



## FRIENDS OF THE MORNINGTON PENINSULA VIGNERONS Inc

February 2020 newsletter

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View from Abelli Vineyard deck. See report on page 4.

Hello Friends,

Each year the FMPV Committee enjoys the challenge of arranging events, some new and some traditional, that showcase wonderful Peninsula wines, new wineries and interesting and exciting venues. Much thought and work (usually with 2 committee members for each event) is put into the organisation. Another important aspect is to keep it as economically viable as possible.

One of the difficulties is (whilst looking into the crystal ball), is to estimate attendance. The numbers attending influence the costing. One request we would make is, if you are planning to attend a function, could you please book and pay ASAP. This then allows the organisers to breathe a sigh of relief. If the numbers are down, we have time to renegotiate with the venue, jiggle numbers and hopefully not have a loss that the club funds then have to cover.

For those members who have attended the first two functions this year, we know that they were very much enjoyed.

I also have the sad news to inform FMPV members that Jude Scott passed away late last year. Our thoughts are with Peter and his family over this difficult time. As Peter Scott is on bereavement leave, I shall be Acting President during this time.

Regards,

Robyn Keleher

FMPV Acting President

***FMPV Surprise Lunch at Loquat Restaurant,  
3183 Point Nepean Road, Sorrento***

***Sunday 22 March, 2020***

***12.30 to 3 pm. Wines from the FMPV Cellar***

*We are excited to again have the Surprise lunch at Loquat Restaurant. A unique venue on the outskirts of Sorrento which Tracey and Paul have successfully been involved with for 16 years. I'm sure there will be many members and guests who will enjoy revisiting Loquat after experiencing last year's fun event of delicious food and great wines.*

*On arrival we will be welcomed with a glass of bubbles and a tempting morsel, cauliflower croquettes. After a time for mingling and chatting, we will be shown to the tables, seating for 6, and lunch will begin.*

*First course being shared charcuterie platters.*

*The main course will then follow. This being either delicious ocean trout or melt in the mouth beef cheeks. Your choice will be made and noted on your booking when payment is made. Side dishes of potatoes and greens for each table are an accompaniment. On finishing, tea or coffee will be served on request with petit fours.*

*Oh yes, I know. I have not yet mentioned an important factor of this lunch. THE WINES.*

*Well they will be awaiting discovery and sharing on the tables (a bottle each of red and white wines per table of 6). They will be concealed in brown paper bags. Further drinks will be available for purchase at the bar.*

*A bonus for the ladies is that we are very close to the quaint Sorrento shopping strip which can add an extra layer of excitement with an impulse purchase.*

***The cost for this lunch is \$72 for members and \$82 for guests. It is really wonderful that we can offer this lunch at virtually the same cost as last year. We ask that when you have decided to attend, that you make your booking ASAP as this is really important in planning, and as a courtesy to the restaurant..***

Please direct transfer your amount to FMPV account and email our Treasurer your full name and date you transferred the money. The FMPV account is BSB 013 494 account No 1092 87789.

**Please state if you are having trout or beef cheeks as your main course. Please provide your guest/s names for nametag labels. Also your guest's choice of main course. If there are dietary issues, please advise when you book so that Loquat can accommodate your requirements.**

The Treasurer, Glenn Lugg's email is glenn.lugg@gmail.com.

Regards Robyn Keleher & Gaye Storey (tel 0424 188 650 for Robyn & 0410 447 923 for Gaye)



Hi Friends

Thank you for paying your 2020 membership. Just letting the new FMPV members know that we only email out the newsletter and fliers to financial members.

Could you also please advise the Acting President, Robyn Keleher, if you had volunteered to assist with functions. Robyn's email address is [robynkeleher@me.com](mailto:robynkeleher@me.com)

*Gaye Storey, Newsletter Editor*

**LUNCH AT ABELLI ESTATE WINERY,  
1052 MORNINGTON FLINDERS ROAD,  
RED HILL**

**ON WEDNESDAY 22 JANUARY 2020**



A total of 44 people were met by Christos and his family to start the wine tasting of seven wines which included –

- 2015, 2016 & 2018 Pinot Gris
- 2016 & 2018 Chardonnay
- 2016 & 2016 Pinot Noir

The favourites depended on individual taste but 2015 Pinot Gris, 2016 Chardonnay & 2015 Pinot Noir were popular.

After the tasting we sat down to a typical Greek style meal which had been prepared by Christos's mother in the "outside kitchen". The variety of delicious food and the copious quantities of each serving were typical of an excellent Greek restaurant.

The food included –

- Trio of dips (eggplant, pink caviar & Tzatziki with delicious pita bread especially cooked by "Mumma")
- Roasted capsicum
- Chicken gyros on charcoal
- Lamb & pork fillet kebabs
- Greek salad with feta
- Chips sprinkled with salt, paprika & oregano
- \* Coffee & Greek custard pastry

The lunch provided a good opportunity for all those attending to catch up and enjoy the wonderful Greek hospitality.

*Greg Eagles & Glenn Lugg  
Committee Members*



## Lunch at Lindenderry on 16 February

On a bright and breezy Peninsula day, 48 Members and 3 guests gathered at midday at the delightful venue of Lindenderry in Red Hill for a sumptuous banquet style lunch.

Participants assembled in the Peninsula Lounge with views over the spectacular jacaranda trees and were greeted with a glass of Stonier sparkling wine and nibbles before proceeding to the private dining lounge beautifully set out with two long tables for the service of a menu consisting of



- Prawns with parsley and garlic butter and Wagyu with capsicum and red onion skewer, accompanied by a 2012 Moorooduc Estate Chardonnay and a Principia 2013 Chardonnay from the FMPV cellar, both quite different, but both beautiful wines appreciated by all

- Lamb with Moroccan couscous, Roasted salmon, herb crust, Calamari salad, Roasted potato, cream cheese, chives, parmesan and Greek salad accompanied by a perfect 2009 Moorooduc Estate Pinot Noir (again from the FMPV cellar), which excited even those members who do not normally like pinot noir

Dessert was:

- Vanilla panna cotta with berries
- Chocolate semifreddo with blackberry gel

Tea/coffee

Delicious food, wonderful wines, perfect service all contributed to making the event a great success

*Stephen Ellis, Committee Member*

*Photos: top right Lindenderry*

*Centre: Stephen Ellis & Acting President, Robyn Keleheer*

*Right: Sue Sewell & Tony Sewell (Cellermaster)*



## 2020 PROGRAMME

*Surprise Lunch, Loquat, Sorrento, Sunday 22 March, Midday , \$72 & \$82*

*Wine Tasting, Red Hill Wine Collective, 26 April, low cost*

*Comparative Tasting Dinner , Saturday 23 May, evening. Cost tba*

*Kyberd Hills, Small wine estate tasting with paella, June*

*Vineyard Tour, August, 2020.*

*Winemakers lunch at Monkey Business, Dromana Sunday 20 September  
(Portsea Estate Wines)*

*Single grape variety masterclass, tba*

*Annual General Meeting & BBQ, Elgee Park, 22 November.*

*Also please note that the Mornington Peninsula Vignerons Association runs events through the year. It is easy to subscribe to their newsletter and book for events. Their next major event is Piers to Pinot at Flinders foreshore on the March long weekend, and of course there is the famous June long weekend event at Red Hill Showgrounds and at the wineries.*