



NEWSLETTER SEPTEMBER 2022

www.fawg.org.au

President's Thoughts

Spring into September

Hello Members, welcome to the warmer months.

Our Show has been and gone and from all reports it went pretty well considering we haven't had one proper for two years.

If it sounds like I didn't attend, well that is correct, thanks to Covid.

Tested myself the Saturday and what do you know - positive and feeling pretty poor. Without the hard work of some of the members it would have been a disaster and so I need to take this opportunity to thank those again involved for pulling off a bit of a miracle, well done and thank you. We will be having a committee meeting next Tuesday the 6th to discuss the details of the Show and I invite anybody who had anything to do with this year's show to come via zoom and add your thoughts so we can improve on what we did this year, for next year. The first thing to change is to go back to the last weekend in August - Saturday judging and Sunday Public day.

Oh well, if you don't try these things you never know if there is a better way. A bit like making wine I guess, go figure!!! Also keep an eye on the calendar as every month passes we will be adding to it.

In this issue

2022 Wineshow Report	2
Wine Label of the Month	3
FAWG Forum	3
19th Century Sherry Sale	4
Alcohol Free Wine Sales?	5
PMS Considerations	6
My Vintage Year	7
Members Contributions	12
Major Sponsors	13

Coming Up

Did you know—There is a calendar function in our FAWG forum. This can be used for members to check the dates of functions or events. Members can also add their own wine related dates if so desired

- **1 - 30 September** - Grampians Wine Festival
- **4 September** - Fathers Day
- **13 September**- Guild meeting - Wineshow de-brief and tasting **GREEK WINE**
- **24 September** - AFL Grand Final Day.
- **27 October**—Entries close for Eltham Wineshow

WINESHOW REPORT

Our annual wineshow has been run and won. The open day and wine tasting occurred on Sunday 28 August with pleasant warm weather. The number of entries was down on a normal year, but this is as expected in times of Covid we had just over 260 entries.

The judges appeared to mark fairly 'hard' this year and only 7 gold medals were awarded across the entire show.

Award/trophy	Variety or Score	Winner
Wine Maker of the Year	Av score 14.87	David Hart
Best Red Grape wine	Pinot Noir Cuvee 1	Terry Norwood
Best White Grape Wine	Gerwurtz Traminer	Glen van Neuren
Best Country Wine	Ginger	David Hart
Best Barrel Sample	Cabernet (Briars)	Peter Enness
John Lee Trophy - Berry	Mulberry	Libby Hatzimichalis
Margaret Burchell Liqueur	Green Walnut	Terry Norwood
Kath Lee Country Wine	Fig	David Hart
Chris Myer Red Grape	Pinot Noir Cuvee 3	Terry Norwood
Novice Award	Rhubarb	Val Henry
Hillside/Bayside Trophy	Apple/Raspberry Cider	Peter Enness

MEDAL TALLIES

7 GOLD, 26 SILVER, 32 BRONZE

Name	Gold	Silver	Bronze
David Hart	2	4	3
Terry Norwood	2	4	-
Peter Enness	1	4	1
Libby Hatzimichalis	-	2	1
Val Henry	-	1	2
Rino Ballerini	-	1	2
Noel & Jo Legg	-	1	3
Ivan Q & Gavin E	-	1	-
Pierre Rault	-	1	-
Kevin Murphy	-	-	1
Glen Fortune	-	-	1
Nathan Ueda	-	-	1

WINE LABEL OF THE MONTH



POIRE PRISONNIERE (FRANCE)

Not strictly a wine label, the above example is unique.

G. E .Massenez has developed high quality 'triple concentrated' Fruit Liqueurs. Their rich aroma makes them very versatile and they can be drunk neat, over ice, in cocktails or poured on ice creams, pastries, etc.. G E Massenez sets the standard of uppermost quality and price that its competitors only hope they could reach. This is of course due to the best Know how but also an emphasis on natural ingredients. Their Eaux de vie de fruit with the fruit apple or pear, prisoner and floating in the corresponding fruit brandy, in a beautifully shaped bottle, are a real surprise. They grew inside the bottle, suspended on the tree.

