



# FRIENDS OF THE MORNINGTON PENINSULA VIGNERONS SEPTEMBER 2022 NEWSLETTER

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

Dear Friends

It is with regret that we say farewell to our first President of the Friends, Ken Fyffe. An obituary appears later in this Newsletter.

Diary dates for the rest of 2022 are set out on the last page of this Newsletter.

The Winter Wine Weekend run by the Mornington Peninsula Vignerons Association was held over 11th to 13th June at the Red Hill Showgrounds. Whilst the weather was unkind, the turnout was excellent.

It is also a period of change on the Peninsula as a number of vignerons retire and vineyards are amalgamated. For instance, John and Julie Trueman who have the Myrtacea Vineyard, and who hosted the Friends at their vineyard pre-covid, have retired and their vineyard will now be managed by Main Ridge Estate. All but a small amount of the grapes will go to Main Ridge Estate whilst John and Julie will continue to make their Selwyn's Fault Rose. David Lloyd, the owner of Eldridge Estate, has sold his vineyard and David and Carol are moving to Tasmania where David will continue his involvement with a couple of ventures he has in other wine growing areas. Foxeys has taken over the Morning Sun vineyard and reproduced an Italian version of their very successful restaurant on Whitehill Road. As those who attended the 3 Vineyard Tour this year can attest, the Foxeys and Morning Sun wines are of a very high quality. Finally, and as has been known for some time, the majority of the

Paradigm Hill grapes will now go to 10 Minutes by Tractor whilst George and Ruth Mihaly will continue to produce only a small quantity of Chardonnay and Pinot Noir. Other changes are in the wind but in the meantime we thank the Truemans, the Lloyds and the Mihalys for their contribution to our enjoyment of life and also thank the Lee brothers for their past generous support and wish them every success in their new venture.

We also welcome new members Sally and Michael Trumble, Gary Goldsmith and Adrienne Sartori. Please make them welcome when you see them.

## SOME FACTS ABOUT OUR REGION FROM WINE AUSTRALIA

### Wine Australia providing insights on Australian Wine

#### Regional snapshot 2020-21 - Mornington Peninsula

State: **Victoria** Published: **February 2022**

##### Plantings

Source: National Vineyard Scan 2020 and ABS

Mornington Peninsula	All regions
Total vineyard area (hectares)	155,442
Percentage red varieties	64%
Percentage of national vineyards	1%
Percentage of Victoria vineyards	4%

##### Crush

Source: National Vintage Survey 2021

Mornington Peninsula	All regions
Estimated tonnes crushed in 2021	2,028,428
Average yield (tonnes/ha)	13.0
Change in crush from 2020	31%

	Share of region tonnes	Share of national tonnes
Pinot Noir	52%	3%
Chardonnay	26%	19%
Pinot Gris/Grigio	15%	5%
Shiraz	4%	27%
Riesling	1%	1%

##### Exports

Source: Wine Export Approvals year ending June 2021

##### Exports by GI content

Mornington Peninsula	All exports
Export volume by GI content ('000 litres)	692,990
Percentage of total exports	100%
Percentage of crush exported (estimate)	49%

##### Label claim exports (bottled only)

Mornington Peninsula and Mornington Peninsula blends	Year over year change
Export volume by GI label claim ('000 litres)	-23%
Export value by GI label claim (\$A '000)	-26%
Average value per litre	-4%

##### Share of bottled export volume by destination market

Mornington Peninsula and Mornington Peninsula blends	All bottled wine exports
China mainland	15%
Japan	2%
USA	30%
Taiwan	1%
Hong Kong	3%
Singapore	2%
Remaining markets	46%

##### Share of bottled export volume by price point

Mornington Peninsula and Mornington Peninsula blends	All bottled wine exports
\$2.49 and under	1%
\$2.50 to \$4.99	66%
\$5.00 to \$7.49	16%
\$7.50 to \$9.99	5%
\$10.00 to \$14.99	5%
\$15.00 to \$19.99	1%
\$20 and over	5%

##### Climate data

Source: Bureau of Meteorology (2021)

