



# FRIENDS OF THE MORNINGTON PENINSULA VIGNERONS JUNE 2023 NEWSLETTER

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

## PRESIDENT'S MESSAGE

Hi Friends,

Lots of activities since our last Newsletter in March.

We had the Introduction to Pier 10 Lunch, a fabulous event, where people enjoyed wine with matched food. Pam will provide a report on this event in this newsletter. In April we tried to hold a Two Vineyard Tour which was cancelled due to lack of numbers. The feedback we received will mean that, in future programmes, the April event will be one where we do not need to have large numbers for the event to proceed.

In May we had the Comparative Tasting Dinner where we compared Mornington with Tumbarumba. Another fabulous event, Peter will provide a report in the newsletter too.

Upcoming events are Beer vs Wine on June 21 where we will look at how beer and wine complement a particular cuisine. Wine isn't always the best choice! On July 16, we have a Barrel Room Tasting at Ocean Eight to explore some of the "secrets" of winemaking. On August 13 we have Booze and Blues to explore the way food, wine and music can blend to be greater than the sum of the parts.

The updated schedule for all our 2023 events is also in the newsletter.

During the last 3 months, Mornington Peninsula Wine has held the Peninsula Piers and Pinots, Mornington Peninsula Winery Walk and the Winter Wine Weekend. Thank you to all the Friends who helped out for the latter two events.

We have also entered into a cooperative arrangement with Frankston Wine and Food Society to provide each others' Members with access to both organisations' schedule of events.

Trybooking is now set up as our means of making bookings and other payments to the Club. This has significantly reduced the effort required by the Treasurer and Event Organisers, making it much easier to do these jobs.

Our web site is up to date and being maintained that way with copies of Newsletters and new events being put up as they occur.

We are part way through setting up Club emails and centralised Club records. The completion of this task will simplify access for the Committee to documentation needed for the Club to function and particularly reduce the job of the Secretary. It is worthwhile starting to think about joining the Committee for 2024 😊

Tony Sewell – President FMPV



## March

## Pier 10

On a sunny autumn day in March, 58 FMPV members and friends were welcomed to the Pier 10 Winery and Restaurant. On arrival guests enjoyed a glass of Pier 10 Sparkling whilst mingling in the Foyer with views of the Vineyard. We were then seated at our allotted tables to enjoy a 5-course menu with a 50 ml tasting to complement each course.

The lunch commenced with a Calamari, chipotle mayo, slaw which was paired with a Pinot Grigio. To follow a Chardonnay complemented the Barramundi. We were then introduced to a Pinot Noir with the Confit of duck and a stunning Sangiovese with the Beef Cheek. Finally, the Orange and Thyme pannacotta was served with the



late harvest Semillon.

Then chef Stuart Baker came out of the kitchen to introduce the wines and spoke of the family involvement in the property which commenced in 1996 with the first planting as a hobby vineyard. In 2002 Eric Baker and his wife Sue commenced by opening the Cellar door followed by the restaurant in 2004. Today Stuart owns and operates the Restaurant side of the business whilst his brother Scott has taken over the Vineyard and Cellar Door operations.



As the day ended the grape harvesters arrived at the vineyard to harvest the 2023 crop. A fitting end to this day.

A special thanks to Tony Sewell, Peter Gilson, Mark Higgins, and Glen Lugg for all their guidance and assistance to make this event happen.

Pam Mamers  
Organizer and Committee member



## May

# Safety Beach Sailing Club

## Comparative Tasting

The 2023 Comparative Dinner was held at Safety Beach Sailing Club on 27th May. The evening delivered great wines, fantastic speakers and amazing food pairing from Snooks Catering.



This year we compared Tumbarumba region with Mornington Peninsula with both regions represented by terrific wines. Peter Dillon (Chief Winemaker Handpicked Wines) represented the Mornington Peninsula and Juliet Cullen (Excelsior Peak) spoke on behalf of Tumbarumba. Both engaged the audience with informative, educational and enlightening discussions throughout the night. Juliet is a pioneer of the Tumbarumba (Tumba) region which saw her purchase land back in the early 80's after an extensive search to find the right location for her vineyard. Juliet shared some wonderful stories on that journey and spoke of the challenges of cool climate conditions and of the increasing awareness of the region's grape growing quality that has been recognised by many of the larger wine producers.



