



# FRIENDS OF THE MORNINGTON PENINSULA VIGNERONS JUNE 2022 NEWSLETTER

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

Dear Friends

The first half of 2022 has been a busy time for the Group. Since our April Newsletter we have held a wine, cheese and charcuterie event at the Sorrento Bowls Club, the Annual Comparative Tasting at the Safety Beach Sailing Club and the 3 Vineyard Tour. All have been extremely enjoyable and reports of these events are set out below. Diary dates for the rest of 2022 are set out on the last page of this Newsletter.

In addition, the Winter Wine Weekend run by the Mornington Peninsula Vignerons Association will be held over 11 to 13 June at the Red Hill Showgrounds. Tickets are available through the MPVA website ([Winter Wine Weekend | Mornington Peninsula Wine](#)). This is an extremely enjoyable event with good food and the opportunity to sample wines from all over the Peninsula in one place.

Please welcome new members Anne and Scott Nelson and Panj & Paula Lall. At our functions, new members have a yellow name tag so that members can identify them and introduce themselves.

# RECENT EVENTS

## SORRENTO BOWLS CLUB WINE, CHEESE AND CHARCUTERIE TASTING



Organizer Suzie Bell presenting at the Sorrento Bowls Club.

39 members and guests attended this function and sampled a magnificent range of wines.

The 5 wines included a 2021 Pinot Gris from Phaedrus, a Pinot Grigio from Vino Intrepido from the FMPV cellar, a 2021 Pinot Grigio by Quealy, a 2018 Pinot Noir from Merli and finally a 2019 Sangiovese from Panton. Karen Panton also supplied bunches of the grapes used to make the Sangiovese wine for each table to compare to the wine.

Gaye Storey sourced excellent Cheese and Charcuterie platters from Boatshed Cheese in Dromana which were selected by Sarah from Boatshed to complement the wines.

The intention of the wine tasting was for members to sample and comment on the wines. Peter Gillson our new cellar master provided great insight into the wines as part of that discussion which proved to be interactive, lively and a great deal of fun. When voting on the wines, comments were varied but the first and last wines appeared the most popular although each had its supporters. Overall, a very successful event enjoyed by all.



A big thank you the Sorrento Bowls Club and to Alan and Marg Fincher for facilitating the use of the Bowling Club as the venue for this function.



# 2022 COMPARATIVE TASTING AND DINNER

## Mornington Peninsula versus Gippsland

On Saturday evening the 23rd April 2022, 39 Members and 7 Guests assembled at the Safety Beach Sailing Club for the annual Comparative Tasting Dinner.

We were joined by Tony Lee from Foxey's Hangout Winery, who took the role of



Speaker for the Mornington Peninsula Region, and Marcus Satchell from Dirty Three Wines as Speaker for Gippsland. Nick Balazs acted as Master of Ceremonies for the evening.



Tony Lee

## Marcus Satchell

Nick's first task was to present Robyn Keleher, who left the Committee at the end of 2021, with a bottle of 2012 Moorooduc Estate Shiraz from the FMPV Cellar as thanks and recognition for her many years of service on the Committee including Vice President and Acting President.

Nick also expressed his thanks and appreciation for the hard work done by Peter Gillson, our new 2022 Cellarmaster, who did much of the organisation for this evening's event. Before the commencement of the formal wine comparisons Nick mentioned the passing in late January of Baillieu ("Bails") Myer who planted the first commercial vineyard on the Mornington Peninsula in 1972 and was a great supporter of the "Friends". So it was fitting that the Welcome (Sparkling) Wine for the evening was the



2018 Vintage Pinot Noir /Chardonnay from Elgee Park, which was used in a Farewell Toast to this visionary man who was seminal in establishing the thriving wine industry of the Mornington Peninsula today.



After introducing the two Regional Speakers (Tony and Marcus) the First Wine -Pinot Gris- was served identified only as "Red Dot" or "Blue Dot" accompanied by the first Entrée of Cured King Salmon, Smoked Beetroot, Roe and Dill

Buttermilk Sauce, which proved an excellent match to both wines which were at the more complex end of the Pinot Gris spectrum. The scoring was the closest on the night, with the Red Dot preferred to the Blue Dot- 29 votes to 19. When unmasked the Red Dot turned out to be 2021 Portsea Estate from Mornington Peninsula (RRP \$27), while the Blue Dot was 2021 Bellvale from Gippsland (RRP \$24). Speakers commented that both wines were very good and excellent value, with the Portsea Estate PG coming from one of the smallest vineyards while the Bellvale PG came from one of the largest vineyards in the Gippsland Region. We were off to a good start.



