



Frankston Amateur Winemakers Guild

NEWSLETTER OCTOBER 2022

www.fawg.org.au

President's Greeting

Welcome to October

Hello to All,

And I hope you are all well.

This Month's meeting should be something special with an array of French wines to try and snacks to pair with them.

The night is open to those who have paid for the event and has come together thanks to the effort of Rob for the wines and Pierre for the catering.

With the warming up of the months now is a good time to remind everyone to start thinking of our Bulk grape purchase for next year. And on that note I have been contacted by a grower in Heathcote who would like to supply us with Shiraz grapes, machine harvested. I will be contacting other suppliers shortly so, it would be nice to know what sort of interest you, the members, have with this sort of supply.

Cheers for now, Glen.

Coming Up

- **1-2 October** - Heathcote Wine & Food Festival
- **11 October** - French Wine and Food Night (paying members and guests only) (NO GUILD MEETING THAT NIGHT)
- **16 October** - Heyfield Food & Wine Festival
- **22 October** - Deadline for entries Eltham Wine Show

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WINE LABEL OF THE MONTH

Check Out The "Freakshow" With This Wine

By Natalie Mouradian, 10 October 2018



Makers & Allies created this expressively illustrated wine label for Freakshow Zinfandel. "The Freakshow Zinfandel is the newest of the 'Freakshow' wines by Michael David Winery in Lodi, California.



The brand is known for its bright colours and unconventional design that celebrates the strange - reflecting, in many ways, the Michael David Winery team itself."

Since Lodi is particularly known for its Zinfandel, we knew that we needed to create a design that stood out from the other Freakshow varietals, and from the other wines on the shelf. The design features a custom illustrated, bold female Fire Breather, and is embellished with gold foil, sculpted embossing, and spot varnish. The entire label is full of colourful characters and fun small details waiting to be discovered!"

The Start of Something Big

Reproduced from Wine Business Magazine 20 August 2022

My first gig in the Barossa when my family and I arrived in early 1997 was running the Twin Valley cellar door. I'd met the owners on a previous buying trip for The Australian Wine Club.



We lived above the cellar door and I'd make damper on the rickety electric stove in a camp oven. Around 11am most days, the smell of baking bread would waft down the stairs where visitors would raise their noses from their wine glasses and we'd sell them a ploughman's platter with the freshly buttered damper. Buggins, the dog, would greet customers, bring them inside, and sometimes jump on a stool beside them to pant lovingly in their faces for the duration of the tasting. The two cats – Shir and Raz – were good ratters, but I had to conduct tastings outside one day because Shir was feasting on a large specimen under the bar and snarled like a lion if I attempted to intervene. I learnt a lot in those days, about how South Australia was 'settled' (something about the way I said *plant*, *dance* and *chance* kept giving the game away) and how to tell if my toddler was clean after washing him in a bath of water the colour of weak tea. Though the stint at Twin Valley was brief, it led to lifelong friendships and the chance to become part of the local and eventually national wine scene, for which I will always be grateful. – **ROBIN SHAW**

CRAZY DAVE SALE!!!!

Thanks to Zenon for spotting tis one!

All packs \$140 (\$126 Pfeiffer Wine Club)
membership to club is free

<https://pfeifferwinesrutherglen.com.au/home/wine-club/wine-club>

Crazy Dave Red Dozen

4 x Pfeiffer Red Happiness Merlot 2021
4 x Pfeiffer Red Happiness Shiraz 2020
4 x Pfeiffer Crazy Dave Shiraz Durif 2020

Crazy Dave Mixed Wine Pack

2 x Pfeiffer Party Starter (Sparkling White)
2 x Pfeiffer Crazy Dave Sauvignon Blanc 2022
2 x Pfeiffer Happiness Chardonnay 2021
2 x Pfeiffer Red Happiness Merlot 2021
2 x Pfeiffer Red Happiness Shiraz 2021
2 x Pfeiffer Crazy Dave Shiraz Durif 2020

Crazy Dave White wine dozen

4 x Pfeiffer Party Starter (Sparkling White)
4 x Pfeiffer Crazy Dave Sauvignon Blanc 2022
4 x Pfeiffer Happiness Chardonnay 2021

