



November 2023

www.fawg.org.au

President's Message

Hi All, I hope you are all well and enjoying the warmer weather. Time to start thinking about what wines you want to make this year as we will be talking and taking orders for bulk purchases at the November meeting. That meeting we should have some pricing on grapes as well as detail on what varieties are available. We again will be purchasing machined picked grapes from Heathcote, Shiraz and hopefully another variety as well.

At the November meeting we will wines to try from Kennedy Vintners who are our Heathcote Supply.

A Reminder that the December meeting is our Xmas Party to be held again at the Balnarring hall on Sunday 3rd December.

Cheers for now.

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Coming Up

Saturdays 11th and 18th November 9-1pm
Introduction to Wine Making @ The Briars
Eco Living Display Center \$165
<https://fawg.org.au/Classes>

Saturday 11th and Sunday 12th November
-Comedy in the Vines @ Hide and Seek
Winery Nagambie -link to buy 3 get one free
[https://moshtix.com.au/v2/event/comedy-in-the-vines/155331?](https://moshtix.com.au/v2/event/comedy-in-the-vines/155331?skin=CITV23&offercode=GOM3GET4)
[skin=CITV23&offercode=GOM3GET4](https://moshtix.com.au/v2/event/comedy-in-the-vines/155331?skin=CITV23&offercode=GOM3GET4)

Saturday 18th November
-Vine Hop Mornington Peninsula
<https://vinehopfestival.com.au/saturday/>

Sunday 19th November 10:30am-2:30pm
Eltham wine show open day@ Veneto Club
Bulleen \$20

Tuesday 21st November 7pm
-FAWG exclusive Tasting and Judging Pinot
vs Shiraz @ Peninsula Beverage Co
Mornington \$60
vermaasjodi@gmail.com

Sunday 3rd December 12pm
-FAWG Xmas party \$28/\$35
fawgpres@gmail.com

Also see the Events listing Vince shared on
What's App

CORDON CORNER

By Mike Payne



For most of us November is a busy time in the vineyard as the growing ramps up and spraying, shoot and canopy management and flowering all on the go. Remember to get those fungicides on during flowering and even though the weather may not particularly conducive for botrytis infection the flowers offer an ideal site as the flower caps break off so make sure your fungicide mix includes botrytis protection.

Recently I have received several enquiries about fertilising during high growth and particularly around flowering time. The demand for nutrients is very high during flowering and if the plants requirements are not met fruit set may be affected. Obviously, a soil test or even better, a petiole analysis conducted by a lab is the most accurate way of finding out what is going on and how to

make corrections. However, this is not always viable or economical for the small hobbyist. I have found that a compound slow-release fertiliser with secondary and micronutrients, (including Boron), usually does the trick and is applied well before flowering to allow for absorption into the soil. Alternatively, a heavy watering following application should start the process if you have left it a bit late.

SENTIA WINE TESTING



The guild has a Sentia wine analyser available to members to have wine samples analysed for FreeSO₂ and Malic Acid.

The tests can be carried out prior to guild meetings, starting at 7pm. If you wish to have your wine analysed, please ensure you arrive early and advise Kevin Murphy that you require your wine analysed.

Samples should be kept away from air (ie in a sealed bottle, or sample vial with minimum air space). Only a very small sample is required for the tests.

Costs are: Members - Free SO₂ \$6.00 and Malic Acid \$15.00 Non-

members - \$10 and \$20

Final call for interest in wine tasting/judging classes

Somelier Sarah Whelan at Peninsula Beverage Company Mornington has offered to do some classes exclusively for our members as below:

1)Tasting + Judging	2)Wine Faults + Judging those faults
2 xShiraz Vs 2 xPinot Noir	4 wines - comparing faults vs clean wines.
2 hours	2 hours
\$60	\$60

We have 6 places still open if you pay by Monday 6th November and join in the learning and fun for one or both classes.

