



**January 2026**

[www.fawg.org.au](http://www.fawg.org.au)

To everyone

I hope you enjoyed the Xmas spirit. The committee and myself would like to take this opportunity to thank you for being a part of the guild and we hope you have enjoyed this past year of Amateur winemaking.

The new year looks to be as good as the last with more events, speakers and a wine tour plus the show. And of course our club nights which offer tastings, events and the chance to talk to like minded members who are always glad to discuss problems and experiences with amateur winemaking. And I should not forget the guilds sentia machine for testing all your wines.

The membership has grown and the club nights are showing an increased participation rate on a regular basis. So I can only say to all, well done and have a safe and Happy New Year.

Don't forget our January meeting is hopefully at Hickingbothams at Dromana if we can get the 30 people so please let me or our lovely secretary know so we can keep track of the numbers.

To Everyone have a Great New Year  
Cheers Glen

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### Coming Up

Wednesday 31st December

Ticketed events on at Pier 10, Many Little, Jetty Road Brewery and Balgownie or spend the night with your best friends and share your best wines of 2025

Friday 2nd to Sunday 4th 4-7pm  
Stonier Cellar Twilight sessions with Calamari Brothers and freshly shucked oysters

Wednesday 14th January 6:30pm  
FAWG meeting at Hickingbotham-book your place now! 2 course dinner and wine before our meeting \$55.00/head

All of January

Sunday Summer Socials at Pt Leo Estate with DJ over 5 weeks. You can get individual tickets or a pass for all 5 for \$200

<https://moshtix.com.au/v2/event/summer-socials-with-eric-powell-guests/188798>

Fenian Winery cellar door open every Saturday 12-4pm with music and food truck.  
<https://www.fenianwines.com.au/>

Sunday 25th January 4-7pm  
Kyneton Ridge Estate launch of Skipping Rabbit Pinot Noir with yacht rock  
<https://www.australianwine.com/en-AU/experience/events/skipping-rabbit-yacht-club/> part of the Macedon Ranges Summertime Fling Wine Festival from 9th - 31st January  
<https://www.macedonrangeswine.com.au/news-events/events/summertime-fling>

## Cordon Corner by Mike Payne

by Mike Payne

January is usually a busy time in the vineyard preparing for veraison when the bird nets need to be applied. If you are running a VSP trellis system while you can move and work freely in the canopy the tasks to look at could be, final weeding, shoot positioning, shoot thinning, leaf plucking, de-suckering, side and top hedging, removal of secondary fruit and finally, the last fungicide application for the season.



As a result of a wet cool Spring, the growing season appears to be running a little behind normal with the bunches, (at the time of writing), only just reaching pea size and the bunches not yet closed. This may all change as the warmer weather approaches and growth and ripening ramps up.

## FAWG Calendar

Meeting Date	Committee Date	Competition	Tasting Talk	Industry event	Club Night Activity
January 13 <sup>th</sup> 2026	No committee meeting		Hickingbothams To start the year		Andrew to talk wine one last time
February 10 <sup>th</sup>	Tuesday 3 <sup>rd</sup> Zoom 7pm	Sparkling wine mini comp	Raspberry wine taste off from our wineclass students		This year's John Lee trophy Citrus
March 10 <sup>th</sup>	Tuesday 3 <sup>rd</sup> Zoom 7pm	No Comp	Lucian Fitzgerald Oakridge estate		Talk about Pinot and chardonnay making
April 14 <sup>th</sup>	Wednesday 8 <sup>th</sup> Zoom 7pm	Gordon Evans white wine mini comp	Wayne Hewitt to talk about what you Mead		
May 12 <sup>th</sup>	Tuesday 5 <sup>th</sup> Zoom 7pm				
June 9 <sup>th</sup>	Tuesday 2 <sup>nd</sup> Zoom 7pm	Chris Myers Red wine mini comp			
July 14 <sup>th</sup>	Tuesday 7 <sup>th</sup> Zoom 7pm	The Guilds AGM			Homemade Night
August 11 <sup>th</sup>	Tuesday 4 <sup>th</sup> Zoom 7pm	Sheila Lee Liqueur & fortified mini comp		Our Show 28 <sup>th</sup> & 29 <sup>th</sup>	

## SENTIA WINE TESTING



The guild has a Sentia wine analyser available to members to have wine samples analysed for FreeSO2 and Malic Acid.

The tests can be carried out prior to guild meetings, starting at 7pm. If you wish to have your wine analysed, please ensure you arrive early and advise Kevin Murphy that you require your wine analysed.

Samples should be kept away from air (ie in a sealed bottle, or sample vial with minimum air space). Only a very small sample is required for the tests.

Costs are: Members - Free SO2 \$6.00 and Malic Acid \$15.00 Non-members - \$10 and \$20  
FAWG Calendar





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## FAWG XMAS WRAP UP

Congratulations to Peter Enness on becoming the latest Life Member!







## Phylloxera Fact Sheet Link from David Hart

[https://vinehealth.com.au/media/Vinehealth\\_A4-Fact-Sheet\\_About-Grape-Phylloxera.pdf](https://vinehealth.com.au/media/Vinehealth_A4-Fact-Sheet_About-Grape-Phylloxera.pdf)

Practical examples of ways to establish native insectary plants in and around vineyards from your editor

[https://retallack.com.au/wp-content/uploads/2022/07/8.\\_v659pp38-41.pdf](https://retallack.com.au/wp-content/uploads/2022/07/8._v659pp38-41.pdf)

## Supporters



# January Meeting menu

## SET MENU SUMMER 2025

This menu is designed for larger groups. Enjoy food with friends and family with at

Hickinbotham no matter the occasion!

(choices are to be made 1 week minimum prior to the event)

### \$55 Charcuterie Boards + Main Course

A simple way to organise your day - Guests start with charcuterie boards to nibble on followed by a main

meal of their choice. Party members are to select their option 1 week prior to the day

Charcuterie Board (GF) Prosciutto, Mild Salami, Red Dawn Pinot goats brined semi hard, Beach Box Brie (Boatshed,

Dromana), Shadows of Blue (Gippsland), quince paste, olives and crackers.

Choose main meal from the list below:

16hr Slow Cooked Lamb Shoulder (GF) mixed grain salad, smashed peas & chimmi churri

Macadamia & Herb Crusted Barramundi risoni, heirloom tomato & basil pesto salad

Caramelised Onion, Zucchini & Ricotta Tart cucumber & pickled fennel salad topped with beetroot relish

Peri Peri Chicken Salad mango, cucumber, heirloom tomatoes, cashews, feta & coriander topped with lime & herb

vinaigrette

Coconut & Lentil Curry (GF\*)(VG) fragrant jasmine rice, roast pumpkin, chilli, sesame, cashew & cashew

### Fancy Something Sweet?

Add a dessert to your order for just \$15 each. Not all guests are required to select a dessert but those that do must

select their choice prior to the day.

Mango & Passionfruit Cheesecake berry compote

Yuzu Panna Cotta coconut biscuit crumb & poached rhubarb

Trio of Sorbet (GF) berry coulis and fresh fruit

GF - Gluten Free

VG - Vegan

GF\* - Can be made Gluten Free or Gluten Free product but contains traces from fryer oil

At Hickinbotham we take dietary requirements with upmost care.

If you do have any requirements, please let us know and we can discuss the best options for you.

While we do our best to prevent contamination, there may be traces of allergens found in our kitchen.