



April 2026

www.fawg.org.au

Hi All and welcome to April and Happy Easter,

Well you all should be knee deep in making you wines and I have to say it is a challenging year for the growers. We are still waiting to pick up the Cabernet and viognier for the bulk orders because of the fluctuating weather conditions which are influencing the ripening of just about all varieties across the board. I have to say that the guild put a smile on my face the other day when a video on whatsapp appeared showing a whole heap of guild members helping out Kevin Murphy with his huge batch of grapes for processing one was pumping the must another pressing and another washing equipment, what a great team and what a great club, I'm sure Kevin is very appreciative of the help, well done to you all. On feel good note Happy easter to all and Cheers.

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Coming Up

Saturday 4th and Sunday 5th April 10-6pm
Brown Brothers Easter Family Festival at their winery in Milawa
\$20/p/day children free includes free tumbler live entertainment, face painting etc 11am-4pm
<https://www.browbrothers.com.au/events/easter-family-festival-2026>

Saturday 4th and Sunday 5th April
Easter at Dal Zotto Wines Whitfield
free entry - live music, faceprinting, jumping castle, easter egg hunt etc
<https://www.visitvictoria.com/regions/high-country/whats-on/family/pasqua-and-prosecco-easter-at-dal-zotto-wines>

Saturday 11th April
Pyrenees Unearthed food and wine festival along the Avoca river
<https://pyreneesunearthedfestival.com.au/>

Saturday 11th April 10-4pm
Tastes of the Goulburn on station Street in Seymour. Live entertainment and kids events
<https://www.tastesofthegoulburn.org.au/>

Friday 1st May to Sunday 3rd May
Grampians Grape Escape
Food, wine, music Barriquee Auction Saturday and much more
<https://events.humanitix.com/grampians-grape-escape-2026>

Cordon Corner by Mike Payne

Finally, in many regions, the nets are coming off, or lifted and harvested fruit is in the fermenters. Other cooler areas are still waiting to make a start.

This season the weather has presented us with a wide range of climatic variations not only affecting different mesoclimates but right down to individual sites, (microclimates), whereby, one site in a particular region had good fruit set but suffered fungal issues and a few hundred metres away another site had poor fruit set and no fungal problems. These climatic conditions also resulted in varying fruit ripeness, sample analysis, bunch weights and projected crop levels and of course, harvest dates.

All in all, a difficult and complex season for the grape grower, Hopefully, better for the winemaker.



FAWG Calendar

Meeting Date	Committee Date	Competition	Tasting Talk	Industry event	Club Night Activity
April 14 th	Wednesday 8 th Zoom 7pm	Gordon Evans white wine mini comp	Wayne Hewitt to talk about what you Mead		
May 12 th	Tuesday 5 th Zoom 7pm				
June 9 th	Tuesday 2 nd Zoom 7pm	Chris Myers Red wine mini comp			
July 14 th	Tuesday 7 th Zoom 7pm	The Guilds AGM			Homemade Night
August 11 th	Tuesday 4 th Zoom 7pm	Sheila Lee Liqueur & fortified mini comp		Our Show 28 th & 29 th	



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

This pricing only at club nights, not at Kevin's factory.

Funnies

Prince Andrew Commemorative Coin

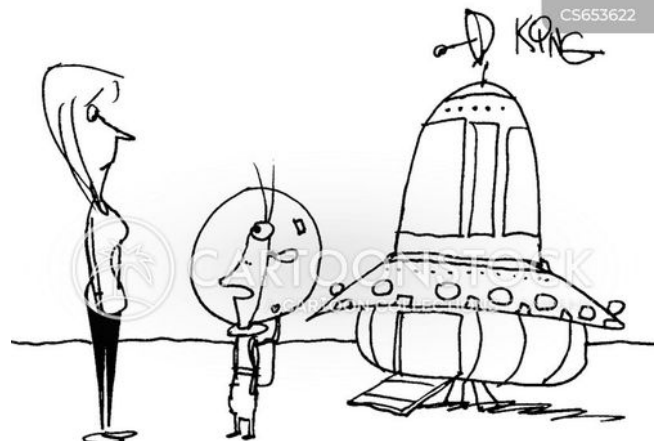


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"Take me to your wine store."

VALE GORDON EVANS

Life member Gordon Evans passed away last year, aged 99 years.

Gordon was a founding member of the guild way back in 1969. He acted as guild secretary for over 30 years and holds the rare achievement of a perfect '20' score for his Potato Wine (which, incidentally was 'lost' under his house for 12 years, before being adjudged the perfect score).

Gordon won the inaugural WOTY award in 1970 and on three other occasions.

He is renowned for the stories he told about his time in the navy and various careers in New Zealand and Australia. He kept us amused with his tales and always had a cheeky smile to offer to all members. Gordon loved the stickies – sweet and alcoholic. We have great stories of him 'tickling up' some of his wines in the demijohns, until they would not process any further sugar. Result his award-winning wines and fortifieds.

We lost contact with Gordon in recent times, after he moved to Queensland (Kooralbin) to live with his daughter and grandkids, where he spent the last few years of his life. He became an active and well-regarded member of the Kooralbin Men's Shed.

We don't know if he continued his winemaking in Queensland, but I'm sure he would have dabbled in something 'alcoholic'!

The words following by Chris Myers

I was always in awe of Gordon Evans. When I attempted to join the Guild in 1980 I was confronted by this very frank man who declared to me that the group comprised of very close friends and that if I was not prepared to become one of them, I should quietly disappear.

This was my introduction to Gordon who was the all-powerful secretary and had been so for many years. He was a foundation member of the Guild and he indeed did become a close friend. But what did this have to do with making wine I asked myself? Well the group was founded in the English tradition of making wine from anything at hand as grape growing in England was not an option. As a result, the Guild was full of ten pound poms and Gordon was one of them of the Welsh variety. The Guild's traditions were fixed in country wines and anybody making grape wine was suspect.

Gordon's winemaking was a wonder to behold. The old saying goes "that you can make wine from anything except old boots". Gordon did and it was quite drinkable. He never used preservatives or what he considered to be chemicals of any kind. His wines had to be pure. On one level they were sublime and on another dreadful. He loved the stickies so most of his wines were sweet, but he had a habit of picking up the dreaded mouse award for infection.

Some of the best country wines I have tasted were Gordon's (20 for potato) but he was stubborn and always did things his way not always to advantage. Many times however the magic worked.

Goodbye old friend.

Chris Myers – Life Member.

Supporters