How's it taste? Emblematic of the Massenez brand, the Prisonnière Pear fascinates, both for its taste and olfactory qualities and for its pear-shaped bottle trapping the pear inside. The bottle is simply placed on the pear tree when it blooms... then the fruit develops inside the bottle until maturity or the fruit and the bottle are delicately detached. Tasting Notes:Nose: Persistent, clean, exuberant, of good density.Palate: Complex, harmonious, delicate, all round. On pleasant notes of fresh fruit. Well balanced, opulent. Long and tasty finish, on the fruit.

FAWG FORUM

The FAWG forum has been rebuilt after the change-over to a new server for our website. We currently have 13 people registered to use the forum.

- This is the place where you can 'chat' with other members about winemaking or other topics.
- If you have any technical issues that you need advice on - by all means post a request for help.
- List your items for sale or wanted to buy.
- Download a copy of the newsletter.
- Look at joining a focus group and share your experiences.

You can access the forum at

<https://fawg.org.au/fawgforum/>

or from our website under the news tab/FAWG forum.

If you would like to list a new topic for discussion or to provide information to members, or make constructive suggestions for improvement of the forum please email David Wood at info@fawg.org.au

Some features of the forum are:

- It is searchable for various topics.
- Has a calendar for listing of Guild or wine related events the members can update.
- You can 'subscribe' to various parts of the forum and get email messages when new posts have been made. The advantage of this facility is that you will not get notifications of any threads that you are not interested in.
- You can also send either emails or private messages to members, via the forum, without exiting to your email program.
- You are also able to alter your profile/preferences at any time using your user Control Panel (UserCP). E.g. change your password or Avatar

19th Century Sherry Sells For More Than Five Times Its Estimate at Auction

From Winetitles, July 25th, 2022

A 19th century bottle of sherry found in the cellar of London's historic Apsley House, former home of the First Duke of Wellington (1769–1852), sold at auction today for five times its pre-sale estimate, realising £1,527.50 (AU\$2,653.70) against an estimate £300-£700 (AU\$520-\$1216).

The sherry, which dates from 1840 re-emerged from a private collection and proved highly popular in a sale of Fine and Rare Wine and Spirits at Dreweatts, finally winning out to a UK buyer.

The rare sherry is believed to have been bottled at Apsley House between 1850-1870, when it was home to Arthur Wellesley, following his bestowment of the title of the 'Duke of Wellington' in gratitude for his military victories in the Peninsular and Napoleonic wars.

Following his specific success at the 1815 Battle of Waterloo, parliament awarded him £700,000 to build a new 'Waterloo Palace'. However rather than constructing a new building, he put in an anonymous winning bid of £40,000 to buy Apsley House. The purchase was to help his brother, the then owner of the lease to the house, as he was struggling financially. Wellington went on to become a leading figure in politics after the battle of Waterloo, becoming Prime Minister in 1828.

The sherry was purchased in 1977 at a Christie's sale of wines from Apsley House and has been stored in a Hampshire cellar ever since. A bottle from the same collection from 1865 was tasted in 2020 at Christie's and the tasting note was as follows:

"At over 150 years of age, it looked almost like a young en rama Manzanilla. On tasting, the 1865 was well-balanced, chalky and lightly nutty with a characteristic smoky edge. Its colour and youthful gait made it hard to believe it was bottled when Abraham Lincoln was President of the United States."

Commenting on the sale of such a rare bottle, Mark Robertson, Head of Dreweatts Wine Department, said it was a wonderful bottle with only two careful owners in the last

170 years and it unsurprisingly garnered competitive bidding.

"We hope the new owner enjoys this unique sherry and whilst drinking can ponder on all the great historical moments that have passed since it was first bottled for the Duke of Wellington at Apsley house," he said.



Alcohol-free wine market makes waves in Australia

From 'Euronews' 8 August 2022

For many wine lovers, booze without the buzz might be a pale imitation of their old-time favourites, however a glass of red or white without the hangover is becoming more popular in Australia. This growing trend has pushed producers in Adelaide to develop alcohol-free alternatives. However, removing alcohol from wine is harder than with beer as winemakers have fewer ingredients to play with.

