



Hi Friends,

The stunning photo above shows Ocean 8 in autumn. Our 3 vineyard tour always has perfect Instagram moments.

Winter is here. The venues are indoors and ready for more casual catch ups with your friends, with guests encouraged at most of the winter functions. The iconic Comparative Tasting Dinner is on again at Safety Beach Sailing Club. And cheaper!

We're heading up to Sorrento for the Surprise Lunch at Loquat, and to the Sewells' residence in Mornington for a Master Class.

Gaye Storey, Newsletter Editor

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**Comparative Wine Tasting 2019
Saturday 24th August 2019, 7.00pm
Safety Beach Sailing Club
185 Marine Dve.
Safety Beach (Mel Ref 150 E11)**



For this year's Comparative Tasting we are comparing Mornington Peninsula against wines from the Pyrenees and, as we usually do, we are planning on having a winemaker from each region to talk to their respective Region wines.

This is an interesting comparison as the Pyrenees is best known for its big reds and the Peninsula for its Pinot Noir and Chardonnay. Nick and I have tried to put together a combination of wines to showcase both areas.

David Snooks will again provide a set of courses to complement the wines as he has so successfully done in the past. For those of you who haven't attended one of our functions at SBSC before, you are in for a treat, as you will experience some of the best cooking on the Peninsula.

The format will be our traditional one of 6 flights of masked wines matched with 6 courses of food. Tables will be made up to as close to 10 people as we can make them with one of the people on the table appointed as Table Captain to pour the wines and tabulate the wine ratings from the table participants.

**This year's wine flights will be:
Rose, Pinot Gris, Chardonnay, Pinot Noir, Shiraz, Cabernet Sauvignon**

Should you have dietary needs, please specify at time of booking and alternative courses will be arranged.

The Friends support the responsible drinking of alcohol. So, if you don't wish to drive on the night, you could consider arranging a local hire company to pick you up and return. Many members have previously used My Shuttle on 5989-2929 or Nep Tours on 5987-2011.

Guests are most welcome. The cost for this occasion will be \$125 for members and \$145 for guests, . Great value for a great evening

To book, please advise our Treasurer Glenn Lugg on glenn.lugg@gmail.com and preferably pay by direct credit to the FMPV Inc bank account, Don't forget to include your name(s) in the details you send. You may also pay by sending a cheque to Glenn – but please ensure that you include your name(s) if you pay this way. If you have preferences for whom you wish to sit with, please also include these and we will do our best to set up tables to accommodate your wishes.

Please RSVP and pay by Thursday August 15 at the latest.

Any questions regarding this event kindly direct to Tony Sewell 0437-501714 or 59755987.

Masterclass July 14th, 2019 – Pinot?

Date: Sunday July 14 at 2:00pm 1

1 Caldwell Street, Mornington Melway 104 G11

To replace the Surprise Lunch (which has been moved to June) on Sunday, July 14th at 2pm we will hold a Masterclass to look at Pinot. It will be held at our home, 11 Caldwell Street Mornington and I will guide the discussion.

We will be tasting a number of Mornington Peninsula and other wines with some snacks to explore the following subjects:

Types and history of Pinot grapes (Pinot Blanc, Pinot Gris, Pinot Noir, Pinot Meunier).

What is typical in Mornington Peninsula Pinot Noir and how it (may) differ from other Australian Pinot Noirs and Burgundy.

Participants will be encouraged to add their opinions to the discussion.

This event is open to Members only and will cost \$20/person. The event will be limited to 24 participants. This event is now fully booked, but if you are happy to go on our wait list, please contact our Treasurer, Glenn Lugg at glenn.lugg@gmail.com.

Please direct transfer your amount to FMPV account and email our Treasurer with the full names of participants. Our FMPV account is BSB 013 494 account No 1092 87789.

If you have any questions, please ring Tony Sewell on 0437 501 714

Regards

Tony Sewell
Cellarmaster





**FMPV SURPRISE LUNCH ,
LOQUAT RESTAURANT,
12.30 PM, SUNDAY 16TH JUNE**

3183 POINT NEPEAN RD , SORRENTO

TIME IS RUNNING OUT TO BOOK !!!

What better than a lazy, delicious lunch and wines with good friends, in a cosy, welcoming environment. Members and guests are invited to share lunch on Sunday, 16th June.

