



FRIENDS OF THE MORNINGTON PENINSULA VIGNERONS SEPTEMBER 2023 NEWSLETTER

www.morningtonwinefriends.com

PRESIDENT'S MESSAGE

Hi Friends,

Lots of activities since our last Newsletter in June but these were tinged with sadness by the loss of Committee Member and friend, Nick Pantazi, in July. Nick is missed and an obituary follows.

As to the events, we had the Beer vs Wine Event on June 21 where we looked at how beer and wine complement a particular cuisine. It was a great opportunity for debate and will be reported on by Ash.

On July 16, we were hosted by Mike Aylward for a Barrel Room Tasting at Ocean Eight and on August 13 we had Booze and Blues which had everyone mellowed out. Full reports on these appear later in this Newsletter.

Upcoming events are:

- On September 24: The Old and New Event at Dromana Surf Lifesaving Club to explore, with the winemakers, how their wines age and how their winemaking has changed over the years. This will be done by comparing older vintages from the FMPV Cellar with current vintages.
- On October 28: Our Award lunch at the Ranelagh Club. This should be a fabulous lunch also utilising some of our Cellar wines. The FMPV Award for Excellence will be presented to this year's winner.
- On November 26 we will hold our AGM and Christmas Event at Paradigm Hill. Ruth and George Mihaly will kindly allow us to 'take over' for the day.

Mornington Peninsula Wine has a few competitions coming up. The Australian Pinot Noir Challenge in September and the Mornington Peninsula Vignerons Wine Show in October. If you are interested, check them out on the Mornington Peninsula Wine website ([here](#)).

We have continued to work on improving our systems and Mark Higgins will provide details on this later in this Newsletter. The completion of these tasks has simplified the running of events, simplified our Membership management, access for the Committee to documentation needed for the Club to function and particularly reduced the job of the Secretary.

Our year ends at the end of October and membership renewal instructions will be going out in November. We will be looking for new Committee members for 2024 as a number of current Committee Members will not be nominating for next year. Please consider joining the Committee and we would appreciate you discussing with the Secretary, Rod DeBoos, a nomination before the AGM.



Tony Sewell – President FMPV

VALE
NICHOLAS KONSTANTINE PANTAZI
10.03.1948 – 08.07.2023



It is with much sadness that we advise the passing of our friend and committed FMPV member, Nick Pantazi.

Nick struggled across many years with severe health issues which he bravely fought and conquered until his untimely passing in July.

He is remembered for his humour, generosity and great zest for living the good life with family and friends.

Our sincere condolences are extended to his lovely wife Dianne and his family as they come to terms with their loss.

Nick will be remembered for making each day count regardless of what was around the corner.

IT & WEBSITE Update

Earlier this year the Committee undertook a review of our communication (email systems) and event booking processes. As members, you will have already noticed several changes that have since been implemented as a result of recommendations from this review, and these have resulted in improvements in the following areas.

Member Communications

Member communications have been simplified through the adoption of specific role-based email addresses. Previously, emails would come from personal email accounts, and these could change over time when Committee members changed. The new role-based email addresses will remain constant across Committee changes and are as follows:

Committee Role	Email Address	Incumbent
President	fmpv.president@outlook.com	Tony Sewell
Secretary	fmpv.secretary@outlook.com	Rod De Boos
Membership	fmpv.membership@outlook.com	Gaye Storey
Cellarmaster	fmpv.cellarmaster@outlook.com	Peter Gillson
Newsletter	fmpv.newsletter@outlook.com	Rod De Boos
IT & Website	fmpv.website@outlook.com	Mark Higgins

In line with this, we have also adopted the use of Mailchimp for most email communications to members. The use of Mailchimp will further allow you as a member to update your details directly through this platform. Further details will be provided when this capability is introduced in the near future.

The main address you will receive emails from will, of course, be the Newsletter email address. Both Event Notifications and Member Newsletters will originate from that address.

The other important email address you will receive an email from (when you book tickets to an event) is noreply@mail.trybooking.com.

If you haven't already, please add these to your contacts to ensure emails from these addresses don't end up in your Junk folder.