As part of a two-year project researchers are getting experts to taste-test the wine to figure out how to make it just like the real stuff. "They are a lot better than they used to be. Now that said, there is a long way to go," says wine research scientist Wes Pearson. Alcohol-free red wine is proving to be a greater challenge as some Australian reds contain up to fifteen percent alcohol. But experts say non-alcoholic sparkling and white wines are getting much closer to the alcoholic versions.

"That would be the holy grail, to make a shiraz with no alcohol in it that tastes like a traditional shiraz," says Pearson.

The consumer push for booze-free wine is also prompting some venues in Adelaide to rethink their stock. Shobosho Restaurant now has five alcohol-free bottles on its menu. "People do call up or they'll email to make sure that we do have those options and that actually influences where




they will book a venue," says Shobosho Venue Manager, Charlotte Martin.

Australian producers are also under pressure to find new wine markets after China imposed a series of official and unofficial trade barriers in recent years to a range of Australian exports worth billions of dollars including coal, wine, barley, beef and seafood. According to the International Wines and Spirits Record (IWSR), low and zero alcohol wines account for less than half a percent of total consumption. However, the sale of non-alcoholic beverages is on the rise. The IWSR says the growth forecast of booze-free wines will be 15 percent per annum on average between 2021 and 2025 compared to a growth rate of less than 1 percent per annum for wines in total.

"A third of our consumers would choose low alcohol wine if they could find it and the flavour was at the quality level they expect. So that's really the chase for us to make sure the quality that we're delivering is in line with our consumers' expectation," says Wolf Blass Chief Supply Officer, Kerrin Petty.

Will the changing tastes of a younger generation keen to skip the buzz to lose the headache force winemakers to rethink their production strategies?

Only time will tell. But in South Australia's Barossa Valley, Wolf Blass has had its zero wines on shelves for about a year already.

ZERO SPARKLING NV	ZERO SHIRAZ NV	ZERO SAUVIGNON BLANC NV
		
750 mL 6 x 750 mL	750 mL 6 x 750 mL	750 mL 6 x 750 mL
\$14.00 \$84.00	\$14.00 \$84.00	\$14.00 \$84.00

Is it possible for the potassium metabisulfite powder I use for sanitizing to lose its strength over time?

Reproduced from WineMakerMag newsletter 23 August 2022

Dan Harazim — East Hampton, Connecticut asks,

Q

I have a question about sanitizing. I just mixed a fresh batch of potassium metabisulfite (1.5 oz. powder to 1 gallon water) to sanitize my equipment, and this latest batch has very little smell.

Until now, every batch I've made has smelled quite powerful. I know that you're supposed to replace the liquid when it loses its smell and that the solution will lose its strength over time. Will the dry powder also lose its strength over time? I purchased this sulfite powder six months ago, and I used this new solution to start a new kit, but now I'm wondering if it's okay to use.

A



You're right to suspect that both the potassium metabisulfite powder and solution can lose their power over time. The solution, which you make by mixing the powder with water, is particularly unstable. All that antioxidant power we love means that when it comes in contact with air, which it usually does in a storage container (despite our efforts to prevent this), it's getting oxidized. This means that it is losing some of its power.

As sulphur dioxide is soluble only at relatively low temperatures, the liquid solution is also particularly sensitive to high storage temperatures. Store it for a week at 65 °F (18 °C) or above and it's guaranteed that you will lose a significant amount of microbe-killing and antioxidant power. How strong your solution smells can be an indicator of strength, but it is an inconsistent one as we all have different tolerances to the odour. I suggest trying to get a handle on the strength of

your solution by measuring the free sulphur dioxide.

Most winemaking books suggest using a sanitizing solution made out of water, citric acid and potassium metabisulfite, where the free SO_2 is around 75-100 mg/L and the pH of your solution is under 2.9. The dry potassium metabisulfite powder itself can also lose its strength over time with exposure to air, and hence, its ability to retard microbial growth and oxidation. Because of this, it's wise to buy the powder in small pouches or bags that make sense for your scale of winery and then to only make up as much liquid solution as you will need for any given job. This way you have a good feel for the amount of sulphur dioxide you really have in that solution. An aqueous solution of potassium metabisulfite powder can lose as much as half of its strength in two weeks when stored at 65–70 °F (18–21 °C).