Mornington Peninsula	D-315	Latitude	38° 35'
Size (km <sup>2</sup> )	720	Elevation (m)	0-315
Time period	Mean Jan temp (MJT)	Annual* rainfall	GSR
1961-1990 average	18.7 °C	798 mm	393 mm
1991-2020 average	19.2 °C	755 mm	378 mm
2020-21 season*	18.8 °C	809 mm	423 mm

\*July 2020-June 2021

##### Weighted average price by variety - historical

##### Exports by label claim historical

##### Share of label claim exports by price point

**Notes**  
 Meteorological data is taken from the national climate databank of the Bureau of Meteorology; the Australian Data Archive for Meteorology (ADAM). Climate indices have been calculated across the whole GI region by the Antarctic Climate Ecosystems CRC as part of a research project co-funded by Wine Australia. Growing season rainfall (GSR) and growing degree days (GDD) are both calculated from October to April across the whole GI region. GSR and GDD for individual vineyards will vary from this value. Latitude data is the centroid of each GI region. Altitude/elevation data is the highest and lowest point in the region - regardless of whether there is a vineyard at that location. Area data comes from the National Vineyard Scan 2020 conducted by GAIK on behalf of Wine Australia. Variety share from ABS vineyard survey 2015. Estimated crush figures are higher than the figures reported in the National Vintage Report as the estimated figure is raised to allow for the non-response rate. Exports by GI content includes all wine that has been identified by the exporter as coming from the GI, but not necessarily claimed on the label. Label claim exports are those where the GI region is identified on the label. GI region content is based on the region reported by the winery in the product description.

## IN RECOGNITION OF FMPV'S 1<sup>ST</sup> PRESIDENT

### KEN FYFFE



After a long illness our President #1, Ken Fyffe passed away at the end of June. Quietly spoken Ken was never one to lose the opportunity to be involved and support friends. Which is why we want to acknowledge his role in starting what we now know as FMPV, aka Friends of the Mornington Peninsula Vignerons Inc, or just simply “the Friends”.

Ken & Rosalie were friends with budding vignerons Rosalie & Nat White (Main Ridge Estate) and Noel & Brian Stonier (Stoniers). Rosalie & Noel realised that a “friends of” group, like those of the Australian Ballet, Australian Opera etc would be a great way to get the Mornington Peninsula wines out there. Enter our Ken & Rosalie into the picture.

Ken volunteered and became FMPV's inaugural leader, roping in other helpers to form a very small committee, and the planning began. Family and friends of the vignerons became our member base and social events to promote local wineries were the priority. Moving forward over 30 years and we keep true to these core values. A wonderful legacy.....

Both Rosalie & Ken's support of our group continued to present day. Great lovers “of a drop of wine” shared with their friends (including us!), great lovers of a fun time out (including us!), their company will be missed as with Ken's passing Rosalie has chosen to retire from the club.

Sue & Tony Sewell.

## RECENT EVENTS

### PORTSEA ESTATE TASTING AT FOOD ON THE HILL



Peter Gillson, Matt Lugg, Nick Pantazi and Glenn Lugg preparing for the tasting!

On Sunday 19<sup>th</sup> June 2022, 36 FMPV members met at Food on the Hill at Red Hill for this much anticipated and hugely successful event. Under the masterful guidance of winemaker Matt Lugg, members were educated and informed about sustainable winemaking at Portsea Estate and the intricacies of how these special wines were made.



Guests were treated to a selection of Greek finger food which accompanied the 8 wines offered from the Portsea Estate portfolio of wines.

The following wines were tasted:

- 2017 Estate Sparkling
- 2021 Estate Back Beach Chardonnay
- 2021 Estate Main Ridge Block Reserve Chardonnay
- 2021 Estate Rose
- 2021 Estate Back Beach Pinot Noir
- 2021 Estate Pinot Noir
- 2019 Estate Birthday Hill Pinot Noir
- 2021 Estate Syrah

The feedback from the members was that this event was very enjoyable and educational. Matt explained the exclusivity of the wines and how membership of the Portsea Estate Wine Club was the only guaranteed way to purchase these wines outside of this FMPV function. Matt was generous in sharing his comprehensive knowledge of winemaking and is excited about maintaining a future relationship with FMPV.



