

Hi Friends

What a fabulous time friends and guests of FMPV had at the Winemakers Lunch on Sunday 22nd September as we enjoyed the gourmet delights of Monkey Business together with the exceptional wines of Foxey's Hangout.

The deliciously creative food was superbly paired with complementing wines from Foxey's Hangout. A standout offering was the duck, baby leek & shitake mushroom dish matched with the Red Fox Pinot Noir and the Scotsworth Pinot Noir. Also intriguingly delicious was the Gorgonzola mousse dish which included fresh apple, tiny meringue and toasted toffee walnuts which wowed diners as it was coupled with Foxey's famous Sparkling Shiraz. Well done Brad and Luc from Monkey Business who ran the lunch seamlessly.



We are very grateful for the generous discount Foxey's provided members who purchased wine on that day. Two Foxey's representatives spoke knowledgeably to members. Richard O'Shea is a FMPV member as well as being an in house expert on all things Foxey's, (according to Tony Lee, joint owner of Foxeys Hangout)! Chris Strickland, the 2IC winemaker, spoke eloquently on the wines and the biodynamic certification process. It was of very interesting to compare Chris's favourite, the Scotsworth with the Red Fox. Foxeys also sent their own glasses for us to enjoy the wine which added class to the whole event.

We thank and acknowledge Glenn Lugg and Gaye Storey for bringing this event together and applaud Gaye for her MC'ing the event.

Put a diary date in for 20th September 2020 when Monkey Business will once again host the Winemakers Lunch featuring the Ross Family's Portsea Estate Wines.



Single Winery Visit

Wynnton Ridge Winery 24A Shoreham Rd, Shoreham

Sunday 27 October, 2019
12.30pm start, finish @ 3.00pm.



We will be having a wine tasting and BBQ at Wynnton Ridge Winery. FMPV will cook Greek lamb served with pita bread, followed by cheese and fruit platters.

The venue is very small and interesting, and normally only open on public holidays. Most of David Jones' grapes go to Montalto but he saves about 10 percent of his best rows for his own label.

His price point is very reasonable for Mornington Peninsula wines (\$25) and he is offering a 10% discount on half dozen or 15% on dozen bottles purchased on the day. A great saving to members.

Cost for this event will be \$20 per member, with a limit of 35 people on a "first in basis".

There is limited seating so please bring your own fold up chairs.

If you require vegetarian food please phone me to arrange.

Alan Fincher, Committee member.

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.

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



Information on Wynnton Ridge Winery

Established in 1994 by David and Marilyn Jones, Wynnton Ridge Vineyard is a family- owned winery. It's situated on the six-hectare grounds of an old dairy farm, which served the Red Hill/shoreham region more than a century ago. The rustic cellar door and tasting room was converted from the original four-cow milking shed, while the small vineyard preserves the local charm and family-friendly atmosphere of the original farmstead.

Located on the gentle undulations of Red Hill/Shoreham, the non-irrigated vines produce award-winning wines that are infused with the richness of the local soil and the character of the coastal climate. Visitors are welcome to wander the vineyard at their leisure.

Specialising in chardonnay, pinot gris and pinot noir, Wynnton Ridge Vineyard upholds a reputation for cool-climate wine of the highest quality. It has received several gold, silver and bronze medals since 2012, when it was awarded the 'Best Mornington Peninsula White Wine' trophy.

A wet and wild night outside on the evening of 24th August. A warm and wild night inside at the Safety Beach Sailing Club. A fitting setting for the challenge of the year... Mornington Peninsula wines vs wines from the Pyrenees.

Absolutely fantastic to have Caroline and Paul Scorpo attend and listen to Paul's thoughts on the Mornington Peninsula wines. FMPV Cellarmaster Tony Sewell spoke to the Pyrenees wines.....

And so the resounding question table captains were heard to ask was, "ok .. Which do you vote for ... the red dot or the blue dot?" And for many of us this was sometimes a difficult question to answer, with the occasional fence sitters abrogating their responsibility.

Our 6 flights of wine included:

ROSE:

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|-----------|---------------------------------------------------------|
| Pyrenees, | Dalwhinnie Mesa Rose 2017(made from Pinot Noir grapes) |
| MP | Scorpo Rose 2018 (made from Shiraz grapes) |

PINOT GRIS:

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|----------|-----------------------------------|
| Pyrenees | Taltarni Pinot Gris 2018 |
| MP | Quealy Musk Creek Pinot Gris 2017 |

CHARDONNAY:

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| Pyrenees | Blue Pyrenees Estate Chardonnay 2015 |
| MP | Taturry Mosselini Vineyard Chardonnay 2016 |

PINOT NOIR:

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|----------|-------------------------------------------------|
| Pyrenees | Eastern Peake Morillon Pinot Noir 2015 |
| MP | Foxeys Hangout Scotsworth Farm P8inot Noir 2015 |

SHIRAZ

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|----------|----------------------------------|
| Pyrenees | Summerfield Pyrenees Shiraz 2016 |
| MP | Baxter Valley Estate Shiraz 2016 |

CAB/SAV

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|----------|--------------------------------------|
| Pyrenees | Glenlofty Cabernet Sauvignon 2012 |
| MP | Stumpy Gully Cabernet Sauvignon 2012 |

AND THE WINNER WASPYRENEES!

Highlights of the evening included:

Paul Scorpo not choosing his own Rose!

Tony Sewell's "resignation" when the final results showed Pyrenees wines at 150 votes and Mornington Peninsula wine votes at 129.

The food was 2 entrees, 2 mains, cheese and coffee. Very difficult to choose the pork jowl or the poached eye fillet as the dish of the evening.

Thanks to committee members Nick Balazs and Tony Sewell for organizing another wonderful event. Thanks to all 49 attendees for making another evening of mirth, merriment and fun.

Looking forward to 2020's Comparative Tasting ... the question is which region next???

Cheers.....

FMPV's Roving Reporter





GETTING THE
POUR SIZE RIGHT!

Chris Strickland,
Richard O'Shea
& Luc Stijen

10 out of 10 for effort!

No knee replacement were
going to keep Richard
Fardell & Glenn Lugg from
our winemakers lunch



Lot of laughter at
Monkey Business

Save the date! Save the date



YES!!!!, It's on again- our end of year combined AGM & Christmas BBQ lunch.

| | |
|------------|-------------------------------------------------------|
| WHEN????? | SUNDAY 24/11/2019, 11.45 A.M. |
| WHERE????? | PARADIGM HILL WINERY 26 Merricks Rd, Merricks 3916 |
| COST????? | \$25 p/p members, \$30 p/p guests |

All details for this event including booking forms will be emailed to members in the following weeks. At the same time, we will advise 2020 subs.

Looking forward to seeing you all there.

Sue Sewell, Stephen Ellis & the 2019 Committee.