How the night will run:

7pm - Arrival
7:15pm Wine One
7:35pm Finish Wine One
7:40pm Wine Two
8pm Finish Wine Two + a little break
8:15pm Wine Three
8:35pm Finish Wine Three
8:40pm Wine Four
9pm Finish with drinks available at bar prices until 10pm

Topics covered:

Tasting + Judging

- How to taste
- Distinguishing flavours, textures, mouthfeel, quality
- How to judge these and rate them
- Different ways people judge
- Discussion of each wine
- Rating cards, sensory helpers, technical information and learn how to taste sheets provided.

Faults + Judging

- How to taste
- What are faults
- What are the most common faults you will come across while judging (Brettanomyces, reduction, volatile acidity etc)
- What they are, smell, taste like (with real examples)
- Vs clean wine
- Discussion of each wine
- Rating cards, sensory helpers, technical information and learn how to taste sheets provided.

Date:

Tuesday November 21 -Learn to taste and judge
Tuesday December 6- Wine faults

To book your place please register via email to vermaasjodi@gmail.com and pay the guild via electronic transfer to BSB 633000 Account 14383739 with the reference being : your surname-PenBevCo1 (for the tasting+judging) or your surname-PenBevCo2 (for the faults).

Final date for payment is Monday 6th November.



FAWG CALENDAR

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
November 14th 2023	Tasting of wines from Kennedys vintner	Chris Myers Red wine mini comp	Bulk Grape orders	Winemaking classes Sat 11 th & 18 th at the Eco display center	Tues 7 th zoom 7pm
December 3rd 2023	No Tuesday meeting End of year			Sunday 3 rd Xmas party at Balnarring Hall	
January 9 th 2024			TBA		Tues 16 th Zoom Start 7pm
February 13 th 2024	Tips and tricks for making better wine	Sparkling wine mini comp			Tues 6 th Zoom 7pm
March 12 th 2024			TBA		Tues 5 th Zoom 7pm
April 9 th 2024		Sheila Lee Liqueur & Fortified mini comp			Wed 3 rd Zoom 7pm
May 14 th 2024	Find out how good is your palate			wine tour with Eltham	Tues 7 th zoom 7pm
June 11 th 2024		Gordon Evans white wine mini comp			Tues 4 th Zoom 7pm
July 9 th 2024	AGM meeting Homemade night				Tues 2 nd zoom 7pm
August 13 th 2024	Cellar dwellers Unusual, Old and mulled wines			2024 Guild Show at Balnarring hall 30 th Judging day Sat 31 st public day	Tues 6 th Zoom 7pm

*Frankston
Amateur
Winemakers*

Xmas Party

Wine
Softdrink
Water



Wine
Related
Auction



BYO wine
Nibbles to
share



Raffle



Prize Best
Dressed Elf

Sunday 3rd December
Eft BSB 633000 Acc 143837391

Balnarring Hall 3035 Frankston-Flinders rd
Balnarring
12pm

Cost Members \$28 Non members \$35

Bookings essential by the 24th November

Could Members nominate a salad or Dessert to share

Provided will be roast beef, turkey, potatoes, pumpkin and bread.
Please nominate to fawgpres@gmail.com what food you will be bringing to share.

<https://www.executivetraveller.com/best-airline-first-business-class-champagne>

Which airlines serve the best Champagne in the sky?

[Chris Ashton](#)



Travelling at the pointy end of the plane is more than just a fancy seat – it's an experience, one often involving fine food, fabulous wine and impeccable service. Naturally, there are some truly exceptional Champagnes found above the clouds too.

A roll call of France's leading Champagne houses, from the likes of Dom Pérignon and Krug to Taittinger and Laurent-Perrier, are frequently poured in first and business class.

But which airline serves *the best* Champagne?

While we all have our personal preferences, *Executive Traveller* turned to Tyson Stelzer – wine expert, author, and a past editor of the *Halliday Wine Companion* (widely regarded as the 'bible' of Australian wine) – so share his knowledge and insight.

Stelzer's is also founder of [The Champagne Guide](#): an encyclopaedic online resource hosting more than 4,600 detailed reviews with extensive tastings notes across many of the top Champagnes, each one bestowed a rating out of 100 points.

