

# FRIENDS OF THE MORNINGTON PENINSULA

## MARCH 2021 NEWSLETTER

Dear Friends

It is with some trepidation that I have taken on the position of President of the FMPV Inc for 2021.

The “Friends” have been a most enjoyable and satisfying association for me over 25 years and I want to help ensure their continuing viability.

After a uniquely difficult year for all of us in 2020, I hope to regenerate the joys of the many deep, long term friendships we have forged over the last thirty-two years over a glass (or two at least) of the wonderful wines from the Mornington Peninsula.

During the “Curse of the COVID” your Committee strove valiantly to organise events for our members only to be constantly frustrated by the unpredictability and urgency of the anti-viral lockdowns. Fortunately to the best of our collective knowledge none of our members contracted the virus and the Mornington Peninsula was really only affected by the economic fallout.

With hindsight (being previously President from 2001 to 2007) I believe that our members have as deep a thirst for knowledge about the mysteries and complexities of fermented as consuming the wine itself.

So in 2021 we will be striving to host as many events as possible with an emphasis on broadening your appreciation –in the widest sense- of the diverse wines from the Peninsula. I urge you to participate as fully as you can and we are counting on your enthusiastic support for the events we will be offering. Especially as our usual winter diversion of overseas travel is currently precluded and we can re-focus our attention on the many diverse and interesting wines from our local winemakers.

Let us take our revenge on that disruptive virus by embracing our social lives through the FMPV this year. After all there are very few cities in the world that have such a range of wine producing areas that produce such a wide variety of excellent wines within an hour’s drive as we enjoy in Melbourne!!

Sincerely

Nick Balazs



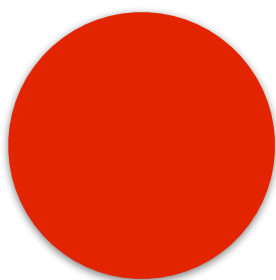
2020 Acting President Robyn Kelleher welcoming incoming President for 2021, Nick Balazs

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## 2021 FMPV MEMBERSHIP SUBS ARE DUE NOW

Because 2020 didn't provide value for money due to cancellations because of pandemic, the FMPV committee decided to extend the 2020 membership to 1 March 2021 and provide a discount to their next year's subs. Existing members will pay \$30 pp and 2021 new members will pay \$40 pp. We hope to get back to standard renewal dates and subs at the end of this year.

Membership renewals are on the reply slip page at the end of this newsletter.



### WINE TASTING THIS MONTH AT SORRENTO BOWLS CLUB

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**VENUE:** Sorrento Bowls Club,  
David Mc Farlane Reserve,  
Hotham Rd Sorrento Vic 3943  
(03) 5984 2831.

**COST:** \$10 Per Person.

**WHEN:** Sunday 28th March at 2 pm

Tasting of wine from the FMPV WINE CELLAR.  
Includes Cheese and biscuits.

This is a chance for members to reconnect over sampling wines.

There is on site parking.

Can members indicate on the reply slip if they intend to stay on for Barefoot Bowls (weather permitting).

Reply slip: last page. Queries: Susie Bell, tel 0412191144

## 2020 AGM held 2021

What a magnificent venue Elgee Park is- a perfect mix of wine, art & hospitality. On the day we had blue skies and 28c temperature.

What a magnificent meeting we had- WAIT!!!!  
WHHHHHAAAATTTT!!!!

Yes it's true- thanks go to Robyn Keleher & Nick Balazs for a well run meeting. Thanks go to all committee members who were on deck ensuring that everything was ready for attending FMPV members.

And finally, thanks go to the 65 members & guests who attended on the day; who I know enjoyed the **Elgee Park Fraiche** with their BYO lunch, as well as the other **Elgee Park** wines that were available for purchase at special prices for Friends. Starting the day with the **2016 Elgee Park Cuvee Brut** and catching up with Friends put smiles on everyone's faces. Finishing lunch with our traditional AGM treat to go with tea/coffee along with the Elgee Park Art Walk for the more energetic Friends- a perfect way to end the day.

Ready to do it all again???? 😊  
then see you at Paradigm Hill Winery on 21/11/21 for the 2021 AGM!!

Sue Sewell, Secretary





For many years the Friends have offered to help the Vignerons with picking on a volunteer basis.