The Second Wine-Chardonnay- was served with Pork Belly (with crisp crackling!), Pickled Kohlrabi, Burnt Pear and Citrus Vinaigrette which turned out to be an unexpectedly good match to the Chardonnays presented. Due to the unavailability of a matching vintage from Gippsland we compared the 2021 Lightfoot Myrtle Point Chardonnay (\$30) from Bairnsdale in

Gippsland with 2020 Stonier Mornington Peninsula Chardonnay (\$28). Coming from the largest winery on the Mornington Peninsula this was a blend of fruit from several vineyards all owned by Stonier. When the wines were unmasked the Stonier (Blue Dot) was clearly preferred, scoring 30 votes to 18 for the Lightfoot, which had been awarded Best Chardonnay at the Gippsland Wine Show two years running!! The Stonier was a smoother, “rounder” wine compared to the more savoury, structured Lightfoot (which was actually preferred by both winemakers present!) and possibly matched the Pork Belly better. Stonier Wines regard 2020 as the best vintage for Chardonnay on the Mornington Peninsula in a decade! Two rounds won by Mornington Peninsula.

Then on to the Third Wine- Pinot Noir! This wine accompanied a complex “Assiette of Chicken” with breast and thigh cooked differently with different sauces. Chefs David Snooks and Paul Golding were really demonstrating their skills and not serving the more usual duck dish with a Pinot Noir! The preference score showed the greatest differential of the evening- 34 votes for Red and 14 for the Blue. It was with considerable relief that the winning wine was the 2021 Dirty Three Wines “All the Dirts” Pinot Noir (\$48) from Gippsland, a blend of fruit from all five vineyards (“dirts”) owned by Marcus Satchell and Lisa Sartori. Needless to say, Marcus was very pleased (ecstatic?) as all cool climate winemakers seem to regard Pinot Noir as their greatest challenge and test of their skills. The Mornington Peninsula wine was 2021 10X Ten Minutes by Tractor Pinot Noir (\$38); a well-regarded blend of fruit from several Mornington Peninsula vineyards. Peter and I had some concerns about presenting such young red wines but as 2021 vintage

was all that was available within our price envelope, we had little choice. As it turned out both wines were very good and made the point that one should not disregard current vintage wines made to a price point, which usually involves blending grapes from multiple sites.

The final comparison wine for the evening was Shiraz, which again led to a minor mis-match in vintage. While Peter and I were deciding on the Shiraz to represent Gippsland, having already purchased a 2019 Mornington Peninsula Shiraz, our Gippsland choice sold out of their 2019 vintage, so we settled for the 2020 vintage. The food accompaniment was Sous-Vide Striploin, Onion Textures, Pickled Local Capers, Braised Oyster Blade, Native Pepper Berry Ragu. This hearty fourth course really filled us all and went well with the Shiraz. The Red Dot again won convincingly-32 votes to 16 -and when unmasked was 2019 Foxey's Hangout "Red Fox" Shiraz (\$32) and the Blue Dot was 2020 Purple Hen Shiraz from Gippsland (Phillip Island!) In this case vintage difference could have played a significant part as 2019 was a very good vintage, especially on the Mornington Peninsula. Both Speakers commented on how well the food matched the wines and the chefs and the service team were thanked for their excellence.

It was very pleasing that each Speaker's wine presented was a winner and we thank both Speakers for giving us their valuable time in attending, informing us about the wines presented and about the Gippsland Region in particular. Especially so as they were very busy finishing off the 2022 vintage.

The Friends are very grateful to both Marcus Satchell and Tony Lee for their contribution and support and to David Snooks and Paul Golding and their team for a superb meal and service.

Overall Mornington Peninsula wines won 105 votes to Gippsland 87 and were preferred in 3 of the 4 competitive tastings.

The evening concluded with a dessert course, Braised Rhubarb, Strawberry, Roasted Almond Crumb served with a glass of 2019 Narkoojee Late Harvest Viognier.

Thanks also to Tony Sewell and Rod DeBoos, who were excellent and very busy Wine Stewards and Mark Davey, Gaye Storey, Sue Spicer, Robyn Keleher and Kevin Fahey who were Table Captains.

We had an enjoyable, informative night of good food, good wine and good fun in a very pleasant setting and hope to repeat the event with an even greater attendance next year.



Nick Balazs

### 3 VINEYARD TOUR

Sunday 15<sup>th</sup> May, 2022



Woodhaven Vineyard

The 2022 3 Vineyard Tour started at the small but delightful vineyard and gardens of Lee and Neil Ward named Woodhaven. Lee Ward is the winemaker and we were given a tasting of their Estate and Desailly Chardonnays and a flight of their Pinot Noirs from 2017 through to 2020. Neil Ward spoke to the wines and the Ward's philosophies in wine making. In terms of those tasting the wines there seemed to be an evenly divided preference for the Chardonnays but the 2017 Pinot Noir was the clear preference in the pinot category. The Gardens at Woodhaven received unanimous approval.



