

*Frankston Amateur
Wine Guild
Phone: 0490 852 043*

Volume 48, No. 10

30 March 2020

April 2020

Next Meeting: TBA

No Meeting

There seems to be a problem with the air that we breathe. If you stand too close to the wrong person then you may not be able to breathe any air at all.

The loose connection to the “Air Supply” song, not to mention the name of the group seems to be a problem. I invite all members to stay safe, either at home or at work as there will not be a meeting of the Guild this month or next month.

We at the Guild just want everyone to stay safe.

This will impact the Winery visits that were planned and the annual Dinner. Yes, they have been cancelled too. There is not much happening at the guild right now.

This gives you plenty of time to play with the wines that you are making in your private space. What if you get a problem though.

Well here is an opportunity.

The guild has a “Samepage” app set up for you to converse with members of the guild. Recently, if you weren't on Samepage, you would have received an invite to join in. On Samepage you can ask for answers to any of your concerns. We would all love to hear from you through the app.

Remember, the only dumb question is the one you didn't ask.



FAWG Web Page

Don't forget the FAWG website:

<http://www.fawg.org.au>

Or the "Facebook" page:

<https://www.facebook.com/TheFAWG>

Wine tasting outing

As advised earlier, this event is now cancelled for 2020. From Yashmin and Rod, we have had some fun organising these outings in the past. We now hand on the task for one or more volunteers to organise the 2021 Wine Tasting Outing. The contacts we made for this year are more than happy to take it on for 2021, so it is already to go, but it is your choice.

We look forward to seeing you there.

Cordon Corner

For most on the peninsula, the early varieties are picked and processing is under way and with this late cool season continuing it looks like the later ripening varieties are still a way off. This makes a nice change logistically for those growers and winemakers with multiple varieties now able to work their way through each batch as it comes in. On the other hand, the bad news is that crop weight on the peninsula is well down this season with reports of Chardonnay and Pinot Noir down as much as 20% to 30%.

It's still early days but the current feedback is that the long cool ripening has resulted in well-developed fruit flavours and excellent natural acids so for those growers who have looked after their crops, albeit a bit light on, they should be rewarded with some very good quality fruit and hopefully some great wines.

Mike Payne

Wineshow

With the government restrictions on crowds there are potentially some big hurdles to be jumped before the 2020 wine show gets underway. Firstly, it is believed that should the event progress it will be a Wine Competition and not a wine show.

That is to say there would be judging of your wines, but the public open day would not occur. This is still open to whatever the government has to say about the various activities we engage in so stay tuned.

With any sort of luck we can get through the current quarantine before the end of August and some sort of event could proceed. Keep your fingers crossed.

More about this in future months.

Commemorative Wine Glasses

Maybe you will be interested in the Guild's 50th Anniversary Commemoration Glass. Unlike the standard tasting glasses we all have this will be a larger 360 ml design, to commemorate the Guild's 50th anniversary. Glasses will be sold in pairs at a price of \$16 per pair.

Again if you are interested in the glasses, let either Peter or Glen know about your desire

Five golden rules for cellaring wine

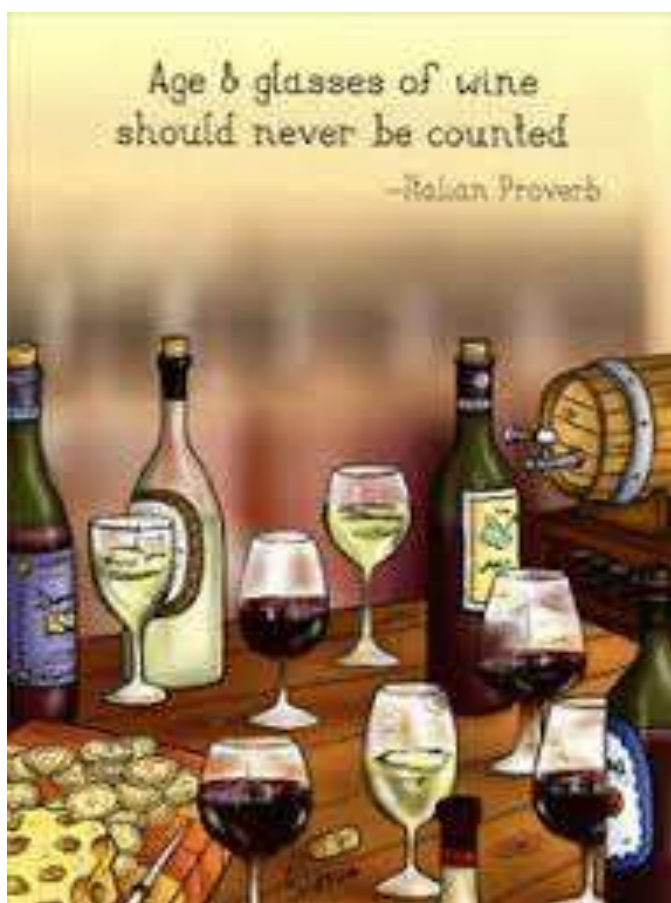
1. It's always better to drink a wine a little too young than a little too old. Most wine tastes better younger than older, so if you're going to err, it's better to err on the side of youth. Don't wait too long, saving a bottle for that special occasion. Create a special occasion for the wine.
2. Your cellar is only as good as the bottles you are prepared to open. Wine is really only worth having when you're gaining pleasure from drinking it. And nobody wants to hear you boasting about the gems that are in your cellar, if you're not planning to open and share them.
3. Don't cellar a wine expecting time to resolve its problems. Big ugly tannic young reds tend to turn into big, ugly, tannic old reds. If you don't like it young, you probably won't like it older!
4. Great wine is seldom too expensive; bad wine always is. Don't scrimp on price. When you enjoy a good bottle, the price you paid for it fades into unimportance. There's great joy to be had when you pull out a bottle that's been in your cellar for many years, and marvel at the paltry number on the price-tag. It feels like the best investment you ever made.