The best Champagne in first class

Both Singapore Airlines and Qantas' *Taittinger Comtes de Champagne 2008* received the highest rating of those tasted by Stelzer – coming in at an impressive 99 points. "The grilled toast nuances of reduction are heightened in large format,

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uniting effortlessly with the brioche and vanilla notes of a touch of barrel fermentation," Stelzer enthuses, declaring it "the greatest Comtes of the modern era, with decades of glorious life before it yet."

The best Champagne in business class

Singapore Airlines also takes pole position in business class, pouring a 95-point *Charles Heidsieck Brut Reserve* praised by Stelzer as brimming with notes of "spicy lemon and grapefruit, crunchy pear and apple".

Coming a very close second is Qatar Airways' exquisite *Taittinger Prestige Rosé*, which at 94 points tied with another Singapore Airlines drop, the *Piper-Heidsieck Essentiel Extra Brut NV* – and in Stelzer's expert opinion, both would win "a gold medal in any show"..

editor-sadly no expert opinion provided on the economy bubbles for the mere mortals amongst us. Though I expect none serve champagne but rather sparkling wines.

Best economy-class white wine, according to Skyscanner's panel

1. Lufthansa, 2011 Peter & Peter Riesling, Mosel, Germany
2. KLM, 2012 Terra Andina Sauvignon Blanc-Chardonnay, Chile
3. easyJet, 2011 Louis Mondeville Sauvignon Blanc, Pays d'Oc, France
4. Pegasus, [2011 Kavaklidere Cankaya](#), Turkey
5. BA & Iberia, [2011 Val de los Frailes Verdejo](#), Bodegas Matarromera, Rueda, Spain

Best economy-class red wine, according to Skyscanner's panel

1. Thomson 2011 Finca La Linda Cabernet Sauvignon, Argentina
2. SAS, 2011 Backhouse Pinot Noir, USA
3. Pegasus, 2011 Kavaklidere Angora, Turkey
4. BMI, [2011 Grand Sud Merlot](#), France
5. KLM, [2011 Terra Andina Cabernet Sauvignon-Merlot](#), Chile

<https://www.wine-searcher.com/m/2023/10/winery-replaces-sulfites-with-green-tea>

Winery Replaces Sulfites with Green Tea

For many people, sulfites can be source of allergy and other problems, but what if there was a clean, green alternative?

[W. Blake Gray](#) · Thursday, 05-Oct-2023

Sulfites are an important preservative for wine, but they're also a turnoff for many people. Erica Crawford, a scientist before she married Kim Crawford (whose name you might know) has decided to try something completely different – green tea extract.



Since 2018, the Crawfords' [New Zealand](#) winery Loveblock has made two [Sauvignon Blancs](#). One is preserved traditionally with sulfites. For the other, Crawford adds a few milligrams of green tea extract whenever the nascent wine might be exposed to oxygen.

"We figured that it could protect the wine from oxidation throughout the process," Crawford said by Zoom from her winery in [Marlborough](#). "We didn't know what to do or how to do it. We picked a concentration and just did it. Any time the wine's exposed to oxygen – on the gondola, when moving from tank to tank, to the bottling line – we give it 5 milligrams a liter at each movement."

Erica Crawford was doing cardiac medicine research in her native [South Africa](#) when she

first met Kim, so she may have the technical chops to make such an extract. But she doesn't have to. She said the extract was originally developed to help organic farmers deal with grapes that have a lot of botrytis, aka grey mold, on them.

"I knew that some South Africans were working on extracting tannin from rooibos tea to use in wine," Crawford said, who said that customers who don't like or are allergic to sulfites are a significant market.

"We've talked to quite a few retailers. They say it's what consumers are asking for," Crawford said. "Others say that natural wine hasn't found its place. You can't be funky for the sake of being funky. We can't claim to be 'natural' because we're still adding something. It sits somewhere between natural and organic wine."

The proof is in the pudding

The big question is, how does it taste? Can you taste a green-tea note in the wine? That might not be what you want in a [Cabernet](#), but it sounds pretty good in Marlborough Sauvignon Blanc, which is already famous for herbal notes.

I did a blind taste-off of the regular and green-tea versions of [Loveblock Marlborough Sauvignon Blanc 2022](#). Even though it was blind, there were only two wines and I expected to smell green tea in one of them, which I eventually did. Would I have done so had I not been looking for it? I am not sure.