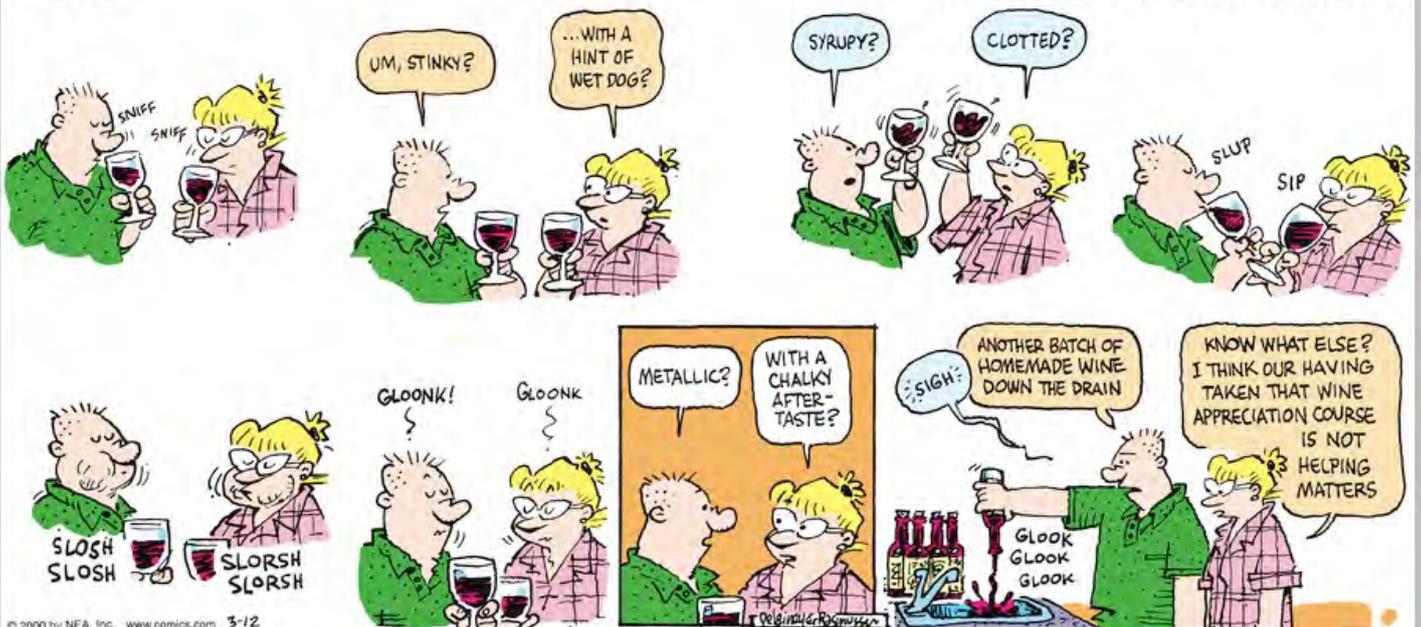


The above price includes freight **/** to anywhere in Australia. Some remote postcodes incur a surcharge

Pfeiffer Wines will donate \$6 of every pack sold to the Gastro intestinal Cancer Institute.

BETTY

BY DELAINEY & RASMUSSEN





The 53rd Eltham Wine Show - 20th November 2022

Key Dates



FAWG WEBSITE

As recently advised our website has been upgraded over recent weeks. The look has been modernised and some features have been added or upgraded.

In the 'About FAWG' tab I have include a 'Members Stories' drop down tab. This tab will bring up a page with the My Vintage Year interviews by Dave Chambers.

To read the stories, just click on the name below each member photograph.

https://www.fawg.org.au/Member_Stories

FAWG FORUM

Don't forget about your dedicated FAWG Forum. Some time and effort has been devote to develop this 'Chat' or 'Exchange' forum.

Use it to gain information from other members, sell off your unwanted winemaking supplies or equipment, access the winemaking calculators, talk to Focus Group members, discuss the current vintage or list/access special deals for members. It's your forum to do what you want!

Contact info@fawg.org.au if you would like a new 'topic' listed for the forum

What are your top five rookie mistakes to avoid in winemaking?

From WinemakerMag newsletter 30 August 2022

Jennifer Scott — Brooklyn, New York asks,
Question

I've been making wine for about a year now and I'm wondering if you'd be willing to help me out with a wrap-up of some of your winemaking wisdom. What are your top five rookie mistakes to avoid in winemaking?