Menu for the day will be:

Entrée: Shared charcuterie platters

Main: Your choice of Duck confit or Cone Bay barramundi, together with shared side dishes of kipler potatoes and winter greens .

Please remember to advise Glenn Lugg of your preference ahead of the day. This will avoid you having to remember what you ordered.

Lunch will be completed by tea or coffee with a petit four.

Upon arrival a glass of bubbles to get you started, one bottle of red wine & one bottle of white wine per table of 6 people. These assorted wines are coming from the FMPV cellar and will be presented in the usual manner, brown paper bag, "surprise" component of our lunch.

We need a minimum of 40 bookings confirmed no later than Tuesday 4th June. Currently we are at 33 bookings.

Please direct transfer your payment asap to the FMPV Account . BSB 013494 Account No 109287789 then email Glenn Lugg our treasurer with your names, choice of main and any dietary requirements . glenn.lugg@gmail.com

Cost is \$70 per person for members, \$80 per person for guests

We look forward to seeing you there.
Cheers,

Robyn Kelleher & Helen Howell

3 VINEYARD/WINERY TOUR and DINNER REPORT

SUNDAY 31ST MARCH 2019

A full house of 50 FMPV members participated in this winery visit, with each destination showing it's own special uniqueness.

Members appreciated and took advantage of the generous one off discounts offered by the winemakers on all wines purchased on the day. As is usual, FMPV provided cheese platters to accompany the wine tastings throughout the day.

First off PRINCIPIA in Red Hill, open by appointment only, was hosted by humble winemaker Darrin Gaffy. Various vintages of his award winning chardonnays and pinot noirs, all grown, produced and bottled on site, were discussed and enjoyed. Cip showed the Halliday video showcasing the 5 star rated Dark Horse Winery of the Year (2019).. Darrin is a past recipient of our FMPV Inc Award for Excellence.

On to OCEAN EIGHT in Shoreham, hosted by winemaker (2011 Young Gun of Wine Australia) Mike Aylward. Mike is the MPVA representative on the FMPV Committee. Mike conducted an informative guided tour of his stunning property showcasing their harvesting and winemaking equipment and techniques, progressing into the atmospheric underground cellar to learn about their premium showcase wines. We experienced barrel tastings at various stages of fermentation,

Last stop, the elegant LINDENDE RRY at Red Hill, hosted by restaurant manager extraordinaire, David Enticott and his attentive staff. Inclement weather saw us seated indoors enjoying delicious shared anti-pasti, pizze and salads whilst comparing and tasting a vast selection of their quality wines from the Mornington Peninsula, Pyrenees and Macedon Ranges.

For those not ready to leave, a fireside chat, a coffee and/or a wine were savoured in the lounge area. Val Corva & Cip Corva, Committee.



Darrin Gaffy's two part time helpers



Mike Aylward,
Ocean Eight

Report on visit to

Tre-And at Baxter Valley Estate 165 Baxter-Tooradin Road, Baxter, 3911.

I was most pleased that the uptake of our first mid-week FMPV event had an excellent response with a "Full House" of 35 Friends registering!!

On an absolutely cracking sunny day we assembled at Tre-And Baxter Valley Estate and were given a tasting of three wines from their selection of nine.

A most unusual 2018 Sauvignon Blanc, picked fully ripe (alcohol 14.8%!!) and barrel fermented similar to the treatment used for Chardonnay. Unusual and interesting.

We then sat down to lunch on four long tables of up to 10 people and tasted a 2018 Miss Em rose followed by a 2017 Estate Pinot Noir.

The five course lunch commenced with sourdough bread with olives and a charcuterie plate, followed by crisp Pork Belly with Apple Slaw.

We had been treated to a wonderful way to spend "Hump Day" as Wednesday is now termed. A long lazy lunch among friends (or should that be "Friends") on a gorgeous late autumn day; what more can one ask!!

Line, our hostess and winemaker with her mother (who created amazing food out of a tiny kitchen), made the occasion cheerful, pleasant and informal.

The quality and quantity of the food presented was outstanding and amazing value for \$40. The day was a great introduction to a small (3.8 acres!) little known vineyard and winery on the fringes of the Mornington Peninsula region and many of our members were keen to return when Tre-And is open for lunch on Fri, Sat & Sun.