That said, I am sure the wines are very, very different. They're not from the same vineyard, so it could be terroir, the preservation method, or both.

One big difference was, perhaps surprisingly, the level of perceived acidity, which was much lower in the tea-preserved wine. My wife said the lower-acid tea wine was "much easier to drink" by itself, but when we had dinner, I preferred the conventional wine because of the freshness.

"Sulfites make a difference in the crispness," Erica Crawford agreed. "What the tea does do is open flavors of Sauvignon that we haven't tasted before."

It's true: aromatically the green tea version is much livelier, with plenty of tropical fruit. This makes sense as sulfites tend to suppress aromas. They are closer on the palate: the fruit is more citrusy in the conventional version. Neither has the raging herbaceousness or the hidden sweetness you sometimes get from Marlborough. Crawford attributes that to farming: balanced grapes don't need as much balancing in the bottle.

It's interesting that my wife, who is Japanese, preferred the green tea-preserved wine, even tasted blind, because [Japan](#) is Loveblock's number one market for it. There are two possible reasons: Japanese don't like additives, so there's a market for a sulfite-free wine that tastes good, but they do like green tea. Crawford said the wine also sells well in [Canada](#) and the [UK](#) and is just being introduced to the [US](#) market this year.



Crawford has had an interesting adventure since meeting Kim at a wine festival in Cape Town that she attended as a consumer in 1987. She said Kim told her that he was going to marry her, "and I told him he was completely mad," she told New Zealand Winegrower. But he turned out to be right and she moved to New Zealand to be with the then-obscure grapegrower.

Kim Crawford was working as the winemaker for [Coopers Creek Vineyard](#). Erica Crawford got a job in medical marketing, but then had two kids 13 months apart. With her stuck at home, the couple founded [Kim Crawford Wines](#) in 1996 from their living room with \$20,000 of their own money and \$70,000 they borrowed using their home as security. They had no vineyards and worked only with purchased grapes, making the wine in other companies' wineries.

Erica Crawford helped grab attention for the brand with events like midnight tastings. The couple had incredible timing: New Zealand wine was about to take flight in the US market, and Kim Crawford's affordable Sauvignon Blanc was one of the first big hits. The brand was up to 100,000 cases when they sold it in 2003 for nearly US \$50 million to the Canadian company Vincor, which was bought by Constellation Brands in 2006. Constellation still owns Kim Crawford Wines and it is one of their most successful brands: in fact, it is the very first wine brand featured on Constellation's website.

"My mom is 96 years old," Erica said. "She gets 3 cases of Kim Crawford wine every month. That was part of my deal with Constellation. She gives a lot of it away. But she has her gin and tonic every night, followed by two glasses of wine. She plays bridge three times a week. And she's a farm lady. She moves a lot. She still fries everything in animal fat. Movement and a busy brain keep her going."

The Crawfords used their money from the sale to buy a large piece of sheep-grazing land in Marlborough. They have planted 110 hectares and are farming most of it organically. They launched the brand [Loveblock](#) in 2014, and it is the opposite of their former brand: it's an estate winery. They also have bought vineyards in [Central Otago](#) and Spy Valley. Their son works in wine retail while their daughter is an environmental scientist.

"I think people don't associate us with Kim Crawford anymore," Erica Crawford said. "At the local Kim Crawford operation, they're good people. Sometimes when they have something new, they send us a bottle. When I walk in a shop and see Kim Crawford wines there, I'm still extremely proud of that."



FUNNIES



Wine Maker's Lunch

by Dave Chambers

Rino's Wine Makers Lunch 30th July

Once upon a time in the land of the Wine Makers and one beautiful afternoon, but a cold one, my friends and I decided to embark on a culinary adventure by visiting Rino's winery for lunch.



Rino, a skilled winemaker tucked away in Langwarrin, has a knack for creating exceptional wines, but this time inviting us to experience his latest culinary creations. Well, we explored his winery but not before we were to indulge our taste buds of he and Linda's lovely food.

