to keep a good work/life balance.

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.

Steve: Most reds, but esp. Durif & Shiraz. The Sparkling Shiraz was an interesting focus group & wine from it is great. Guild meetings/tastings/shows always give ideas a good working over.

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

Steve: I used to use an Enoltech Elite Shiraz yeast & it lasted several years in frig, but by then it was no longer available, so I always seek a yeast that gives various complexities to wine (now using a Vintessential yeast ES488 & it seems close to the other one).



I plunge the wines in open ferment 10-15 times a day - usually I'm just passing & will stop & plunge; skins that are floating won't get as extracted as the mixed ones.

I watch the Sentia devices being used at FAWG, but I'm happy with the TLC malo-lactic test method (I can test 6 wines at once & view both M & L spots to see how it's progressing).

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.

Steve: Apart from my pre-FAWG disasters above, I once made a sparkling shiraz with 2 other members & it was decidedly rough (bad 'quinine' aftertaste) after bottling - wisdom was to leave a few years for it to mellow, but after 5y still as rough as ever so I fed it to the drain monster. A learning experience was a CabSav ~2013 - my other wines were through MLF so I assumed it'd be & bottled it; 2y later it was spritzzy due to MLF ongoing in bottle (even with SO₂), so I put it back in demi, aerated to dissipate SO₂, inoculated with malo bacterium, kept over 18C, but over 6mo it didn't move, still malo residue (it was ~70% through). Eventually I triple SO₂'d it & rebottled, no more spritz (maybe that's what commercial wineries do?).

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.

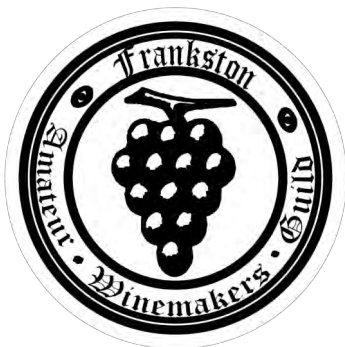
Steve: Just creating a good product from our efforts on the block. Also now producing small quantities of olive oil, dried apricots & jam, other fruits; did try hops but it was strangled by native grasses

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.

Steve: Music - Imagine (John Lennon), any Shiraz from Booth's (say the Cliff memorial wine), The Heather Rising (Colm Tobin), crusty bread & a big wedge of tasty cheese like we got from S.Melb. Market when I was a kid.





The end of pink ham? France to cut use of nitrite in cured meats

Feb 2022 By Geert De Clercq

<https://www.reuters.com/world/europe/end-pink-ham-france-cut-use-nitrite-cured-meats-2022-02-04/>

PARIS, Feb 4 (Reuters) - French parliament has approved a bill that aims to gradually reduce the use of nitrite in cured meats and has ordered a review of the potential health risks by the end of June.

Nitrite salts are widely used in cured meats such as ham, bacon and sausages, extend the shelf life of processed meats and give boiled ham its pink colour.

But a 2015 World Health Organization report classified processed meat as carcinogenic because curing - by adding nitrates or nitrites or by smoking - can lead to the formation of potentially cancer-causing chemicals.

Proposed by an MP of the Mo-dem party - which is part of President Emmanuel Macron's ruling coalition - the new bill stopped short of an outright ban from 2023, but has set a timetable for reducing nitrites use.

National health agency Anses will publish a report about the health risks of nitrite by end June, after which the government will have 12 months to outline a trajectory for reducing or phasing out the preservative.

Implementation of the new law would fall to a new government following presidential elections in April.

"Even if this law delays a decision on the issue, it commits government and parliament to take decisions in coming months," said French food quality app Yuka, the French anti-cancer league and the Foodwatch NGO in a joint statement.

Fabien Castanier, director of cured meat industry federation FICT, said his group welcomed the fact that any decision would be based on a scientific report.

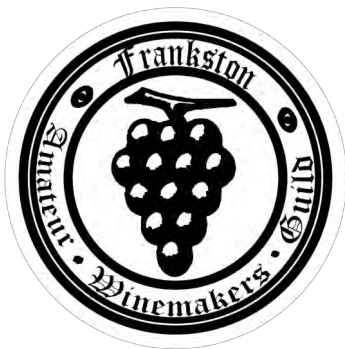
He said nitrites are deemed to be safe additives under current French and European legislation and that the French "charcuterie" industry already used less nitrite - about 110 milligrammes per kilo - than the 150 mg/kg allowed by EU rules.