Thanks also go to good supporters of the Friends, Food on the Hill, who hosted the event after it had to be moved from the Portsea Estate vineyard.



Despite many challenges in the planning and implementation of this event, thanks go to Nick Pantazi and Peter Gillson for their support to me in organizing this exciting event.

Glenn Lugg (Organiser)

## PINOT GRIS OR GRIGIO? Moorooduc Estate Pinot Gris Educational Sorrento Bowls Club



Kate McIntyre

On Sunday July 17th, from 2pm to 4pm Kate McIntyre (Master of Wine) from Moorooduc Estate conducted a Pinot Gris Educational at Sorrento Bowling Club for 38 of our members.

The day started out wintry but the sun came out as people focused on the wines and the discussion of the nuances of this oft misunderstood variety (particularly in Australia).



We had four flights of wine:

- The archetypes (Italian Pinot Grigio, Alsatian Pinot Gris).  
This provided people with the opportunity to see what many Australian producers look to emulate.
- Mornington Peninsula classic pinot grigio/gris (3 MP wines)  
This flight looked at a Pinot Grigio from a maker who knows how to ensure she makes light and crisp, a “fully worked” Pinot Gris and an aged version of the latter. Examples of the way Mornington Peninsula winemakers have made this variety their own.
- The funky side (3 MP PG on skins)  
This explored the expressions of Pinot Gris as a red grape, close your eyes and we could have been drinking Pinot Noir (except for the touch of Muscat in one)
- The sweeter side (MP late picked, Alsatian VT)

Both late picked, one very sweet, one off dry. Late picked doesn't always mean super sweet!

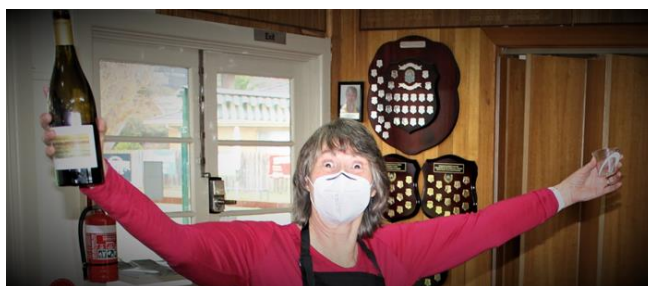
The wines were complemented with gougeres, soft cheese and olives. Kate made sure people savoured the wine and food combinations as it is often in the combination that the elements shine brightest.



All members present were very happy to have braved the weather to explore this interesting and, for the Mornington Peninsula, commercially highly attractive grape variety.



Our thanks to Kate for her wonderful presentation and to Sorrento Bowling Club for allowing us to use their facilities.



Sue Sewell in full flight.



## TIME TO KICK UP YOUR HEELS TO CELEBRATE

YES!

IT'S ON AGAIN!

FMPV INC ANNUAL GENERAL MEETING!

SUNDAY 20TH NOVEMBER 2022!

12 NOON "OFFICIAL" START TIME!

PUT IT IN YOUR DIARY NOW!

## **SO MANY THINGS TO CELEBRATE!**

Present Friendships! Past Friendships!

Wine!

Elgee Park 50<sup>th</sup> Anniversary Year (yes, they are older than FMPV!!!)

Fantastic events in 2022 thanks to the wonderful work of committee members!

Ever thought of joining the committee???? NOW IS THE TIME TO CONSIDER!

We made it through to the end of the year!



MORE DETAILS COMING YOUR WAY VIA YOUR INBOX IN OCTOBER.

KEEP A LOOKOUT!!!!!!

SUE SEWELL: 0438 370992



## UPCOMING EVENTS

**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
Winemakers' Dinner Featuring Stoniers Wines. New Winemaker Justin Pulser will attend.	Safety Beach Sailing Club with food by David Snooks.	Saturday 10 September 2022	TBA Bookings open 1st August and close 31st August.
Annual General Meeting	Elgee Park	Sunday 20 November 2022	TBA

