

# FRIENDS OF THE MORNINGTON PENINSULA VIGNERONS



[www.morningtonwinefriends.com](http://www.morningtonwinefriends.com)

6 June, 2021

Hi Friends,

Here we are again in lockdown. However we don't need to be Negative Nellies because we have rescheduled one FMPV event and are soon providing a terrific bonus to paid up members.

The midweek lunch at Unica in Capel Sound featuring Italian varieties of wines grown on the Peninsula has been rescheduled to

**Wednesday, 30 June.** Even

if there are the past social distancing rules in place Unica can accommodate 50 people. Currently 49 people have booked for this Wednesday. Our treasurer, Glenn Lugg, would like you to contact him if you had booked the previous date and cannot make it to the new date or you choose a refund/credit. If you would like to be on the waiting list for this, please contact Glenn Lugg at [glenn.lugg@gmail.com](mailto:glenn.lugg@gmail.com).

Our weekend Surprise Lunch at Loquat in Sorrento on Sunday 11/7/2021, using wines from our FMPV cellar. Also a midweek wine tasting and lunch at Red Hill Wine Estate on 18 August are detailed in this newsletter. All perfect for the winter months ahead. Reply slip on last page.

From our Cellarmaster, Tony Sewell: "Lockdown is frustrating for all of us so, to help get you through, FMPV is giving a bottle of wine to each of its members. You will be contacted by a member of the Committee who will organise to deliver to you a bottle from the FMPV Cellar. Wine will be brown paper bagged, so what bottle you get will be entirely random. The Committee hopes you enjoy a nice drop to help prevent those mid-winter lockdown blues."

Just before lockdown we had the 3 vineyard tour on a balmy autumn day. The views astounding (*photo of Wynnton Ridge above*), the winemakers were welcoming and gave great wine deals. Everyone really enjoyed the day and early dinner.

I will be seeing some of you in person when I deliver your mystery wine from the FMPV Cellar. However we do not have many of your Peninsula addresses. You will get an email from me if I need your beach address.

Cheers, Gaye Storey



# The long awaited 'SURPRISE LUNCH'



**A Two Course lunch is to be held at Loquat Restaurant, 3183 Point Nepean Rd, Sorrento, on Sunday 11th July, 2021 at 12.00 pm.**

Come and enjoy a lazy Sunday Lunch, delicious food and great wines, in the delightfully cosy dining room at Loquat Restaurant. On arrival you will be invited to sip an aperitif whilst mingling with friends. Then, take your seat at tables for 6 where FMPV cellar wines, cleverly disguised in brightly coloured wrapping paper, are waiting to be discovered.

When we are all seated the unwrapping can begin and the 'surprise' wine, Red and White, can be shared whilst your choice of dishes will be served.

Entree:                   Pork & Pistachio Terrine   or   Vegetarian Croquettes  
Mains:                    Barramundi   or   Slow Cooked Beef Cheeks  
Vegetarian Choice:   Field & King Mushroom Gnocchi  
Side Dishes:            Winter Greens and Potatoes

**Please make your choice for both courses.**

On completion of our meal tea and coffee will be served, accompanied by a delicious glass of 'sticky' wine.

The cost for this function is \$80 for members & \$90 for guests. RSVP and payment no later than 4th July. Contact Robyn Keleher, 0424188650 for any further details.

To book, please advise Robyn by email [robynkeleher@hotmail.com](mailto:robynkeleher@hotmail.com) with the names of those attending including their choice of entree and main, and please notify any food allergies /dietary requirements.

Due to current Covid regulations the maximum number for catering is 48 persons.

Payment is by electronic process to the FMPV bank account, bsb 013494 A/c 109287789

Looking forward to seeing you there.

*Robyn Keleher , Committee Member.*



## RED HILL ESTATE WINE TASTING & MAX'S RESTAURANT LUNCH

ON WEDNESDAY 18<sup>TH</sup> AUGUST  
2021 at noon.

53 Shoreham Road, Red Hill

The wine tasting is at the cellar door at 11.59am, and Nick Metello the Cellar Door Manager will take us through the tasting sheet of 8 wines, and one vintage chardonnay.

The wines will be sold at cellar door prices and we will receive a 10% discount for buying 6, and 20% for 12 bottles.

Some cheese & biccies will be provided by FMPV during the tasting – but don't eat too much because we don't want to spoil the meal.

The lunch in Max's will be from 1.00pm and will consist

of -

A) **entree** - a selection of chef's tastes

B) **main meal** -

- 1) charred ocean trout with dashi & mori
- 2) Roast beef with mushrooms, turnip and white sauce

Wine is to be bought at the restaurant for your meal. Wine will be sold to guests at cellar door prices so that each table can choose (agree) their favourite wine to have with the meal. Unfortunately people cannot take their bought RHE wine to the restaurant because they are separate organisations.

The views from the restaurant onto Westernport bay are spectacular and the tasting room is on the back of the restaurant.