All those fortunate Friends who attended had a wonderful day and the consensus was to repeat this event next year and to include it on our FMPV Calendar.

Nick Balazs, Committee

SINGLE VINEYARD VISIT—28TH APRIL

FMPV members were welcomed to Scorpo winery and presented with a wonderful array of wines. Paul Scorpo spoke very knowledgeably about his wines.

The tasting was held in a small room and it was fantastic to see 35 members and guests attending. Even though the weather was starting to cool, the sunny day and beautiful surroundings was perfect for everyone to enjoy. Paul's engaging and enthusiastic presentation of the wines encouraged everyone to ask questions and learn more.

Thanks must go to Robyn Kelleher for helping to organise and Debbie Pettigrew who helped with preparations on the day. The amazing platters provided included different meats, olives and cheeses and were a perfect accompaniment to the wines.

The day was successful for Paul too. The popularity of the sweeter wine Pisanto at the end of the tasting was a big hit with FMPV members. Many people attending went home with boxes of wine that were discounted on the day..

Susie Bell, Committee Member



2019 DIARY OF EVENTS

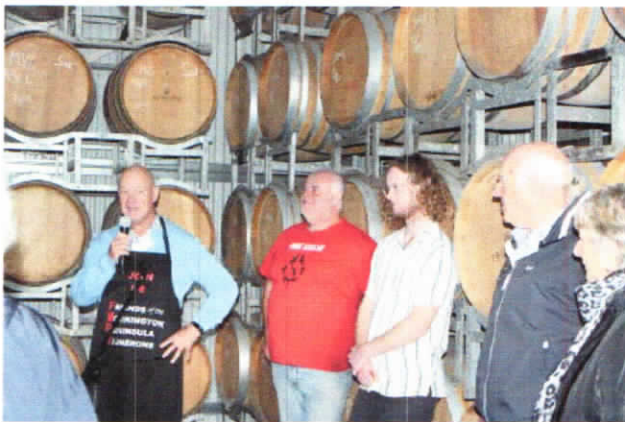
DATE	VENUE	TYPE	VOLUNTEER ORGANISERS
Sunday 2nd JUNE	Red Hill Wine Collective	Tasting	Tony Sewell Sue Sewell
8 th -10 th JUNE	Red Hill Showgrounds/ Multiple venues	Winter Wine Weekend	MPVA event See website for details
Sunday 16 June	Loquat Restaurant Point Nepean Road Sorrento	Surprise Lunch	Robyn Kelleher Helen Howell
Saturday 24 th AUGUST	Safety Beach Sailing Club	Comparative Tasting Dinner Pyrenees vs Mornington Peninsula Members & Guests	Tony Sewell Nick Balazs
Sunday 14 July	Sewells Residence Mornington	Masterclass	Tony Sewell Sue Sewell
Sunday SEPTEMBER 22nd	Monkey Business Marine Pde, Dromana	Meet the Winemaker "Foxey's" Lunch	Glenn Lugg Gaye Storey
Sunday 20th OCTOBER	TBA	Single Vineyard visit & lunch	Alan Fincher
Sunday 24 th NOVEMBER	Paradigm Hill Merricks	AGM/ XMAS BBQ Members & Guests	Sue Sewell Stephen Ellis



Date	Function	Venue	Cost	Names attending Please list if they have food allergies or are vegetari-an	Total Cost
Sunday 16 June	Surprise Lunch	Loquat Restaurant 3183 Point Nepean Road , Sorrento	\$70 members \$80 Guests		\$
14th July	Master class (BOOKED OUT)	Sewells Residence, Caldwell Street, Mornington	\$20 members Waitlist only		
Saturday 24th August 2019, 7.00pm	Comparative Wine Tast- ing Mornington Peninsula vs Pyrenees	Safety Beach Sailing Club 185 Marine Dve. Safety Beach (Mel Ref 150 E11	\$125 members \$145 guests		

Please direct transfer your amount to FMPV account and email our Treasurer of full names / dietary requirements. Names of guests are required for name tags. Our account for FMPV is BSB 013 494 account No 1092 87789. The Treasurer, Glenn Lugg's email is glenn.lugg@gmail.com.

Thank you for supporting our voluntary committee.



THREE
VINEYARD
TOUR
2019





MID WEEK LUNCH
TRE & BAXTER

