

THE AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC

PATRON: MR GEOFF PATRITTI

NEXT MEETING: **TUESDAY 3RD MAY**

Visitors Welcome: **Bring a Friend to introduce them to your club**



MAY 2016 Newsletter

Meetings held on the first Tuesday of each month from 7.45 for 8.15 pm start

Clarence Park Community Centre, corner of East Ave & Canterbury Terrace, Black Forest.

Check out our website <http://awbca.org.au> for our Calendar and photos and lots of information

Competition:

Wine: Aged Dry Red 4 year and older

Judge: Scott Heidrich from Geoff Merrill Wines

Beer: Ale, Bitter, Brown Ale + Open Section

Supper: John Santos preparing platters ... and we have a few surprise new members offering to create a beautiful supper in the future... who are they?... rumor is there have been a couple of offers!!

Club AGM - Subs Due Annual Subscriptions: \$30 for members and \$25 for concession card to be ratified at AGM.

CLUB SHOP: John Samuel can be contacted to arrange for items from shop.john.glenice@gmail.com Eg Nova twists available at \$26 per 100

email him or give him a call on 8396 2164.

If you have won a prize in the past, congratulations ! and please bring your bottles for the monthly raffle!!!

Face Book Page: currently being further explored by Jerome (as per our Website).

Web Page <http://awbca.org.au>

Want to learn more and have an interesting read? Here is this month's challenge:
visit this website: www.vintessential.com.au and read the articles for the month.

Jane Boroky has recommended information from Vintessential issues, which we hope you find interesting reading.



CLUB BUS TRIP TO THE ADELAIDE PLAINS Sunday JUNE 12th



Bus Tour: U-Brew-It, Tenafeate Creek Wines, & Uleybury Vineyards & Wines

WHEN: 12/06/2016 @ 8:00 am – 5:00 pm

COST: \$35 / head

(Guests & friends will attract a slightly higher free – TBA)

At Uleybury Vineyard and Wines there will be a tasting of their wines followed by lunch in our own function room.

Lunch will be platters as well as pizza. Wine from the

tasting room cannot be carried to the lunch area. If people want drinks in this section they can purchase at the bar at

their own cost.

Did you enjoy the APPLE CRUSH 1ST MAY



9 am Summertown
Bring BBQ and lunch
And drinks and chair
See the website for details and
photos



Details of pick
up times for the Bus Tour
on 12th June:

**1st Pick up 8.30 am
15 Everard Ave Keswick
Kesmond Reserve.**

**2nd Pick up 9.00 am
Civic Park (across from
Tea Tree Plaza)**

Itinerary on Website

<http://awbca.org.au>

**KEEP THE DATE FREE AND
INVITE YOUR FRIENDS ASAP in 2016**
1st Tuesday in June (June 7th)
1st Tuesday in July (July 10th)

10th July our Club Lunch Date and presentations

See last page for results

Supper last meeting:
Thanks to all members
for organizing our delicious supper



This is where your photos or articles will be in the next
newsletter if you provide them to me in time to be published...
closing date: a week before



ANAWBS

Club Cttee Members needed

Consider nominating at this
month's club meeting and
become our club's member on
the ANAWBS committee -
a joint committee from
Adelaide and Blackwood Wine
Clubs that organises an
excellent National Competition
held in Adelaide annually.

Beers and Wines are judged by
quality South Australian judges
and offered to all to taste in .

**We welcome new members at all times to meetings
and functions**

**Think about inviting your friends, relatives or people you
meet who may like beer, wine and food.**

We encourage sharing wine, beer and food skills and love to
meet people that also enjoy this.

It's a great opportunity to be involved in the club and be able to taste all the
amazing wine entries - bring your friends - great beers and wines

Nominated 2016 / 17 year Executive Committee:

President – Michael Partington
Vice president, John Samuel
Secretary – Peter Avery;
Treasurer – Jane Boroky
Journal Editor – Sandy Matz;
Social Secretary/ Ambassador – Rose Le –
Visitor Host, Trent Walsh
Web Masters, J Munchenber
Wine Convener – Michael Lineage,
Beer Convener – Jane Boroky and Assistants Paul Bohlmann
Property and Resource Manager – John Samuel
ANAWBS representative:, S Matz, J Boroky and more needed

ANAWBS SPONSORS



Wine Year - Vintage year does it Matter YES IT DOES



In short, yes it does. The weather, consistent or volatile, cool or hot, shapes everything that happens in the vineyard, which gives the winemaker the grapes to play with.

It is the parent of the child, the creator of the beast, Mary Shelley to Franken-wine.