The wines that we will be tasting are listed on the attached Red Hill Estate order form for Friends of Mornington Peninsula Vignerons. (Separately sent with newsletter email). Also attached there is the order form because they offer free delivery if ordered on the day. If you enjoy the wines it is worth considering becoming a RHE member because they offer a 20% discount on all wines bought.

Cost: \$70 for members & \$80 for guests.  
Reply slip on last page.

*Greg Eagle, Committee Member*





## Fantastic 3 Vineyard Tour Sunday 23rd May 2021 – A Great Success!

48 FMPV members and their guests turned out for a memorable and enjoyable amble through Wynnton Ridge, Nazaaray Estate and Mantons Creek wineries.

We were blessed with a sunny autumn Sunday and able to sit, sip and chat outdoors whilst investing in some well discounted wines. Due to the popularity of this event, the numbers were split into two groups to meet with Covid distancing restrictions as well as size limitations at the first two wineries.

We alternated the two groups between Wynnton Ridge and Nazaaray Estate, with both groups coming together at Mantons Creek for a unique tasting followed by an early dinner of pizza, dessert and coffee in the Quattro restaurant at the Mantons Creek Estate.

David Jones, the owner of Wynnton Ridge and Paramdeep Grumman, the owner of Nazaaray Estate, together with Nunzio Pellicano, the owner of Mantons Creek, with the support of Nunzio's winemaker Michael Kyberd, took us on an exciting wine journey of their uniquely crafted wines.

The overall result was a record busting member/guests purchase of wines of approx \$8000 from the 3 wineries. Everyone was delighted!

A special mention to Nunzio for making his Mancave available to enable us to accommodate our large number, for the final tasting of the day.

Overall we received very positive feedback, and a great day was had by all. I wish to thank Glenn Lugg for his huge assistance in helping me organize the event and Nick Balazs for his support especially in providing such a wonderful cheese selection.

Given the quality and complexity of this event we are happy to report the event was organized within budget.

How lucky we were that we avoided the Covid 19 restrictions which were upon us just a few days later.

*Nick Pantazi, Committee*



*Nazaaray Estate*



*Mantons Creek wines*





## **“Italy on the Peninsula” at Unica Cucina e Caffè.**

**Wednesday 30 June 2021, 12.00 noon for 12.30 pm start.**

**1571 Point Nepean Road, Capel Sound**

The Italian lunch will feature Italian varieties of wine grown on the Mornington Peninsula. Unica Cucina e Caffè where Chef Michelle will prepare a 3 course menu consisting of 3 sharing dishes in each course to complement the wines.

Entrees: In house baked bread; Polpette 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.

The cost for this function will be \$70 for members and \$80 for guests. At the time of writing this newsletter, we haven't heard if there will be Covid indoor spacing requirements. **Our current bookings of 49 will fit in with last year's post lockdown rules. We will only take further bookings if the covid restrictions return to what we had before this latest lockdown.**

*Rod de Boos, Committee Member, telephone 0437 094 965*

## **Bubbles Experience/Tasting at Foxey's Hangout**

**Thursday 24 June at 6 pm.**

**795 White Hill Road, Red Hill**

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. Currently booked out and a waitlist is held.**

**For those attending, you will be contacted by email if Covid distancing rules of 1 person per 2 sq.m return, require this event will be rescheduled.**

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.

## Reply slip

Date	Function	Venue	Cost	RSVP date
Wed 30 June midday	Italian Lunch	Unica, 1571 Pt Nepean Rd Capel Sound	\$60 members \$70 guests	Future bookings on hold
Thur 24 June evening	Foxeys bottling <i>Please watch to see if Covid rules require rescheduling</i>	F o x e y s Hangout Red Hill	\$30 members only	Booked out
Sun, 11 July midday	Loquat Lunch <i>See note 1. below</i>	Loquat 3183 Pt Nepean Rd Sorrento	\$80 members \$90 guests	4 July
Wed 18 Aug Midday	Wine tasting followed by lunch at Max's	Red Hill Wine Estate 53 Shoreham Road, Red Hill	\$70 members \$80 guests	11 August

Note 1 To book, please advise Robyn by email [robynkeleher@hotmail.com](mailto:robynkeleher@hotmail.com) with the names of those attending including their choice of entree and main, and please also notify any food allergies / dietary requirements.

Payment is by electronic process to the FMPV bank account, BSB 013494 A/c 109287789, Some of the events are similarly costed, so please email our Treasurer, Glen Lugg, for what events you've paid for. Names of guests are required for name tags. If there are dietary requirements, please advise at time of booking. Glenn's email is [glenn.lugg@gmail.com](mailto:glenn.lugg@gmail.com)

### DIARY DATES FOR UPCOMING EVENTS

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

October: Single Winemaker Visit

Sunday 21/11/21 AGM at Paradigm Estate







# Photo Gallery

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