We also heard from Peter Dillon on Handpicked's incredible award winning 2021 Collection Pinot Noir, and their sustainability certification for organic production that sees Handpicked Wines recognised amongst its peers. At

times the laughter and fun from our speakers defined the evening.



On arrival guests enjoyed a Tumbarumba Sparkling from Johansen Wines. Our first comparative was the Kosciusko 2022 Chardonnay from Tumbarumba and the Paringa 2022 Chardonnay representing Mornington Peninsula. These wines were paired with Tasmanian salmon, cured scallop sitting in a champagne jelly with caviar. The scoring proved

challenging with many guests struggling to separate the two wines. In the end it was the Paringa Estate Chardonnay that took the vote.

Next we compared a 2021 Pinot Gris from Yal Yal to the Hungerford Hill vintage. These wines were paired with textures of pumpkin, local pine mushrooms, artichoke and pine nuts. The vote flipped on the second comparative seeing the Hungerford Hill taking the gong. This was followed by our 3rd comparative of Handpicked Regional Selection 2021 Pinot Noir to Tumbarumba Wines 'On The Fly' 2021 Pinot Noir. Our guests enjoyed a beautiful pairing of salt bush, smoked duck, feve jus & quince. Another challenging comparative and another gong to Tumbarumba putting that region ahead coming into the last flight. There was a nervous hush and great anticipation as the final wines were presented, Baillieu Estate Shiraz up against

Kosciusko 2022 Shiraz complimented by sous vide picanha, cauliflower harissa potato and pedro ximenez jus. The end result saw the Baillieu nudge ahead of the Kosciusko 2022 Shiraz. I felt if we had let the recently bottled Tumbarumba Shiraz breathe a little longer then the result may have been even closer.



**We were then treated to a very special tasting provided by Handpicked Wines who presented their award-winning Pinot Noir 2021 Collection vintage. This wine won the Best of Region Trophy at this year's edition of the Australian Pinot Noir Challenge for the 3rd year in a row and we were privileged to be the first to taste it in a public outing.** It was obvious why it was chosen best of breed and won rapturous applause for its quality. Guests were then treated to an unbelievable liquorice, aniseed ice-cream, roasted pear and macadamia dessert with a Quealy Estate 2019 Moscata Rosa dessert wine. Mornington Peninsula was declared the overall winner on the night however it became evident very early in the evening that the energy in the room meant the night itself was the winner.



Both our speakers entertained and informed guests contributing largely to the success of the evening, and we thank them both for giving up their time to attend our event. Combined with another excellent pairing of food from David Snooks and his team this year's Comparative Dinner proved to be an outstanding success, Thank you to all those involved and to the members and guests that made this a fantastic evening.

Peter Gillson  
Organizer and Committee Member



# Forthcoming Events

## June

### Wine vs Beer Dinner Educational

The Paradise Bar & Bistro

Shop 04/786 The Esplanade, Mornington

21 June 2023

Indulge in a remarkable evening where we celebrate the art of pairing exquisite Indian cuisine from Paradise Bar and Bistro with both the finesse of wine and the craftsmanship of artisanal ales from Red Hill Brewery.

In a world where we always think of food and wine, we aim to challenge the view that wine is not always the best option. This event is designed to enchant all palates, including those who are passionate about wine tastings but may not typically explore the culture of craft beer.

Join us as we unite the best of both worlds: renowned wine from the Mornington Peninsula and a thoughtfully curated selection of unique ales by Red Hill Brewery, handpicked by our special guest, David Golding, who will provide tasting notes and points of interest and comparison you wouldn't normally have access to. This remarkable collaboration allows us to showcase the captivating interplay between Indian flavours and the diverse profiles of the liquid accompaniment.

This is an invitation to expand your beverage repertoire and indulge in a sensory adventure that transcends traditional pairings where wine enthusiasts and beer aficionados alike can come together to savour the extraordinary fusion of flavours.

Whether you are a borderline sommelier, a "hop head" seeking new experiences, or simply a lover of exceptional food, this event promises an evening of unique enjoyment.