This year vintage is expected to take place between now and mid to late April.

We will give you as much notice as we can as to when you might be required but this depends on when the Vignerons decide their fruit meets their requirements for picking. Sometimes it will be a quick decision by the winemaker that a parcel of fruit is ready. Usually it's just for a morning and mostly there's a snack provided.

Many of you have indicated on your membership form that you would like to assist the vigneron. If you would like to be included on the Friends roster of volunteers for this March/April, please reply to me at [rdeboos@icloud.com](mailto:rdeboos@icloud.com),

In addition to Covid safe protocols, Vignerons will also require that pickers follow Phylloxera Best Practice Guidelines for entry into the vineyard. Whether or not this is the case, we suggest that you:

1. Sterilise any secateurs which you bring if the vineyard does not provide secateurs for your use. However most vineyards provide sharpened, sterilised secateurs.
2. Disinfect any clothing or shoes which have been used at another vineyard to that at which you are picking; particularly in another region. Some vigneron provide disposable plastic gloves. If you don't like wearing plastic gloves, wear cheap new gardening gloves (reject shop, Bunnings)
3. Wear a hat and bring a water bottle

Rod de Boos, Committee Member

## COMPARATIVE TASTING DINNER, SATURDAY 24 APRIL 2021

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This year we will be gathering to compare wines from Burgundy, France to wines of the Mornington Peninsula. David Snook from the Safety Beach Yacht Club will be devising a multi course menu to complement the wines.

The wines will be two per course in colour coded paper bags. The table captains ascertain how many per table like a particular concealed wine. The results are called out for the tally board and the wines revealed.

A winemaker will be there to discuss the wines.

The cost will be \$150 members and \$170 guests. More details will be provided later in a flyer, however should you wish to pay now, please complete the reply slip, and pay, to secure your place.

Tony Sewell, Cellarmaster.



Sneak peek of some of the wines for this year's dinner

**What's the Buzz??- The other Pinot on the Peninsula**..... Notes from an unsophisticated palate!

Okay, I'm the first to admit it.....It has taken me quite some time to become more appreciative of Pinot Gris/Grigio. In fact, Tony will attest to both my "eeeeuuuww" screwed up face reaction when tasting this variety a decade or more ago, and receiving the look that asks "why are you even asking me if I'd like this wine when there is beautiful Mornington Peninsula Chardonnay or Rose on offer".

Well, in recent months I've become more open minded to this variety as a result of 2 tasting experiences.

The first being a visit to Moorooduc Estate before Christmas- thanks to Kate Mc Intyre for a wonderful tasting & learning experience.

By chance, Tony recently received an email from Moorooduc that summed up their approach to the variety that made perfect sense to someone who has chosen to "cap" their wine knowledge to those wines I like & those I don't like; & it reminded me that maybe "the other Pinot" will become another iconic Mornington Peninsula variety.

To quote Moorooduc Estate: " Simply put, Pinot Gris is the French name for the variety and Pinot Grigio is the Italian name for the same variety. Unfortunately, in Australia, the difference between the two has become confused and confusing. Some people say Gris is sweet and Grigio is dry, others say Gris is ripe and full flavoured and Grigio is lighter and fresher. Others just throw up their hands. And to add to the confusion, it is most often made as a white wine, but if you leave it on its copper coloured skins during the fermentation, it comes out pink..... Here at Moorooduc Estate, we make three different Pinot Gris - and they are all called Pinot Gris, not to align them with the French/Alsace styles, but because that is the international name for the variety!....."

The second was a visit after Christmas to Ocean 8, where a delightful Ocean 8 Pinot Gris was enjoyed while eating Vietnamese food lunch at Ocean 8.

Tony & I have had many conversations re what wine to match to Asian food & again to quote Mike in a recent online article for "Young Guns of Wine" written by James Vercoe.

"It's (Pinot Gris) quite textural with some nice oily characters, which then balance out that (Vietnamese/Thai) food. It sits behind those ingredients, so you still taste them, but then you get beautiful flavours [from the wine] behind that. And it's quite versatile in matching with strong ingredients like coriander and lemongrass, ginger... not a lot of wines match with those foods..... Because of the cooler climate we get really good acidity from the Maritime influence, which is amazing," says Aylward. "You've got the cool winds coming off the cool water acting like an air conditioner for the region. It's quite unique in that way, giving us great acidity and fresh, fragrant wines."

