

FRIENDS OF THE MORNINGTON PENINSULA VIGNERONS



1 May, 2021

www.morningtonwinefriends.com

Hi Friends,

Well we've had a busy year so far:

Lunch at Veraison, Annual General Meeting at Elgee Park, Wine tasting of our cellar wines at Sorrento Bowls Club and the annual Comparative Tasting Dinner at Safety Beach.

This Saturday some of our members are helping the MPVA out by assisting at their annual winery walk in Red Hill.

You are receiving this newsletter because you have paid your annual subscription. Those who haven't paid don't receive further notification of events and can't attend at members' prices.

Between now and August we have a full schedule:

A midweek evening bottling event at Foxeys, the wonderful 3 vineyard tour, a midweek lunch at Unica in Capel Sound featuring Italian varieties of wines grown on the Peninsula, Surprise Lunch at Loquat in Sorrento on a Sunday using wines from our FMPV cellar, a midweek wine tasting and lunch at Red Hill. All perfect for the winter months ahead.

Saturday's Comparative Dinner at Safety Beach Yacht Club was a great night. We knew what wines were being served but they were served in carafes so we had fun attempting to work out which wine was from Burgundy / Mornington Peninsula. We obviously like our region's wine as they were clear winners. The speaker addressing the Burgundian wines, Caroline Lewis (nee Garzagnes) was a great sport and Mike Aylward from Ocean's Eight who spoke to the Mornington Peninsula was relieved. The food was excellent and a lot of effort had been taken to match the wines.

Our Vice President, Robyn Keleher, spoke this week to our Winemaker of the Year, Kevin Bell of Hurley's Wines, to give him the news of how well his wine went. He was thrilled, especially knowing who the competition was!

Cheers, Gaye Storey



Right: Kevin Bell, with his plaque for Winemaker of the Year Award for Excellence at his cellar at Hurleys Wine.



**Saturday night
Comparative Tasting
Dinner held at Safety
Beach Yacht Club.**



“Italy on the Peninsula”

Unica Cucina e Caffè. Wednesday 9 June 2021. 12.00 for 12.30

1571 Point Nepean Road, Capel Sound

The Mornington Peninsula Wine region is renowned for Chardonnay and Pinot Noir. However, it is also home to a range of other grape varieties including a number of Italian varieties. As the Cellar Door Society explains:

“Italian wines are more on the savoury side, making them the perfect wine to pair with food. In addition to being fantastic food wines, Italian wines tend to have more natural acidity than French grape varieties which means they can cope better in hotter climatic conditions.... Mornington Peninsula is where the birth of Pinot Grigio occurred. It was introduced by Kathleen Quealy and her husband Kevin in the 1990’s despite a lot of critics at the time believing the decision to introduce a new style was risky. It clearly paid off and was the beginning of Pinot Grigio in Australia.”

The Peninsula is also synonymous with good food and it would be difficult to find better Italian food on the Peninsula to that served at Unica Cucina e Caffè where Chef Michelle has prepared a 3 course menu of 3 sharing dishes in each:

Entrees: In house baked bread; Polpote della Nonna (Italian meatballs in Napoli sauce); Zuppa di Cozze (local mussels cooked with garlic olive oil white wine & fresh tomato); Caprese.

Mains: Penne in Napoli sauce, Malloreddus (gnocchi in red wine & rosemary Ragù; John Dory in fresh tomato base served with potatoes, zucchini & carrots, seasoned with dill.

Dessert platters.

So join us on Wednesday 9 June 2021 for a mid-winter Italian feast at Unica featuring some of the lesser known Italian wines produced on the Peninsula from grapes grown on the Peninsula.

The cost for this function will be \$70 for members and \$80 for guests.

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, BSB 013 494 account No 1092 87789

Do not forget to include your name(s) in the details you send. If you have seating preferences please advise Glenn and we will do our best to place you on tables to accommodate your wishes. Please also include your Guest’s names for name-tags. Finally, please advise any dietary requirements.

Rod de Boos, Committee Member

Ci vediamo a giugno

February wine tasting event:

On the day we had 57 members and guests participate in the tasting of 7 different wines from the FMPV cellar.

We were fortunate to have the Sorrento Bowls Club available for the tasting as many vineyards were unavailable to host such a large group.

The Sorrento Bowls Club proved a perfect venue and thanks must be conveyed to the President Alan Fincher for his outstanding support and allowing and encouraging guests to try out bowls.

Thanks also to Robyn Kelleher who worked hard in securing cheese platters and scones being distributed to each table.

The Cellar Master Tony Sewell was most insightful in his descriptions of the wines and thanks must be conveyed for his selection of a most enjoyable wines.

Thank you all for your attendance and appreciation of the wines.

We look forward to our next event.