For your current dilemma, I suggest getting a new batch of powder if it can't be used to make a solution that is strong enough for your winemaking needs. Small pouches and cool, if not cold, storage conditions for liquid and powdered potassium metabisulfite can make a big difference in the life of your sulphur dioxide.

Response by Alison Crowe.

My Vintage Year:

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 Kevin Murphy.

Kevin Murphy has been a consistent contributor of value to the Frankston Wine guild. He is an expressive individual, of talent and wit. We are lucky to have his endless support and advice. And yet he is grateful to the members of the guild for their assistance in his journey. I do like his idea of taking an 'Apprentice.' Everyone takes a different path to their first wine experience; this is Kevin's story of the journey. I find it very interesting, as I do all the stories of Wine Makers in this guild. In a way it is quite a typical story; find a group of wine makers, do the course, make wine, and have fun with new friends.

Maybe you know someone who would benefit from this insight also, bring them along to the next meeting of the guild. I hope also, after reading this you may want to tell your story. I am happy to hear it. Just contact me and I will set up an Interview.

As he indicated before sending his typed interview, he likes to talk. Yeah, we know that Kevin. But it is another thing to know what to talk about, listen carefully he knows his stuff. I have enjoyed a few occasions now of wine and spirit chatter with Kevin and he is always interesting and knowledgeable. He is a very good wine maker, and we may find a few tricks within his answers to my many questions.

And could I add here that I was sorry to

hear that Glen had to exclude himself from the Wine Show with Covid. When you think that the volume of work contributed by him as our President leading up to the Wineshow, that is a shame. He would have been very disappointed. I hope it is not around you for long mate.

Dave: Why wine and not beer.

Kevin: My father taught me how to make beer at an early age. The garage was always full of plastic barrels and smelled of hops. He, as an industrial chemist, produced beers that were excellent but were around 8% alcohol, so it didn't take many before the family, and half the hangers-on from the neighborhood, would be standing around the piano singing "When Irish Eyes Are Smiling". Many years later I did take up the hobby, but since I preferred drinking wine, I only made a few batches of beer.

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.

Kevin: I was invited by a friend to the FAWG wine show, which I loved attending. It was at my third show that I signed up for the Wine-making course. I highly recommend doing the course. Peter Enness and David Wood were the teachers. It was fun, informative, and I walked away with my first batch of Raspberry Wine. I named it Fluffy because it sat on the kitchen bench making noises for several weeks. I was busting to get started at making wine with grapes, so I went out and bought seven 230 litre 2nd hand barrels, as well as all the necessary instruments and fermentation vats and chemicals.

Peter and David encouraged me to speak to Pierre Rault with a view to becoming his assistant. He had a crook back at the time but had the knowledge. So, I became the muscles, and he was the chemist and manager. It was a great partnership, and still is. We both help each other





at our respective garages, along with Richard Sanderson, a new member of the club. We're a good team.

The first batch Pierre and I made together was Chambourcin. We messed it up and learned every trick in the book of how to repair it. A bronze medal was the result. I even have a picture of Peter Ferguson of Fergusons Winery in the Yarra Valley. He is holding up our bottle! Wow. It was a good endorsement, as he is the liquor buyer for IGA.

Dave: What is your first experience that you remember that led to an interest in wine and did that immediately lead to your hobby of making wine or cider.

Kevin: I was always happy to drink anything from beer to wine to spirits, but it was the camaraderie of the members of FAWG that I was drawn to. I wanted a new sport and making wine with a bunch of friendly fun people was appealing.

David Hart was kind enough to take me under his wing after he heard I bought seven barrels even though I had only just started making my first batch with Pierre. He has been a great mentor over the last few years. He even has a knack of

knowing the next mistake I'm about to make. I was about to rack some wine between barrels, and he encouraged me to buy a valve to prevent the wine syphoning back onto the floor. I immediately went out and bought a valve, and naturally didn't install it. Thought I'd do it after pumping the wine. I got distracted and syphoned about 150litres of Merlot onto the garage floor that day, just like David said I might. Ouch. David just knowingly said, "well, it's good that we can learn from our mistakes", Still hurts though.



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

Kevin: I'm learning to play the piano. I sometimes practice by playing my keyboard in the garage to sooth my wine. And annoy the neighbors. I enjoy that too.