Don't be a hoarder. The worst sin of the cellarer is keeping fine wines too long. Auctioneers all have sad stories about deceased estates that included cellars full of great wines that had either been kept too long, or badly stored. It's the saddest thing.

Looking for Grape Vines

David Corbidge has around 90 grape vines which are of no further use to him. Should you be interested in removing and replanting the vines please give David a message.

davcor3935@gmail.com



Measuring Alcohol Content

Tools: Narrow Range Hydrometer - 0.990 to 1.120

1 litre glass or enamel pan for boiling

The following method measures the alcohol content by volume of any wine, spirit, or beer, uses no instruments except the hydrometer, and is as accurate as the ebullioscope. The method, simplified here for amateur use, is based on the researches of William Honneyman, B.Sc., Ph.D.,

1.Measure the SG of the wine you wish to test. We will call this figure SG-1.

2.Measure out exactly one litre of the wine. We will call this the sample.

3.In a enamelled or glass pan, boil the sample down to about half it's original volume. This drives off some of the water, but all of the alcohol, because alcohol boils at a lower temperature than water. The sample now consists of water, residual sugar, colouring matter, acids and proteins-that is, all the non-alcoholic constituents of the wine.

4.With distilled water make the boiled-down sample up to exactly a litre again. Tap water is not recommended because, it has a considerable dissolved mineral content that may affect your results.

5.Cool the sample down to 20°C, or what ever temperature your hydrometer is calibrated for.

6.Read the SG of the sample, we will call this reading SG-2.You will find it higher than SG-1 because you have removed the alcohol and replaced it with water.

7.Subtract SG-1 from SG-2. The difference is called the Spirit Indication.

8.Read the alcohol strength from the following table.

Spirit Indication---- Alcohol Strength,% by volume

1.5 ----- 1.0

2----- 1.3

3 ----- 2.0

4 ----- 2.7

5----- 3.4

6----- 4.1

7----- 4.9

8----- 5.6

9----- 6.4

10----- 7.2

11----- 8.0

12----- 8.8

13----- 9.7

Spirit Indication---- Alcohol Strength,% by volume

14----- 10.5

15----- 11.4

16----- 12.3

17----- 13.2

18----- 14.1

19----- 15.1

20----- 16.0

21----- 17.0

22----- 18.0

23----- 19.0

24----- 20.0

25----- 21.0

26----- 22.0

As an imaginary example: SG-1 (SG of original wine) = 0.995 SG-2 (SG of sample at stage 6) =1.011 Spirit Indication= 1.011 - 0.995 = 16 Alcohol strength= 12.3 % by volume. You can also buy progressively narrower range hydrometers, reading from 0.990 1.00, 1.00 1.05,,, . This should let you read SG to half a degree. You can then work out a spirit indication to half a unit and by interpolation on the table reach a closer value for alcohol strength.

Monthly Activity Calendar

Meeting Date	Proposed Activity	Competitions/ Other
April 2020	Darby Higgs of Vino Diversity [CANCELLED]	
May 2020	[CANCELLED]	[CANCELLED] mp
9 June 2020		Sheila Lee Liqueur and Fortified mini Comp
14 July 2020	AGM No. 49 [CANCELLED]	Home Made Night
11 August 2020	Old, Unusual and Mulled Wine night	Frankston & South Eastern Wineshow Open Day Sunday 30 August [MODIFIED TBA]
8 September 2020	Chris Myers talk re specific wine for John Lee Trophy	Wine show de-brief demonstration & discussion of wine faults from show
13 October 2020		Chris Myers Red Wine Mini Comp.

Social Events and links

[16-19 October: National Cool Climate Wine Show](#)

[Sunday 11 November: Eltham District Wine Guild Show](#)

[Friday 17 November: Mansfield Wine Show](#)

[March: Red Hill Cider Show](#)

Control click on the above links to go to the associated website.....

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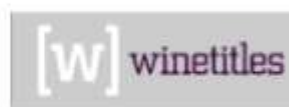
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