Event Booking System

In February we trialled the use of an online booking system ("Trybooking") for our events. The use of this system for events was primarily introduced to simplify the payment process. This had typically required a substantial amount of work to be undertaken by the Treasurer in managing payments and in creating name tags for each event. The use of Trybooking also introduced additional benefits and further reduced the amount of work required by the committee in the following areas:

- simplified the ability to provide quick and easy refunds where they were requested within the booking window
- provided automatic reporting regarding attendees
- provided necessary accounting reports on each event

As a result of that trial, the Committee agreed to move forward with the use of Trybooking on a permanent basis. As you will have noted, all member events are now managed through the Trybooking system.

2024 Membership Subscriptions

Now that Trybooking has been in place for most of this year and recognising the benefits that using this system provides to the Club, we will be implementing Trybooking for payment of your 2024 subscriptions. Further information specifically related to payment of your 2024 subs will be provided in a communication prior to them falling due on 1 November.

FMPV Website - <https://morningtonwinefriends.com>

Unfortunately, our website had fallen into disrepair – mainly due to the impact of “the Covid years” – and was no longer current or relevant to members. During the course of this past year, we have rectified that situation, and the website is once again current and being maintained. This means our members can access the website to find current Newsletters and future Event information.

Jancis Robinson Wine Writing Competition

Jancis is a world renowned wine writer who was voted the world's most influential wine critic in various polls in the US, France and internationally in 2018. She has been wine correspondent for the Financial Times since 1990.

She is founder-editor of The Oxford Companion to Wine, co-author with Hugh Johnson of The World Atlas of Wine (nearly five million copies sold) and co-author of Wine Grapes, each of these books recognised as a standard reference worldwide. The 24-Hour Wine Expert (2017) is a slim paperback guide to the practical essentials of wine.

She has been awarded an OBE and advised on the Royal Cellar from 2004 until 2022. She continues to be a member of the Royal Household Wine Committee.

For the past few years her organization has run a wine writing competition. This year the topic was “My Favourite Wine Person”.

Among this year’s entries were two articles about wine makers in our area:

Paramdeep Ghumman of Nazaaray Wines by Nimmi Malhotra: the article can be found here: [Paramdeep Ghumman](#); and

Garry Crittenden of Crittenden Estate by Paul Sellars: the article can be found here: [Gary Crittenden](#)

We are pleased to say that Nimmi Malhotra’s article about Paramdeep was runner-up in the Reader’s Choice category.

June Wine vs Beer Dinner Educational

On what was forecast as the coldest night of June, a group of around 40 individuals gathered for a never before culinary experience for the FMPV. The event aimed to explore uncharted territory and challenge preconceptions with Indian cuisine.

The charming and intimate setting of Punjabi Bistro had a modern touch of neon lighting along the backwall of the bar to add a unique twist not commonly found in your traditional Indian restaurant. Mandy welcomed guests with warmth and hospitality to their family run business with all hands-on deck for their first big event since opening last year. Equally welcoming was David from Red Hill Brewery, sharing insights about their brewery's rich history and dedication to serving the wider community.



As the night began, the fresh onion bhajis took the spotlight, emerging as the clear winner of the evening. A near unanimous agreement emerged that the Pilsner, with its crisp and refreshing character, was the perfect complement to the deep-fried deliciousness in contrast to the Telera Sauvignon Blanc that didn't quite hit the mark.



As the main courses arrived, a delightful challenge presented itself in pairing the four different curries. The Prancing Horse Pinot Noir and the Wheat Hefeweizen both received praise, leading to an almost equal divide among guests. The wine would have taken the lead had it not been for the chef throwing his fancy hat in the ring.

The scales were rebalanced during dessert; The Pancho, a daring creation described as a chili chocolate cinnamon stout, left everyone intrigued and unsure of how to approach it. The Rosé, however, offered a harmonious balance that complemented the unique flavours and elevated the experience to a new level.

While the majority of attendees maintained a preference for wine as the ideal dinner pairing, the prevailing atmosphere of the evening resonated with a shared enthusiasm for embracing the novel. An air of adventurous curiosity permeated the gathering, and as the event drew to a close, a collective sense of satisfaction was palpable, leaving each guest with a contented smile.