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

Kevin: I would buy a factory and set up a business selling wines from small producers throughout the country. It would be a place to buy wine, learn about wine, learn about pairing, and have tasting sessions. There would also be a piano in

the corner, where entertainers could put on a show. I could play too when no-one's around.

Dave Says: Kevin that would be called Kevin Murphy's, or Dan Murphy's 2.0. Love that idea, do you want a partner?

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

Kevin: I'm proud of a very unusual batch I made this year. Piquette. It's commonly made in France. It's a low alcohol batch made from the recently fermented skins. After pressing off this year's merlot, Pierre and Richard and I threw the skins into a fermentation vat with water, lots of sugar, and yeast. David Hart talks about 'bucket science', meaning that you don't need to be pedantic when making wine. Well, we took that thought to a new level. The result is good. It's a light drink which will be good on a hot summer night. We created about 180 litres for a cost of about 20 kg of sugar, a handful of tartaric acid, and a spoon of yeast.

It was like making a child. Created out of nothing, and the experience was lots of fun.

Glen Fortune has a Presidents Question for you:

Question: They say it takes a village to raise a child. How important has FAWG been to you in your development as a winemaker?

Kevin: Many years ago, I read that it takes three things for a person to be happy.

1. Someone (or a group) to love.
2. Something to do.
3. Something to hope for.

At the meetings I see a lot of happy people, because FAWG provides all three for those who participate, no matter their status background or beliefs.

When out in the garage doing any hobby, it can get lonely out there. It's nice to have dozens of friends at FAWG with which to share info, a story, or just a glass.

Dave: Does technical astuteness give you an edge in your wine making skills. Wine making is a skill that unfolds with experience. Are you finding this to be true for you in your wine or spirit making.

Kevin: The more I learn, the less I know. I find that the instruments make life easier. Some people can taste what a wine needs, whether it be a change of pH, or more tannins etc. I am trying to develop those skills, but I find it difficult, probably because I don't taste enough wines. I find that by using the instruments, I can keep the wine safe, and then I rely on the opinions of others to decide if additives such as oak or tannins are required.

I would love to do some courses, such as WSET2 and 3, and a sommelier course. I don't want to work in a restaurant, but desperately want the knowledge. A lot of the people at FAWG have that knowledge, so you'll often see me hanging around listening to people's conversations at the guild nights. So many golden nuggets are uttered at those meetings, as well as a lot of good jokes.

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.

Kevin: No. I'm far from being that educated in wine. I'm a listener. People should drink what they like, regardless of others' opinions. My favorite now is a Verdelho I made in 2021. It didn't earn a medal. I think it only got a high commendation. But I love it. One of the things I say to myself with each glass is "I picked those grapes". It's very satisfying regardless of the scorecard.

Dave: Are you a pedantic fussy wine maker or do you prefer to feel your way along steady as she goes. It will work out in the end.

Kevin: I'm both fussy and lay back. I try to do it right but make a lot of mistakes along the way. But mistakes are the reason for the still. It allows you to turn mistakes into a nice whisky.

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.

Kevin: Yes, it's the best sport I've ever taken up. Making the wine is a challenge. You're up against yourself, but you have a bunch of people cheering you on and happy to help (and get a free drink). It's technical, but only as much as you want it to be. It's physical, but not too much. And it's social. I love the atmosphere at FAWG

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

Kevin: I would love to see FAWG grow a lot. I think when people try out this sport, they'll love it. I believe FAWG could become a major in the field of wine education. I can see FAWG owning a building, running seminars, and teaching people how to enjoy this hobby as much as our current members. I would also love to see each member take on an 'apprentice' each year.

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

Kevin: I've not earned a gold medal yet. I still have too much to learn. At this month's meeting Rino spoke about a wine that was "good but not balanced". That is my next goal. Learning how to balance a wine. So, improving is the most important thing, and the occasional medal is the way to know we're moving in the right direction.

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

Kevin: David Hart has been my biggest influencer. Pierre Rault, Peter Ennes and David Wood were great for helping me to get started, and I still ask them questions every month. They have knowledge and are happy to share. David Hart has been a tremendous help. It reminds me of The Sorcerer's Apprentice, when Mickey Mouse

was the apprentice to the Sorcerer, who needed to step out. Mickey was told to just keep an eye on everything. Of course, everything went wrong, resulting in a massive flood etc., and the sorcerer stepped back in to fix it all in the end. I know I can always rely on David to get me out of trouble.