Best wishes, Susie Bell (Committee Member)



Susie Bell (at left with Tony Sewell and below pouring wines with Alan Fincher)



3 Vineyard/Winery Tour and Dinner

Sunday 23rd May, 2021 1pm – 6.30 pm

This exciting FMPV event will start at 1.00pm at either Wynnton Ridge, 24A Shoreham Road Shoreham or at Nazaaray Estate, 266 Meakins Road, Flinders, depending on which tasting group you are assigned.

To avoid disappointment and to accommodate the limited capacity of the smaller wineries (Wynnton Ridge & Nazaaray Estate), participants in this event will be divided into 2 groups. One group will commence at Nazaaray Estate and the other at Wynnton Ridge at 1pm. They will then alternate for each tasting time slot, the second being at 2.30pm. Participants will be notified prior to the event at which winery they will start.

All will come together at Mantons Creek for the final tasting and dinner at its restaurant.

Wynnton Ridge will offer a tasting of wines made by Michael Kyberd. The wines on tasting will be Pinot Gris, Chardonnay, Pinot Noir and Shiraz. Cheese and biscuits will be supplied. A discount of 10% will be offered on all purchases in excess of 6 bottles and a 2016 chardonnay will be on offer at \$90/half dozen(50% discount), if still available.

At Nazaaray Estate, the owner, Param will talk us through a tasting of a range of his wines, accompanied by more cheese and biscuits. A discount of 10% will be offered on all purchases of 6 or more bottles.

The Mantons Creek Estate tasting at 240 Tucks Road, Shoreham will start no later than 3.45pm.

Watch out for FMPV sign for LEFT turn near the creek to the owner's Man Cave as it can be a little difficult to find this location which is in a separate building from Manton's Creek Tasting room and restaurant.

The owner Nunzio Pellicano has agreed to have a tasting of his wines in his Man Cave on the winery complex. We will be tasting 4-5 wines (made by Michael Kyberd) and Cass Hirning the Cellar Door Manager will talk us through the wines. Nunzio has agreed to allow us to taste an original Chardonnay made early in 2000s which is still holding up. Discounts ranging from 10 -20% will be offered on selected purchases of 6 bottles or more.

At approx 4.30pm we will move to the winery restaurant for a 2 course dinner at Quattro restaurant located within the winery complex.

Food will consist of chef's selection of wood fired pizza with crispy kale & cauliflower, coconut yoghurt and seed, roasted beetroot, goats curd salad with candied walnuts as well as a mixed salad. Dessert consists of mixed cannoli followed by tea and coffee.

The Mantons Creek wines will be available to have with your meal at your cost.

The function will finish at approx 6.30pm

Cost is \$60 pp for members and \$70 pp for guests. RSVP and payment by 13th May 2021 at the latest. Contact Nick Pantazi on 043 8314748 or email to pantazinick3@gmail.com for any further details

To book, please advise our Treasurer Glenn Lugg on glenn.lugg@gmail.com with names of those attending, any dietary requirements and payment by electronic process to the FMPV Inc. Bank account, BSB 013 494 account number 1092 87789

June 2021

Bubbles Experience/Tasting at Foxy's Hangout, 795 White Hill Road, Red Hill

Thursday Evening 24th June, 5 - 7pm



Tony & Michael Lee have agreed to offer FMPV members an exciting & comprehensive wine experience, covering both the making of their sparkling wine (dosage process) and a tasting of their full wine range. A highlight will be a “selected” tasting of some back vintages accompanied by some delicious finger food. **Members only** as places are very limited.

Cost \$30 pp.

To allow more members to share this experience we will be offering the same function in 2022 for those of you who missed out. **Members who missed out on this year's event will be given priority in 2022.**

Regards

Glenn Lugg, Treasurer

Reply slip

Date	Function	Venue	Cost	Names Attending	RSVP date
Sun 23 May 1pm	3 Vineyard tour	Various	\$60 members \$70 guests		13 May
Wed 9 June midday	Italian Lunch	Unica, Capel Sound	\$70 members \$80 guests		2 June
Thur 24 / 6 5pm	Foxeys bottling	F o x e y s Hangout Red Hil	\$30 members only		17 June

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Each venue has a different cut off date for bookings and refunds. Please bear in mind that chefs order the food at least a week ahead.

Bookings are only secure when your money has hit the FMPV account, and a waitlist is held for most events.

DIARY DATES FOR EVENTS NOT YET COSTED

Sunday 11th July. Surprise Lunch at Loquat Restaurant, Sorrento, using wines from FMPV cellar.

Wednesday 18 August. Wine Tasting & Lunch at Red Hill Estate

Sunday 19 September. Winemakers lunch. Portsea wine estate at Monkey Business, Dromana

October: to be advised.

Sunday 21/11/21 AGM at Paradigm Estate

Photo Gallery