# July Ocean 8 Wine Tasting

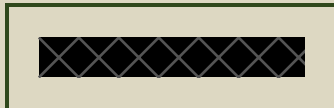
16 July 2023

Ocean 8 Vineyard

271 Tucks Road, Shoreham



Those who attended the last barrel room tasting at Ocean 8 will no doubt be excited about a return visit. Once again Mike Aylward will give us insights to the wine making process he employs and provide us with an opportunity to taste some of his wines. It is worth noting that the 2020 vintage of Ocean Eight Pinot Noir received a score of 97 points in Decanter Magazine and was featured in author David Sly's 'Top Australian Wines of 2022'. As it was the only Pinot Noir listed that means that he thought that it was the best Pinot Noir in Australia in 2022. Places are limited for this event and bookings are essential.



# August Booze and Blues

13 August 2023

Sorrento Bowling Club

Hotham Road, Sorrento

Join us for a cozy Sunday lunch of excellent food, wine and music at the Sorrento Bowling Club.

Aaron Drummond, an owner of Stonier Wine, will conduct a wine tasting of a pinot gris, chardonnay and pinot noir. After completing a Bachelor of Business at Monash University, and 5 years in non-wine related businesses, Aaron joined the Wine industry and has since had a stellar career with Circe Wines, Fallen Giants Vineyard, Brick Lane Brewing Community, Craggy Range Vineyards (NZ) and the Rathbone Wine Group (Yering Station, Chateau Yering, Mount Langi Ghiran and Xanadu).





One of the Peninsula's iconic brands, Stonier is now back in local family ownership for the first time since the Stonier family sold the winery in 1999. Three local families; the Drummonds, McLeods & Thickins acquired the winery, vineyard and brand in December 2022. This will be a great opportunity for you to learn about where the new owners want to take Stonier wines.

“Growing up on the Peninsula, I always looked at Stonier as the benchmark fine wine producer. Brian had a very clear ambition to put Mornington Peninsula fine wine on the global stage...and he achieved that before he sold out in the late 1990's. In 1999 Decanter awarded the Stonier 1997 Reserve Pinot Noir. Best New World Red Wine of the Year. This award was followed by the 2001 International Wine Challenge in London where Stonier won the Trophy for Best Chardonnay and Best White Wine of Show for its 1999 Stonier Reserve Chardonnay. As Andrew Caillard MW wrote in his book *The Essence of Dreams* “this was a coming of age for Peninsula Wine”. (Aaron Drummond)

Lunch will be provided by Peninsula Paellas who are well known on the Peninsula for their excellent paellas. Slow cooked in the traditional way you will be able to enjoy an authentic Spanish Paella cooked by Madrid born Juan using local produce from well-known local suppliers such as fish from Prossers and meat from Greg's Butchers.



To end off the afternoon a mini concert will be presented by John McNamara (<https://www.johnmcnamarablues.com>) an internationally renowned blues guitarist and singer whose voice has been likened to that of the legendary Sam Cooke. Accompanying him will be Andrea Marr (<http://www.andreamarr.com/>). Together they make up the "McNaMarr Project".



Formed in 2018, the McNaMarr Project won the Solo/Duo section of the Blues Challenge in Melbourne in 2018 and represented Australian Blues in Memphis Tennessee in January 2019.

All in all this is an occasion boasting excellence on all fronts.

Further information will be forthcoming but put the date in your diaries now.

## The Schedule for 2023

MONTH	ACTUAL DATE	EVENT NAME	VENUE(S)
<b>FEBRUARY</b>	Sunday February 26, Noon	Snags at the Creek	Kings Creek Vineyard
<b>MARCH</b>	Sunday March 26, Noon	Introducing Pier 10 - A Degustation Luncheon	Pier 10
<b>APRIL</b>	Sunday, April 23, afternoon	2 Vineyard Tour	Underground/ Bahmah Park
<b>MAY</b>	Saturday, May 27	Comparative Tasting	Safety Beach Sailing Club
<b>JUNE</b>	Wednesday, June 21	Beer Vs Wine	Punjabi Paradise
<b>JULY</b>	Sunday, July 16	Ocean Eight Barrel Room Tasting	Ocean Eight
<b>AUGUST</b>	Sunday, August 13	Booze and Blues	Sorrento Bowls Club
<b>SEPTEMBER</b>	Sunday 24th September	Old and New Lunch	Dromana Surf Life Saving Club
<b>OCTOBER</b>	Saturday, 28th October	Awards Lunch	Ranelagh Club
<b>NOVEMBER</b>	Sunday, 26th November	AGM	Paradigm Hill