In addition to these excellent wines, we were treated to an excellent selection of Boat Shed Cheeses especially selected by Boat Shed to accompany the wines being tasted as well as a selection of sandwiches from D'Alia's in Rosebud. All were enthusiastically consumed as the tasting commenced at 1pm and for many doubled as lunch.

Woodhaven does not have a cellar door, but their wines are available online at [www.woodhavenvineyard.com.au](http://www.woodhavenvineyard.com.au) or by appointment: 59310170. Lee and Neil Ward have agreed to extend their discount on their wines to FMPV members until 30 December 2022. Those discounts are 10% on 6 or more and 20% on 12 or more bottles purchased. Free delivery is offered on 6 or more bottles





Principia Vineyard

We then travelled some 500 meters along Main Creek Road to Principia Vineyard where Darrin Gaffey offered a tasting of his Chardonnays (including a Chardonnay made in collaboration with Doug Neil of Gioconda), Pinot Noirs and a Syrah made from grapes from Darrin's sister's property in the Pyrenees.

Darrin Gaffey and winemaker Ryan Horaczko from Solum Wines spoke to us about the wines.



Here Darrin Gaffey holds centre stage.



Morning Sun Vineyard

For the third and final tasting and some well-earned sustenance, we travelled a further kilometer along Main Creek Road to Morning Sun which is the latest addition to the Foxey's Hangout venues.

The wines offered for tasting at Morning Sun were: the Morning Sun Sparkling White, Sparkling Rosé, Pinot Grigio and Rosé and the Foxeys Hangout 'Morning Sun' Chardonnay and 'Morning Sun' Pinot Noir. We were also able to taste the barrel samples of the Morning Sun 2021 Chardonnay and Pinot Noir. The Lee brothers have been making wines for several years from grapes grown on the Morning Sun site.

Both winemakers Tony Lee and Chris Strickland spoke to the wines.



Here President Nick Balasz, Chris Strickland and Tony Lee address the gathering.







The 3 Vineyard Tour was another successful event which allowed those who attended to visit and try the wines of 2 vineyards not open to the public. Whilst the weather on the day went from warm to quite chilly late in the afternoon, this was not enough to dampen the enthusiasm of the attendees; well most of the attendees! Thanks go to Glenn Lugg and his team of helpers for organizing and running the event.

Our thanks also go to Lee and Neil Ward, Darrin Gaffey and the Lee brothers for opening up their vineyards to us and their hospitality generally.

## UPCOMING EVENTS

### PORTSEA ESTATE WINE TASTING

Note new date and venue:

**Sunday 19th June, 2022 from 3pm  
till 5pm.**

**New Venue: Food on the Hill at  
10/59 Shoreham Road, Red Hill.**

**Fully booked--waiting list only**

Unfortunately, the proposed visit to this very small and prestigious vineyard has had to be cancelled due to a ban by the local Council on the vineyard holding functions as a result of noise complaints. An alternative venue has had to be arranged and this has meant a change in the date to 19 June 2022 and the time to 3pm.

This is a Members ONLY event.

Will Ross (General Manager & owner's son) and Matthew Lugg will attend the event. The tasting range will include their latest vintages ranging from traditional sparklings, as well as Rose, Pinot Gris and Pinot Noir. Portsea Estate Back Beach wines will also be available to taste.

Please note that although we hope to taste a range of their wines, stocks are very limited at any point so they will only show us what they have available on the day.

Discounts will apply on 6+ bottle purchases (to be advised).

A selection of Greek finger food will be available whilst seated at tables of 4 and 8. Tea and coffee will be at attendees' cost.



Cost: \$27ph.

## DIARY DATES Second half of 2022

**The conditions of attendance at FMPVA functions and the limitations on the liability of the FMPVA and its members are set out on the FMPVA website at <https://morningtonwinefriends.com>. These conditions form part of any contract between the Association and third parties including attendees at its functions (whether members or not).**

Event	Where	Date	Cost
Portsea Estate Tasting	Food on the Hill Red Hill South.	Sunday 19/6/2022 3pm till 5pm	Wait list only. See notice above.
Moorooduc Estate Pinot Gris Educational with Kate McIntyre.	Sorrento Bowls Club.	Sunday 17/7/2022	Bookings not yet open.
Winemakers' Dinner Featuring Stoniers Wines. New Winemaker Justin Pulser will attend.	Safety Beach Sailing Club with food by David Snooks.	Saturday 10/9/2022	Bookings open 1st August and close 31st August.