



FRIENDS OF THE MORNINGTON PENINSULA VIGNERONS MARCH 2024 NEWSLETTER

www.morningtonwinefriends.com

PRESIDENTS REPORT



What a great start to our FMPV year on Sunday 11 February at Flinders Golf Club. We were seated at tables with lovely views overlooking the golf course and the sea in the distance. We then enjoyed a vigneron talking about his wines whilst we nibbled on canapés.

Will Ross is the present owner, assistant winemaker and grandson of the first owner. He gave us an entertaining history and discussion of the grapes used in the wines. It was interesting to get an insider's view of the pioneering of grape growing in what was regarded as "unsuitable soil". The wines we were treated to were very good and very attractively priced by Will for sale on the day. Suffice to say that many Members took advantage of the prices and purchased wine.

Flinders Golf Club provided a feast of canapés (see the details below) with impeccable service from the young staff.

Many thanks to Glenn Lugg for arranging a perfect day with Portsea Estate and the golf club. Thanks also to Sue Spicer for facilitating the venue and decorating the tables with vases of flowering gum.

In my introductory speech I asked members to provide feedback on what events they would like etc. and many expressed their delight with the day. Congratulations Glenn, Will and the events team at Flinders Golf Club!

The next cab off the rank is an Italian lunch at Unica in Capel Sound on Wednesday 27 March at midday. The wines will be Italian varieties from the Mornington Peninsula and Italy and will be paired with antipasto, pasta and dessert trays. You will have already received the flyer with the Trybooking link. Thanks to Rod DeBoos for arranging the venue and menu, and thanks to Glenn Lugg for arranging wines from Quealy and for Kevin Murphy to attend to speak about the wines.

We have a good line-up for the rest of the year - a variety of lunches, wine tastings and the comparative dinner at different price points and locations on the Peninsula. These will include a Member's function which utilizes wines from our cellar.

When you see our two new members Katherine and Cathryn at events, please make them welcome. New members wear badges with yellow stickers.

Sadly two our members died recently: Bernie Dirikis and Maxine Short.

Bernie was a past President of the FMPV and during his final months was visited and supported emotionally by past members of the FMPV. A Memorial Service for Bernie is being held later in March and an obituary will be included in the next Newsletter.

Maxine was a joyful lady who always pitched in to help at events; she also was strongly supported by members throughout her illness. An obituary for Maxine appears below.



TRYBOOKING

Important note: when you book tickets or renew your membership using TryBooking you will receive almost immediate email confirmation of the transaction from TryBooking. If you do not receive an email confirming the transaction, please first check your spam folder and if there is no email filed there, contact us at: fmpv.website@outlook.com.

Vale Maxine Short

Maxine Short, a longtime member of the FMPV, sadly passed away on 1st February after a short illness. Maxine will be remembered as a sparkling personality whose warmth and friendliness touched many members of Friends over the years. She was an enthusiastic attendee at events and assisted at several when volunteers were required.

Maxine had lived all of her adult life on the Peninsula including Frankston South, Mornington and Mount Martha. She raised her family in Frankston South, played tennis with a local club and enjoyed a successful teaching career. Maxine's career was varied.

She was a trained primary school teacher, qualified as an English teacher to adult migrants and, later, after further study, she became a life coach and was a well-regarded feng shui expert. After retirement, Maxine volunteered at Rosebud "Clothes 4 You" where her coaching skills were valued by the clients and other volunteers.

Maxine's interests included, firstly, her family, then socialising with friends, travel, walking, gardening, swimming and, importantly, spending time at her beloved home at Anglesea.

Maxine will be remembered with fondness by the FMPV and we offer our sincere condolences to her family and many friends.

R.I.P. Maxine

PAST EVENTS

Flinders Golf Club

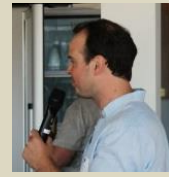
FMPV First Event for 2024 - February Fun and Feasting

This event at Flinders Golfclub saw 75 attendees (including 13 guests) enjoy a fantastic start to the FMPV Event calendar for the year. An exciting flight of Portsea Wines was introduced, accompanied by delicious canapes and small plates prepared by Flinders Golf Club's chef Shaun Smith. The courses kept coming, each one a taste experience and the 8 wines were paired to perfection.





Accolades go to Will Ross (Owner and Assistant Winemaker) who spoke with great knowledge and professionalism on each wine, providing just enough information and entertainment to keep everyone fully absorbed in each stage of the event.



In all, the venue, food, wine and wait staff on the day were exceptional. A special thank you goes to Sue Spicer for sourcing the venue and providing the beautiful floral arrangements. Thanks also to committee members for their generous support on the day.