Currently, 90% of all cured meats

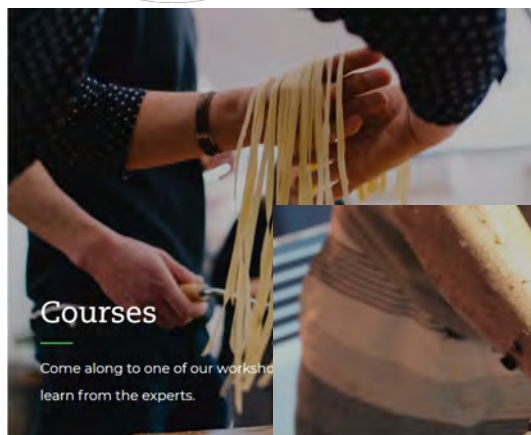
include nitrites but some of the biggest firms such as Nestle-owned (NESN.S) Herta or Fleury Michon (ALFLE.PA) are already experimenting with nitrite-free products, Castanier said.

However, he said the nearly 300 small to medium-size companies in the sector would struggle to manufacture their products without the use of nitrites, as lack of the preservative would reduce shelf life and increase the risk of bacterial infection.



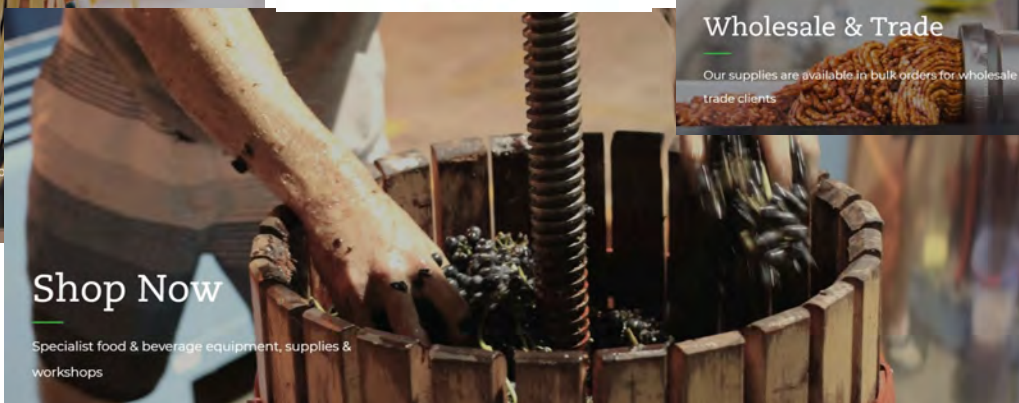


<https://homemakeit.com.au/>



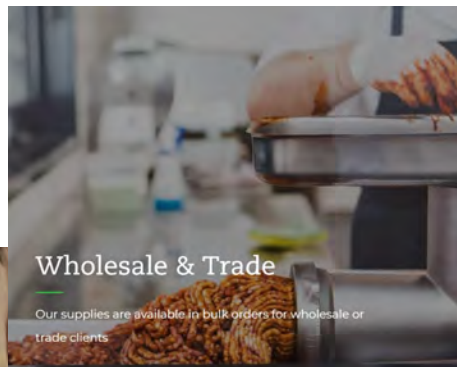
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Australian-made King Keg now available

April 5, 2022 by Media Release

<https://www.brewsnews.com.au/2022/04/05/australian-made-king-keg-now-available/>

Australian made King Keg now offers breweries and beverage manufacturers the ability to reach a wider consumer market without the added cost of investing in and tracking stainless steel kegs.

"After years of development, design and testing, the King Keg is now starting to help businesses extend their product offerings into foreign and other market opportunities," Keg King CEO and King Keg Head of Development, Mr Will Fiala explained.

"Our light protected, oxygen barrier King Keg is a 20 litre rapid keg supplied as a pallet of 60 nitrogen purged, sanitised, ready to fill units that can be speared in A or D type varieties."

"King Keg provides users with water savings, time savings, financial savings and is already helping our customers reach markets in China and South East Asia."

"These are the strongest P.E.T. kegs on the global market and offer the highest level of safety, quality and reliability. Each tank is individually pressure tested to 5 Bar."

"Each keg has the added safety benefit of our patented pressure relief valve located in the neck of the tank so it remains safe even when coupled to draft or filling

systems."

"Up to 40 full units can be stacked and shipped on a standard pallet meaning up to 800 litres can be transported conveniently."

"Users will also enjoy the fact that our King Keg is 100% recyclable and can also be repurposed or reused as well."

"Our goal was always to design and manufacture King Keg right here in Australia to bring the beverage world the highest standard of quality in a P.E.T. rapid keg that can deliver value and performance to our customers globally."

"We are so proud to now be able to offer this product and supply the beverage industry professionals with a safe, reliable packaging solution that will help them achieve their extended distribution goals."