Mike also noted that producers on the Peninsula are focused on quality not quantity which is always reassuring.

Are you interested in trying quality Pinot Gris???????

Why not check out the following wineries regarded as "ICONIC" for their take on this grape variety:

Mooroduc Estate, Ocean 8, Paradigm Hill, Scorpo, Quealy & T’Gallant. Kerri Greens is noted as representing the “New Wave” approach to Pinot Gris.

Enjoy your tastings & be safe.

Sue

More Info on **Pinot Gris/ Grigio** taken directly from [www.younggunofwine.com](http://www.younggunofwine.com), with editing/ emphasis on Mornington Peninsula wines.

“Pinot gris and pinot grigio are used alternately in the New World, usually by makers who want to distinguish between finer, more mineral styles (grigio) and more plush and textural ones (gris). The idea here is to reference the wines of Italy for the former, or those of France, specifically Alsace, for the latter.

**What pinot gris/grigio tastes like:** Being able to be picked along a varied ripeness scale and made in quite different ways, pinot gris can taste wildly different from one producer to the next. Picked early and fermented simply, it is a fairly neutral grape, with different nuances of pear being the common descriptor, with fresh fruit drifting into stewed or baked pear as it gets riper. Allowed to ripen further, and those flavours can become more exotic and quite spicy, with botrytis sometimes adding even more luscious layers. It is not uncommon to see pinot gris with a little residual sugar, from a little to quite a lot, while those examples that have seen skin contact can have aromas that recall red berries and spicy, almost red vermouth-like notes.

**Vineyard & winemaking:** Ripening early, pinot gris is a cool climate variety, but the fruit can be picked both early and late, ranging in style from bright and acidic, to rich and full bodied, to lusciously sweet. Pinot grigio is an offspring of pinot noir, or rather a mutation, with the skins having quite a red hue when fully ripe. If the wine is left in contact with those skins or is pressed hard before fermentation, that colour is readily transferred, with wines ranging from slightly coppery tints to those that look more like light reds. With that colour can come a bit of tannin, too, which can work well with weightier expressions, but can look coarse on lighter ones. The grape is a very versatile one with it susceptible to botrytis, which can be a problem if making pure, dry style, but it also allows for the possibility for late-picked wines of incredible intensity.

**Pinot gris/grigio in Australia:** Although pinot gris came to Australia in the 1830s, it took until the very end of the 20th century for it to find favour. But once convinced, Australia fell for the grape in a big way, with total plantings now around 4,000 hectares, which generate about 9 per cent of all white wine made here. And while you’d expect those vines to be concentrated in cooler areas, the Riverina and Murray Darling make up the lion’s share of those 4,000 hectares. Major vineyards are also located in Padthaway and Wrattontully, with regions like the Adelaide Hills and Mornington Peninsula capturing much attention for the quality end of the market, but only accounting for a fraction of the output. The real pioneers of the grape were Kevin McCarthy and Kathleen Quealy in the 1990s, who made a raft of expressions on the Mornington Peninsula



under their T'Gallant label, before selling and setting up under the Quealy Winemakers banner, where they have continued the exploration.



Our multitasking Secretary, Sue Sewell, preparing for the AGM at Elgee Park. The wines on taste are behind her, as are some of the original artworks on display.



## REPLY SLIP

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Date	Function	Venue	Cost	Names Attending	Total
Now	Members subs due		\$30 pp existing members \$40 pp new members		
S u n 28/3	Wine tasting	S o r r e n t o Bowls Club	\$10 pp. Please Indicate if you wish to stay on for barefoot bowls		
S a t 24/4	C o m p a r a t i v e Dinner	S a f e t y Beach Yacht Club	\$150 pp members \$170 pp guests		

Please direct transfer your amount to FMPV account BSB 013 494 account 109287789. Include your surname and initial in the reference line.

It is helpful to our hardworking treasurer, Glenn Lugg, if you email what you've paid for, the full names for name tags, and any dietary requirements eg vegetarian, allergies etc.

## Diary Dates

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Sunday 19 September.

Winemakers lunch. Portsea wine estate at Monkey Business, Dromana

Sunday 21 November

AGM at Paradigm Estate