Dave: Can you describe where you make your wine. Is it in your kitchen or do you have a dedi-



cated area for wine making.

Kevin: I have a double garage, half of which has been turned into a cool-room. I've installed a sink and workbench, and there is space for seven barrels and a few VC's. I need to clear out my old hobbies, or there won't be enough room for next year's vintage. Having an understanding wife is an advantage, although she only drinks David Hart's wines. Whenever she tastes one of my wines, she says "yes its OK, but it's not a David Hart".

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

Kevin: I was surprised at the level of expertise amongst the members. It turned out that Amateur doesn't mean Average. Some of our members make superb wine.

Dave: What were you drinking in your twenties.

Kevin: I was studying and couldn't afford much, so at a night club I would buy a shot of Southern Comfort, no ice in a brandy balloon. I would just sniff the whisky for the whole night.

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

Kevin: Don't think. Just do. You can always change the direction of a ship that's moving but getting started is the hard part. I tend to overthink and consider what might go wrong. It's a bad habit. It's cost me a lot in lost opportunities over the years. I would also tell young Kevin to buy a small factory for future hobbies, such as winemaking.

Dave: What wine do you particularly enjoy making.

Kevin: The reds are challenging, and whites are easier. I make about 3 reds for each white because that's where I learn, but I enjoy knocking out Verdelho, Pinot Gris, and Chardonnay. They're easier and can be bottled early. I like that.

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

Kevin: Maybe not so much a tweak, but I found a product to treat mouldy grapes. I had some mouldy Pinot Gris 2 years ago, and by adding that product, it killed the mould, and added some extra flavour. It's a bit like white pepper. The wine goes perfectly with spicy food.

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.

Kevin: I mentioned that I lost half a barrel of Merlot by not installing a valve on the pipe. Another mistake I made was placing a 35 litre demijohn on the concrete without its plastic case. It was full of wine. I was so careful, but there must have been a grain of sand underneath. There was an awful cracking noise. I was left holding the neck

and pouting as the Pinot Gris washed over my feet. Rubber mats are the answer.

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.

Kevin: I love the challenge. I love the camaraderie, and I love to think that one day that elusive Gold medal may be mine.

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.

Kevin: Many years ago I was at a seminar. The speaker asked "Describe your perfect day". I closed my eyes, and described the deserted sandy beach, the rolling hills, the wine, the food etc. It was heaven. A woman behind me said "That sounds terrible". I said "That's OK. You're not invited". How dare she try to squash my dream?

Now, 35 years later, I fully understand that woman. The thought of staying on a desert island is now more of a nightmare to me, than a dream.

If I was forced to be alone, I would use the time to write a book, and play piano. Maybe even try to write a musical. I'm not much of a traveller. Hmmm Beef Wellington would be nice though.



MEMBERS CONTRIBUTIONS

2023 Halliday Wine Companion Awards

Winetitles published an article on the awards presented last month which can be viewed at

<https://tinyurl.com/2023HallidayAwards>



2023 Halliday winemaker of the year Glenn Goodall. Image courtesy Xanadu

NEWSLETTER EDITOR REQUIRED!

Thanks to Leah for compiling our newsletter for the last twelve months or so. I'm sure all agree that she did a great job!

We now need someone to take over the task. You can make of it what you like it does not need to be a huge task. I have set up a template for the newsletter in Publisher that makes the set out easy and can be modified to your liking

David Wood (acting Editor—Again!)



CALENDAR OF EVENTS

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Event
July 12 th 2022	AGM/Homemade night			
August 9 th 2022	Old, <u>unusual</u> 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	
October 11 th 2022	French Wine Night			Winemaking Classes
November 8 th 2022	Blending wines with Lindsay Corby	Chris Myers Red wine mini-Comp		
December 2022	Xmas Party/Auction			
January 10 th 2023	TBA			
February 14 th 2023	John Lee Trophy talk for 2023 Cider	Sparkling wine Mini comp		
March 14 th 2023	TBA			
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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