Ash Cooper

July Ocean 8 Wine Tasting



On a chilly Sunday in July, 45 intrepid Friends huddled beside the fire that Mike Aylward had kindly provided to ward off the cold. Once we got underway, Mike took us into the winery and explained quite a bit about the wine making process, the history of wine on the Mornington Peninsula and Ocean Eight's part of that history. We then proceeded to the underground Barrel room where Mike got out his



trusty pipette and pulled some samples of the 2023 vintages for Friends to sample, including stirring up a barrel of chardonnay so people could understand how the lees change the wine. Mike explained what Ocean Eight is trying to get from the various varieties and how they create the various styles that they sell. We then went back up to the fire outside the Tasting Room and tasted a number of wines that are currently available. Our thanks to Mike Aylward for hosting us and providing a fabulous experience.



Tony Sewell

August Booze and Blues

The very comfortable clubrooms of the Sorrento Bowling Club hosted 64 members and their guests for a fabulous afternoon of wine, food and entertainment on 13 August. The addition of musical entertainment was extremely well received and so likely to be repeated in the future.

The wine tasting was conducted by Aaron Drummond and the Stonier Events Manager, Paula Ercole. Aaron is one of the 3 new owners of Stonier Wine and extremely pleased that he and his colleagues have been able to bring one of the original Peninsula wineries back into private hands. All 3 are Peninsula locals.

The tasting consisted of 2 Chardonnays (the 2022 Reserve Chardonnay and the 2019 Gainsborough Park Chardonnay) and 2 Pinot Noirs (the 2023 Windmill Pinot and the 2016 Stonier Family Vineyard Pinot). All were superb wines and, with only limited cases left of the Stonier Family Pinot, including that in the tasting was a special treat. Lunch was then served with the 2021 Stonier Chardonnay and the 2022 Stonier Pinot Noir. Aaron also gave us an insight into where the new owners want to take Stonier wines; if his enthusiasm is anything to go by, they will certainly get there. The Friends owe Aaron a great debt of gratitude for making Paula and himself available and for Stonier's very generous and unexpected contribution of wine for the function.



Juan from Peninsula Paellas started cooking the paella lunch at 10.30am and at 1pm they were perfect. Again, they received rave reviews and there was no shortage of people wanting seconds.



At the conclusion of lunch, cheese boards absolutely groaning with cheese were delivered to the tables and the musical part of the afternoon started.



John McNamara and Andrea Marr were nothing short of brilliant. Being internationally recognized for their virtuosity and recordings, they presented a mixture of their own songs as well as those of some of the Blues greats such as Sam Cooke, Otis Redding and Etta James. Everybody went home happy and, to a person, requested more of the same next year.





Thanks go to Aaron, Paula, Juan, Andrea and John as well as the Sorrento Bowling Club and the large number of people who chipped in to help make this a most memorable afternoon.



Rodney DeBoos

Forthcoming Events

24 September 2023 Old vs New Dromana Bay Life Saving Club

On Sunday September 24th at 1.30pm, FMPV will be holding our "Old and New" event at the Dromana Bay Life Saving Club ("DBLC").

This venue has a terrific modern clubhouse elevated right above the beach in Dromana, with wall-to-wall panoramic sea views. There will be table settings of 6 (first come first served)! During the event we will be comparing wines from the FMPV Cellar with vintages ranging from 2012 to 2017. These wines, which are provided at no cost to members, will be compared with their equivalents from the latest vintages, made by the same winemakers, Michael Kyberd of Kyberd Hills and Darrin Gaffy of Principia.



This is a great opportunity to see what aging brings, or maybe doesn't! Michael and Darrin will be on hand to help us understand what has happened to those wines with time, and to provide any other notes on changes to wine making techniques and

vineyard operations over the ensuing years. Vertical tastings are never easy to arrange, as finding “back” vintages is almost impossible. This is one of the great bonuses we have in being able to sample wines stored away in the FMPV cellar, especially for our members to enjoy.

During the 2-hour session, eight New/Old Pinot Noirs and Chardonnays will be presented along with a selection of cheese and crackers to complement the wines.

This should be both a great educational and enjoyable event. If the weather is decent, be sure to come early and have a walk along the beach.