Arriving at Rino and Linda's home winery, we were greeted by sprawling vineyards filling the block from all corners. The serenity and beauty of the surroundings instantly transported me into a different world, far away from the chaos of my daily life in Doreensville where I live. It was clear that Rino's passion for winemaking stemmed from his deep connection with nature and a family tradition from his Italian heritage.

Rino and Linda are an engaging, couple welcoming us with warm smiles and glasses of wine. Rino's cozy dining area overlooks the vineyard. A beautifully set table and the smell of baking lasagne greeted us all on arrival.

Rino wins Gold Medals he is no ordinary Wine Maker I have a couple of his beautifully crafted Pinot Gris I am yet to drink in my Wine Stack. The lunch was even attended by Mr & Mrs President, their first. The start of many more visits I am certain. The variety of delectable appetisers served were fantastic as were all the mains, fabulous food was enjoyed by all.

As we delved into our main course, Rino shared his winemaking journey with us. He described the meticulous process of sourcing the finest grapes, nurturing them in the vineyard, and carefully handpicking each bunch when they were at peak ripeness. Rino's dedication to every step of the winemaking process was evident in the exceptional wines we had already tasted and the then said visit to his winery under the house confirmed why this is so. If my memory serves me correctly Angie Dimasi won Dave's Smart Arse Quiz with the best score in the wine quiz. Rino and Linda have a fabulous home and a great afternoon was soon ended, or so it seemed.





Kevin's Factory and Lots of Wine Makers Sunday 1st October

Choosing to visit Kevin's factory for lunch with other wine makers for a BBQ you would think would be a unique and fascinating experience and it was. Kevin, known for his expertise in wine production, opened his factory doors to us wine making enthusiasts to showcase his passion for both winemaking and gastronomy. Well, I may have gilded the lily a little here, you see it wasn't just a BBQ, our FAWG people really know how to make stuff. We even had a Cheese Maker for heaven's sake.



First and foremost though, attending a BBQ at Kevin's factory offers a behind-the-scenes look into the wine production process. Unlike the traditional winery of a home setting, Kevin's factory provides an opportunity to explore the industrial aspects of winemaking. You just have to witness the machinery, tanks, and barrels where the wine is processed to compute that here is a man with a deep understanding of his craft and perhaps loves a party. He had boom boxes ready for it.

While the factory may appear more utilitarian compared to a picturesque home vineyard like Rino's, it still holds its own appeal. As we walk through the manufacturing area, you can almost sense the lingering aroma of fermenting grapes. I was lucky enough to try and appreciate the innovation that Kevin employs in his

winemaking process, he even has some medals to prove it.

The BBQ aspect was a delightful twist to the Wine Makers Lunches previously experienced. Kevin went to a great deal of shuffling and moving equipment and stuff in his factory, to organise a special outdoor area that provided an ideal setting for a relaxed and convivial lunch. He even spent a whole day scraping concrete sludge off the factory floor. But by the time the hard work was done we were surrounded by tables of different heights for standing or sitting and all gayly decorated with different coloured tablecloths. Nice mate.

Kevin, meticulous in every aspect had purchased enough food for several Wine Makers Lunches. Thanks mate you are generous and long may it be so. So, without much fuss succulent grilled meats and a variety of other dishes were consumed post haste., The opportunity to engage in conversations with other wine makers from Eltham Guild added some difference also to previous lunches. I think I can see EDWG adopting a similar format to get more social occasions started again. It certainly has benefited Frankston Guild. It allows us all to learn from one another's experiences and discuss wine making techniques.

But today wasn't just about dining at Kevin's factory, it was the presentation of the inaugural Wine Makers Lunch Cup. This magnificent trophy is awarded to the best guild competing at the Frankston Wine Show. And I am pleased to announce that Frankston won this. A win by only 2.5 points is a win nonetheless. But unfortunately, Frankston also won the

NAWMA Cup for the worst Wine Makers, due to a quirk in the rules.



The Wine Makers Lunch Committee are checking their constitution before next year's challenge. If the world of wine fascinates you as much as me join us at the next lunch at David Hart's in Jan '24.

MAJOR SPONSORS



www.homemakeit.com.au