For further information regarding

King Keg 20L Rapid Kegs or to place orders contact the Sales Group on 03 9089 0122 or info@keg-king.com.au

King Keg Web Product Page/ Online Ordering: <https://www.kegking.com.au/catalogsearch/result/?q=King%20Keg>

View the set up and creation of our Australian King Keg Manufacturing Facility in Springvale, Victoria. <https://youtu.be/Vz7d41k15k4>





For your Entertainment

What do you listen to while you make wine?

ASVO podcasts



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**Beer is never the
answer. Beer is the
question, and Yes is
the answer.**





Quiz Time!

<https://www.ultimatequizquestions.com/beer-quiz->

1. Which is the most sold beer in the United States?
2. According to the 1516 German purity law, beer can only contain three ingredients. What are they?
3. Which country consumes the most beer per capita?
4. What does IPA stand for?
5. In the USA, a barrel contains how many gallons of beer?
6. Trappist beers must be brewed in the grounds of what?
7. The famous dark stout Guinness originates from Ireland and is now brewed in almost 50 countries. While thoroughly enjoyed in Ireland, one sovereign state consumes more Guinness than the Irish. Which is it?
8. Where does the beer Mythos come from?
9. 'Reassuringly expensive' was the advertising slogan for which beer?
10. In which German city is the world's biggest beer festival, Oktoberfest, traditionally celebrated?
11. Brewmeister's Snake Venom is claimed to be the strongest beer in the world. How many percent alcohol by volume (ABV) does it have?
12. Which brewery is claimed to be the oldest in the United States?
13. Out of Bud Light, Amstel Light and Miller High Life, which beer has the lowest alcohol content?
14. Which beer brand makes the beer Elvis Juice?
15. In the early days, beer was only available to buy in kegs and bottles. Which brewery was the first to sell beer in cans in the United States?
16. What is the name given to the drinking game where people attempt to bounce a ping pong ball into their opponents cups?
17. Which is the oldest beer brewery in the world that has been continuously operating?
18. George Washington was a known lover of beer. In the New York Public Library you can find a recipe he hand wrote describing the process to make which beer?
19. What is the name of the beer commonly consumed in popular cartoon The Simpsons?



1. Bud Light. Everyone got that one, right?
2. Water, hops and barley. While yeast was a part of the process, it wasn't considered to be an ingredient.
3. Czech Republic
4. That's Indian Pale Ale. It was known as an Indian Pale Ale as it was mainly exported to India by the East India Shipping Company.
5. 31
6. A Trappist monastery. There are only 13 in operation worldwide!
7. UK
8. Greece
9. Stella
10. Munich. Also, although it is called Oktoberfest, the celebrations primarily take place in September. That one always confuses me!
11. 67.5%
12. D.G. Yuengling & Son. Based in Pottsville, Pennsylvania, Yuengling began brewing beer in 1892, and has been operating out of the same building since 1831!
13. Amstel Light at 3.5% ABV, Miller High Life Light has 4.1% and Bud light 4.2%
14. Brewdog. And it's damn delicious.
15. G. Krueger Brewing Company, from Newark, New Jersey, who first sold beer in cans in 1935.
16. Beer pong
17. Weihe's Stephan Brewery. Based in Bavaria, Germany, this Benedictine monastery has been an official brewery since 1040.
18. Small beer
19. Duff beer



Recipe of the Month: Featuring Red Wine

Beef and red wine stew

<https://www.olivemagazine.com/recipes/meat-and-poultry/beef-and-red-wine-stew/>

Ingredients

1kg beef shin, cut into chunks and excess fat trimmed
4 tbsp plain flour, well seasoned
olive oil, for frying
2 large onions, diced
1 clove garlic, crushed
1 tbsp tomato purée
a few sprigs rosemary, plus extra to serve, both finely chopped
a few sprigs thyme, plus extra to serve, both finely chopped
375ml red wine
300ml beef stock
½ a small bunch flat-leaf parsley, finely chopped
mashed potato, to serve

Method

STEP 1

Dust the beef in the seasoned flour then shake off the excess.

STEP 2

Heat 1 tbsp of olive oil in a large non-stick frying pan. Brown the beef all over in batches and scoop out onto a plate (add a little more oil if needed).

STEP 3

Cook the onions and garlic with a little more olive oil in a large lidded casserole for 10-15 minutes or until the onions

have softened and are translucent. Stir in the tomato purée, rosemary and thyme, and cook for 1 minute. Add the red wine, bring to a simmer, then add the beef. Pour in the stock and stir.

STEP 4

Cover and simmer on a low heat (or put in a 150C/fan 130C/gas 2 oven) for 2-3 hours or until the beef is meltingly tender, checking after 2 hours. Season, then stir through the parsley, extra rosemary and thyme, and serve with mash.





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News-
letter**



3

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4

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6

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2

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8

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14



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13

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