Answer

That's a great request. Sometimes I forget to really distill what I believe when it comes to fine winemaking. Just like anything in life, having a concentrated, bullet-pointed list of the essence of a thing is very important. It can guide us in times of challenge and inspire us to make even better wines. So here goes:

Top five rookie mistakes:

1. **Picking too early or too late:** I can't say this enough — it all starts with the raw material. Pick too early and your Cabernet will never lose that nasty green bell pepper aroma. Pick too late and your delicate Malvasia Bianca will be a flabby, high pH flop with 15.0% alcohol. Making the pick call is the single most important decision a fresh grape winemaker will make in a wine's life — be sure you make it right. Do be informed by analysis (Brix, pH and TA) but even more important, use your taste buds. If you're a home winemaker getting someone's second crop, try to let it hang on the vine as long as you can to lose some of that acid and get to the flavor profile you're looking for. If you're making wine with a kit, buy the very best quality you can.
2. **Inappropriate must adjustment:** Acid, water, enzymes, nutrients, tannins, bentonite, sulfur dioxide. The list of things we can add to our freshly-crushed grapes is too long to enumerate. Many beginning winemakers believe that the more "tweaks" and additions they make, the better their wine will be. I try to keep my winemaking minimalist and think

about using additives only when the grapes really call for it. The idea is to get such good grapes that you don't have to add anything at all if you don't want to.

3. **Not understanding the destructive power of oxygen and spoilage microbes:** After the carbon dioxide from the primary and secondary fermentation blows off, your wine is vulnerable to attack by oxygen and spoilage yeast and bacteria. Leaving wine uncovered, untopped or unprotected by insufficient sulfur dioxide is asking for trouble. When a wine is actively fermenting it can be roughed up, left uncovered and moved around without much worry. Once a wine goes still it's critical to protect it.
4. **Not understanding the constructive power of oxygen and good microbes:** Believe it or not, oxygen is critical for a wine's early development. A healthy fermentation actually needs oxygen to perform its best and young wines, especially, can benefit from an aerative racking in the first months of life. Good microbes like yeast and certain strains of lactic acid bacteria are your partners in the fine winemaking process. Learn about how to use these tools to your advantage and to actively manage their interactions with your wine.
5. **Keeping inadequate records:** So much in winemaking seems to happen by chance — the weather influences the grapes, a cold cellar can slow down a fermentation and a random spoilage yeast can invade a perfectly good wine. To maximize the level of control you have over your wines, keep good records during the winemaking process. Only by logging in dates, treatments, wine analysis and tasting notes do we learn what works, what doesn't and how to improve.

Response by Alison Crowe. (The Wine Wizard)

Chinese Customs Bust US \$5.04 million worth of Smuggled Penfolds

Chinese Customs authorities in Gongbei, Guangdong have seized RMB 35 million (US\$5.04 million) worth of smuggled Penfolds that were funnelled from tax-free Macau to mainland China, as demand for the popular Australian wine brand continues to remain high despite crushing tariffs.

The authorities did not specify the exact wines from Penfolds that have been intercepted but photos released by Gongbei authorities showed bottles of Penfolds Bin 389, RWT Bin 789 and Bin 407, which sells for RMB 1119 (US\$161), RMB 1855 (US\$267) and RMB 1448 (US\$214) respectively on the brand's Tmall flagship store.



Photo released by Gongbei authorities on its website shows higher end Penfolds among wines seized (pic: Gongbei Customs)

Penfolds is arguably the most known imported wine in China. Before China officially imposed up to 218% anti-dumping tariffs on Australian wines last March, its parent company Treasury Wine Estates was the biggest Australian wine exporter to China.

According to Gongbei customs, authorities first cracked down on the syndicate on May 25 when they were caught red handed trading 598 bottles of smuggled Penfolds to buyers at a shopping mall garage in Gongbei.

Further investigation reveals that the suspects have been illegally shipping tax-free Penfolds from Macau to the mainland since March, and

would use a designated shopping mall as the meeting point with buyers before the wines were sold nationwide.

In a surprise turn of events, one of the main suspects surnamed Yao who eluded capture in the May operation took up smuggling again when quarantine-free travel between Macau and Zhuhai resumed. According to the police, Yao was arrested on August 16 with five other suspects in a police raid, which led to discovery of 870 more bottles of smuggled Penfolds.

According to Gongbei authorities, in this case not just the smugglers are arrested. Buyers of the illegally smuggled wines were also nabbed.

Huang Fu and the Bottle of Wine Parable

Huang Fu was a very rich man who was deliberately tough on his farmhand, Hop.