Parking:

Parking is limited along The Nepean Highway on Sundays (1-hour maximum). However, right opposite the club house is Dromana Hub where parking is for a 2-hour limit.

Address:

250 Point Nepean Rd, Dromana VIC 3936

DBLC is the building closest to the bay, its entrance is on the right side of the building as you face the bay.



Cost & Bookings: Members \$20* (reflecting the cellar wines at no cost) and Guests \$30*.

*Plus Trybooking Fees.



**28 October 2023
Awards Lunch
Ranelagh Club
3 Rosserdale Cres, Mount Eliza**



This is the second time the FMPV has held the FMPV Award for Excellence Presentation Lunch after changing the event from the Annual Dinner.





The FMPV Award for Excellence in 2023 has been awarded to Sam Coverdale, who is the founder and winemaker of Polperro Wines. He started the winery 15 years ago and has applied strong organic and biodynamic principals to produce high- class pinot gris, chardonnay and pinot noir. Their 2021 Little Laney Pinot Noir was recently ranked #1 Pinot Noir on the Mornington Peninsula, receiving 98 points from Huon Cooke Real Review. Sam is also a member of the Mornington Peninsula Wines (MPVA) executive committee. Unfortunately Sam cannot be present on the day but has arranged for the Polperro Marketing Manager to attend on his behalf.

We have secured the Ranelagh Club dining area which has a deck where we will have a welcome glass of Stonier Sparkling Chardonnay Pinot Noir and some canapes. We will then move into the dining room and have the following cellar wines with three courses.

The 2014 Moorooduc Estate McIntyre Chardonnay will be served with the entrée. The main course will have two wines served with it –

- The 2012 Principia Altior Pinot Noir and
- The 2014 Moorooduc Estate McIntyre Shiraz

Save some of the above wine to have with the dessert or you can buy soft drinks or other alcohol at the bar. Just remember that the FMPV has a responsibility for the Responsible Serving of Alcohol.

The food will be matched to the above cellar wines using the Halliday notes on these wines. The FMPV has provided the cellar wines at a significant discount. This event promises to be “one not to be missed” and it is recommended that attendees be prepared for a long and wonderful lunch at the scenic vista of the Ranelagh Club. Get in early with a group of friends and book your table using our Trybooking platform.

Bookings will close on 14th October so get in early because there is expected to be extra guests.

COST: \$95 (Members) , \$110 (Guests) plus Trybooking fees



26 November 2023 Christmas Function and AGM Paradigm Hill 26 Merricks Rd, Merricks

Another year has almost passed and we are returning to Paradigm Hill for our AGM and Christmas picnic/barbeque function. George and Ruth Mihaly are looking forward to greeting us once again and having us enjoy their wines.

The AGM will commence at 12 noon. Papers for the AGM and further details about the event will be circulated at a later date; but put the date in your diary now.

Tony's Gougeres Recipe

For the Ocean 8 tasting Tony (our President) supplied gougeres for those attending. So successful was the gesture that he was asked for the recipe which he uses; and here it is:

alex's choux dough for gougere

ingredients

250ml milk
250ml water
10gm salt
10gm sugar
225gm unsalted butter
275gm 'tipo 55' flour
8 [700gm] eggs
a lot of finely grated comte or gruyere

method

preheat oven to 200oC

mix milk, water, salt & sugar in saucepan
dice butter into mix and bring to simmer
mix 6 eggs in a bowl
mix 2 eggs in a jug
add flour to the milk and butter mixture, mix until smooth
transfer to a mixer with K beater
add the 6 eggs and whisk to smooth
once smooth add extra eggs from jug if required to form a glossy elastic batter

pipe mixture into balls, sprinkle with a lot of cheese
place single tray, alone in oven & bake until medium brown, approx 15mins. [if you knock the underside you should get a hollow sound]

To freeze - cover a tray with cling film and pipe mixture onto the tray. Remove balls from tray when frozen and place in a sealed container until ready to use.

To use pre-frozen gougere - cover a baking tray with parchment paper. remove gougere from freezer and place well apart on the tray. When the gougere become sticky, sprinkle with cheese, proceed to bake when completely thawed.

Enjoy.....

The Schedule for 2023

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