Glenn Lugg



For those unable to attend and those who want to remember, here are the wine and food pairings:

Wines	Food
2018 Portsea Estate Traditional Method Sparkling	Freshly shucked oysters with lemon, cucumber & avruga caviar, mignonette, finger lime plus Cured salmon blinis with horseradish cream.
2021 Portsea Estate Mornington Pen Pinot Gris 2020 Portsea Estate Rose	Tempura zucchini flowers with whipped goats cheese. Leek & Cheddar croquettes plus mushroom & truffle arancini.
2022 Portsea Estate MP Chardonnay 2022 Portsea Estate Main Ridge Chardonnay	Panko crumbed flathead served with chips, tartare and lemon. Prawn & ginger dumplings with lime & coriander dressing.
2022 Portsea Estate MP Pinot Noir 2022 Portsea Estate MR Pinot Noir	Pork Bao buns with Kewpie mayonnaise & pickled slaw (Non-meat eaters option Prawn). Cheeseburger sliders served with chips (Vegetarian option Kataifi wrapped prawns with lemon aioli).

2019 Portsea Estate MP Birthday Hill
Reserve Pinot Noir

Confit duck & corn pancakes (Non-
meat eaters option Salmon terrine with
soft herbs & caviar).



Peninsula Piers and Pinots 2024 Sunday 10 March 2024

A cool climate pinot festival run by **MPWine** and showcasing Mornington Peninsula producers.

Peninsula Piers & Pinot returns to Flinders on the Labour Day weekend, with live music, food trucks, and 50+ Mornington Peninsula wines available for tasting.

Mornington Peninsula Piers & Pinots is an all-weather event, held at Flinders foreshore adjacent to the pier. Tickets are \$65 per person (inclusive of GST and booking fee) and include a complimentary Riedel tasting glass, tasting notes and all wine tastings between 12 noon - 3pm.

The line up of wines for Peninsula Piers & Pinots 2024 is: Baillieu, Barmah Park Wines, Bittern Estate, Dexter, Elgee Park Wines, Handpicked Wines, Kyberd Hills, Lancemore Lindenderry, Mantons Creek, Montalto, Nazaaray, Ocean Eight, Pier 10, Portsea Estate, Pt Leo Estate, Quealy, Rahona Valley, Rare Hare Wines, Red Hill Estate, Stonier, Tar & Roses and Yal Yal Estate.

Delicious food for purchase on the day will be available from: Flinders Conchilia (Mussels), Flying Calamari Brother (Calamari Cones), Greek Masa (Greek delights from the BBQ) and Three Little Chefs (Asian inspired bites). Coffee from Up Bar.

FORTHCOMING FMPV EVENTS
Italy Comes to the Peninsula
27 March 2024

Join us at



1571 Point Nepean Road Capel Sound
on
Wednesday 27 March at 12 noon

Enjoy a 3 course Italian meal which has been designed by Chef Michaele to complement a range of Italian wine varieties from



and some specially selected imported wines from Italy.

Quealy winemaker Kevin McCarthy will be there to talk about the wines. Kevin travelled extensively across northern Italy in the late 90s to study Italy's foremost Pinot Grigios. These experiences intensified a fascination with the wines of Friuli, unearthing unexpected textural beauty in their field blends and varietal styles that combine regional heritage, familial folklore and imagination.

This paved the way for the introduction of Friulano to the Quealy vineyard in 2006 – a first in Australia – and continues to inform Quealy's range of skin contact wines.

Guests welcome.
Cost: Members \$70 and Guests \$80.



A Bit About the Industry on the Peninsula from MPWine

The Mornington Peninsula is host to a thriving wine industry with a total wine sector output in 2019 of \$197.4 million with wine tourism contributing \$180.1 million and wine output \$11.4 million.

The Mornington Peninsula is Australia's #1 wine tourism destination and had 520,000 domestic tourism winery visits in year ending March 2019.

Vineyard area planted is now over 1,100 hectares with the farm gate price for Chardonnay and Pinot Noir rising by over 60% since 2000.

In 2019 the average price paid for Mornington Peninsula Chardonnay and Pinot Noir was the highest in Australia, Pinot Gris was second highest. Almost all fruit is now made into regionally branded wine, with more than 75% Pinot Noir and 62% of Chardonnay wines selling at over \$31 RRP. Direct sales, both consumer and wholesale, have increased by 23% as a proportion of total sales.

Export sales have decreased 14% as a proportion of total sales since 2000. As at the end of March 2020, China was the #1 export destination for Mornington Peninsula wine at 30%, with the UK #2 with a 28% share.

Victoria remains the most important domestic market for Mornington Peninsula wine at 75% of wholesale sales. Direct wine industry employment has increased to over 1,140 FTE. Capital investment excluding vineyard planting has been over \$150 million.

Taken from the MPWine Website with consent.

FMPV 2024 SCHEDULE OF EVENTS

DATE	EVENT NAME	VENUE(S)
Sunday 11 February	Portsea Comes to Flinders	Flinders Golf Club Bass St, Flinders, 3929
Wednesday 27 March	Italy Comes to the Peninsula	Unica Cucina e Caffè 1571-1575 Point Nepean Road, Capel Sound
Sunday 21 April		TBA
Saturday 25 May	Comparative Dinner	Safety Beach Sailing Club
Friday 28 June 5.30 – 7.00	Sparkling Wine Educational	Foxeys Hangout
Sunday 21 July	Blairgowrie Yacht Club Lunch	Blairgowrie Yacht Club
August		TBA
Sunday 22 September	Wine Tasting	Dromana Surf Life Saving Club
27 October	Awards Lunch/Dinner	Ranelagh Club
Sunday 24 November	AGM	Elgee park (to be confirmed)