Huang Fu gave Hop a bottle and said, 'Buy me a bottle of wine.'

Hop, the poor farmhand enquired, 'How can I buy you wine with no money at all?'

Huang Fu replied disdainfully, 'Anyone can buy wine with money. It takes real skill to buy wine without money.'

Time elapsed and farmhand Hop eventually returned with the empty bottle.

He handed the bottle to Huang Fu and murmured, 'Enjoy the wine, please.'

Staring at the empty bottle with some dismay, Huang asked, 'There is no wine, how can I enjoy this?'

Hop replied to Huang Fu, with a straight face, 'Anyone can enjoy wine if there is some. It takes real skill to enjoy wine when there is none.'

Huang Fu made a choking sound but was unable to utter a word.

FAMILY BUSINESS

From 'Wine Business Magazine'
newsletter, 13 August 2022



I admire families that build a business while raising kids. Things can and do go wrong in the playground and in business. When the rewards come, it's sweet. [Farmer & The Scientist](#) won their very first trophy at the [Heathcote Wine Show](#) a few weeks ago – for their Tempranillo 2021.

Jess and Brian Dwyer discovered Tempranillo at the Tempus 2 cellar door about 20 years ago.

They were both sick and couldn't get to the Heathcote presentation dinner. They sent along a colleague to read out a message from Jess. This is what she wrote: "This is a huge milestone for us and one that we could have only dreamed of nine years ago when we became vineyard custodians, not just in our working lives for other people, but of the self-employed type.

"It has been scary, rewarding, profitable, unprofitable, profitable again, hibernating (as per the PM's instructions), pivoting, transitory (um, it wasn't) and, more recently, heartbreaking, as our industry of commercial grape growing is indeed on its knees. Fortunately for us we are abundant in that which matters, and never entered this endeavour with the main focus being financial.



Farming, making wine and sharing the beauty of our region is, and always will be, the dream. We measure our success in smiles not cents. I laugh because if you don't you will cry, and you won't last in this game.

I love that our Tempranillo impressed the most this time, but I love even more that our kids Charlie (6) and Hadleigh (4) are proud of us. Hadleigh said, 'Thank you for winning the trophy Mum, can we get it now cause I want to have my milk in it'.

Non Sequitur by Wiley Miller



MEMBERS CONTRIBUTIONS

An Hour With Phillip White

From Wine Business Magazine Jan-Feb 2022 and made available in the 120 August newsletter

<https://wbmonline.com.au/an-hour-with-philip-white-2/>

Riverland Growers Asked not to Deliver Grapes for 2023 Vintage.

From ABC News 2 September 2022

Grape growers in Australia's largest wine-producing region are being encouraged to mothball their vines or switch varieties altogether amid a downturn in the nation's viticulture industry.

Tariffs on Australian wine from China have created an oversupply of red wine and global freight issues and led to a downturn in red grape prices, with the pain expected to continue past the 2023 vintage.

Full article available at <https://www.abc.net.au/news/2022-09-02/growers-asked-to-not-deliver-grapes-amid-wine-oversupply/101395960>

Rutherglen Wineshow Results

The results from this show can be viewed at Wine Business magazine <https://wbmonline.com.au/rocking-it-in-rutherglen/>

Wynns celebrates anniversaries of wines and winemakers



2022 brings several celebrations to Wynns Coonawarra Estate. Winemaker Sue Hodder is celebrating her 30th year at the winery alongside marking 40 years since Wynns' flagship Cabernet was first made. Hodder completed her 30th vintage at Wynns in May this year. "After 30 years, I still have great joy in walking out the back door to our historic triple-gabled winery," she said. *Source: Winetitles*

Brown Brothers to re-introduce Tarrango to Australian market



Family-owned wine company Brown Brothers are endeavouring to re-introduce a Tarrango wine to the Australian market for the first time since the 1980s. Katherine Brown, Brown Brothers' winemaker and brand ambassador, said that driving the family business forward is at the heart of everything they do and trusted that Tarrango will take them to new heights. *Source: Winetitles*

Languedoc producers furious at ban on Vermentino



Languedoc wine producers have expressed their fury at a decision by the European Union to prevent them from using the grape name Vermentino on labels from this vintage. The variety, which has been growing in popularity in recent years, is a white grape with Mediterranean origins and a number of synonyms, although it is best known by the name Vermentino. However, according to Jacques Bilhac, the owner of Domaines d l'Aster in Languedoc-Pézenas, earlier this year it was decided by the EU to enforce a request by Italian wine producers to protect the name Vermentino, preventing its use on labels of wines from outside of Italy. *Source: The Drinks Business*

WINESHOW 2022



Margaret River & Cabin Fever

By Dave Chambers

Margaret River or “Margs” as it is known by the locals is a popular region within easy access around three hours from Perth Airport. Should you go, after you have read this, if you haven't already been, well. There is surf on the nearby coast, whales migrate here if you are not in to wine or great food. I found a fantastic record store if you are a want to. But serious Chardonnay and Cabernet Sauvignon may entice you. Educate your palate and plan a visit.

We rented a three bedroomed house near Margs, amongst the Grass Trees and Tuarts, at the rear of Bettenay's a winery and nougat company, yep no kidding. Lakeside at Bettenays below.



Margaret River has the skill set to entertain your family. There are boutique breweries, gin makers, whisky distillers and food that can make you weep. Cowaramup or Cow-Town as it's more colloquial known and yes 42 fibreglass cows celebrate the arty, farty and fabulous galleries, tea shops and chocolate vendors to entice you. We did every day for breakfast.



Cabin Fever is a celebration of fire, music, food and wine in Winter at Margs and why we visited in July from cold wintery Melbourne. Rob Gherardi at Mr Barvals Winery showcased soul warming dishes from the Italian Alps at his sold out lunch. Rob is a very good winemaker (left of picture below) and pays homage to his Italian roots with his old-world style reds and food. His winery reflects his passion for wine and the



outlook from the tasting room gallery is sensational through the huge windows.

The wines here are small batch and grapes are hand picked for optimum ripeness. James Halliday is impressed enough to grant four and a half stars to Rob and his staff. Their Cabernet Sauvignon Riserva is sensational only producing around 1500 bottles. The grapes are picked in the second and third week of April after ripening slowly and maturing well in to Autumn. The grapes are hand picked and de-stemmed without crushing. This enables the grapes to start the ferment with whole undamaged individual berries. The ferment is started with indigenous yeast from the grape skins plunging by hand twice a day. The wine is left in the barrel for 23 months, racked once and topped up regularly. One day before bottling it is again racked and then bottled unfinned and unfiltered. As Rob describes it, 'A Classic European Cabernet with cassis, black cherry, floral hints and savouriness that characterise the cooler growing conditions of the seasons in Margs.' Tasting the Cabernet brings a super-elegant palate, with well resolved young tannins, great length and complexity. I think, well worth its \$90 price tag.

You may well ask why Mr Barvals Winery. The Mr is for Margaret River, Bar for Barolo(a winery and a place of much significance to Rob in Italy)Valtellina the town of his his Italian heritage.

FAWG CALENDAR

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event	Committee Date
July 12 th 2022	AGM/Homemade night				
August 9 th 2022	Old, unusual and mulled wine night			Sunday 28 th Show open day Balnarring Hall	
September 13 th 2022	Discussion on show results and Tastings	Report on wine show	Greek wines		Sept 6 th Zoom 7:15 start
October 11 th 2022	French Wine Night start time 7pm			Winemaking Classes Eltham Show Entries close 22nd	
November 8 th 2022	Blending wines with Lindsay Corby	Chris Myers Red wine mini-comp		Eltham show exhibits delivery 11 Nov Public day 20th	Nov 15 th Zoom 7:15 start
December 2022	Xmas Party Sunday 4th			FAWG Xmas Party Balnarring hall	
January 10 th 2023	TBA		Taylors 2020 Shiraz		
February 14 th 2023	John Lee Trophy talk for 2023 Cider	Sparkling wine Mini comp			Feb 7 th Zoom 7:15 start
March 14 th 2023	Zenon's Pick Alternative Varieties			March 11 th Red Hill Show	
April 11 th 2023	TBA	Gordon Evans white wine mini-comp			
May 9 th 2023					
June 13 th 2023	TBA	Sheila Lee Liqueur & Fortified mini-comp			

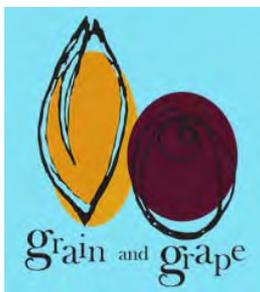
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