It can be complicated with so many regions and climates to consider, even just within Australia, but they can be broadly broken down into three climates - Hot, Warm and Cool.

Hot climate

This is the guys up in Riverland, Riverina and Sunraysia. The by-words here are consistency and reliability. The sun is warm for endless days and water flows straight out of the rivers to irrigate the vines.

Vintage variation means the least to these dudes. They're steady. They're consistent. They're reliable. They drive trucks and drink cold beers. They're stable. Their element is Earth.

Warm climate

This is the likes of Barossa, McLaren, Coonawarra, Clare, Margaret River, Hunter and Central Victoria.

Broadly reliable but susceptible to major eruptions from time. Not actual eruptions, but biblical-esque disasters none the less. Fires, droughts, floods can have major impacts on supply and quality. Their element is Water.

Cool climate

Think Yarra, Mornington, Geelong, Canberra, Adelaide Hills, Great Southern and Henty.

These regions exist on the fringe of winery civilisation. This is your alternative crowd, pinot-philes and gamblers, staking their income on whether their pinot noir or riesling will tip into ripeness before autumn closes in. It's usually either awesome, or awful. Their element is Fire.

A bad vintage?

In the last 10 years only 2011 was a major 'bad vintage' over a broad array of Australia, with notable exceptions for parts of WA and NSW. Cool conditions throughout the growing season exacerbated by heavy rain at vintage caused dilution of wines across VIC and SA. Not all wines were affected to the same extent but punters have long treated this vintage with caution.

After that it is a case of knowing each regional climate as you drink it.

Smoke taint caused big problems across the Yarra in 2009, and King Valley in 2007.

OVERCOMING VINTAGE VARIATION

Benefit of blends

Merlot ripens at least a week before cabernet, so it often makes sense to have both planted nearby, as they do most famously in Bordeaux, and also Margaret River. The grapes complement each other in the final blend and give the winemaker increased options as the weather closes in around harvest.

Multi-Vineyard Selection

A big deal is often made about single vineyard wines, however multi-vineyard blends offer far greater flexibility, protection and in theory, quality. Penfolds are the biggest exponent of this in Australia. Selecting the best grapes from a variety of vineyards around SA ensures the best of the best get used in Grange, whatever the vintage conditions.

Adaptability, and even humility, is key.

In the Yarra running up to 2011 it was highly fashionable to do whole bunch fermentation. In a cool year like 2011 however, that approach produced green, hard wines.

The winemakers who adapted to the conditions, rather than imposing themselves upon them, are those who triumph in the difficult years.

CONCLUSION

Yes vintage is important. It is the personality and very essence of a wine. But like personalities, there are a wide array and you can easily find consistency if you so desire it.

For those buyers who prefer risk, consider the following adage, long followed by purchasers of Bordeaux, Barolo and Burgundies.

Buy the best producer you can in a bad year, they always produce good wine. Take your chances on new producers in the good years. That is where the value lies.

Rules of Thumb

Australia - 2006, 2008, 2010, 2012, 2013

Bordeaux - 2005, 2009, 2010

Burgundy - 2005, 2009, 2010

Rhone - 2009, 2010

Barolo - 2006, 2010

Tuscany - 2004, 2006, 2010



Andy Lloyd

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(please return your last year's trophy to the next club meeting, so that we can present on 10th July)

AWABClub of Adelaide Inc. COMPETITION SUMMARY 2015/ 2016 RESULTS

May 2015: Mature Dry Red Grape wine 4 years & older. Entries: 10

1st J.Alvino 16.5 2nd J.Alvino 16 3rd N/A

Overall winner: J.Alvino

Ale, Bitter, Brown Ale+OPEN SECTION. Entries: 5

1st The Dali Lager 45 2nd D. Facciorusso 44 3rd M. Bowen 42

June 2015: Rose Grape Wine. Entries: 5

1st D. Facciorusso with J. Alvino 17.5 2nd J.Alvino 15.5 3rd N/A

Sweet White Wine Entries: 1

1st N/A 2nd 3rd

June 2015 : Beer: None

July 2015: Wine : Inter-club Wine competition hosted by Blackwood 1 year old and older Red :

Entries: 14 Won By M. Lineage & S. Matz

Inter -club Beer competition hosted by Adelaide . Entries: 16 Won by Chris Bills of the

Blackwood Club

July 2015 Adelaide Competition: Stouts and Porter + Open Section. Entries: 6

1st G. Snook 40.5 2nd N/A

July 2015: Beer; Stouts. Porter & Open Section. Entries:6

1st G. Snook 40.5 2nd N/A

July 2015: Wine: Mature Dry Red 1— 3 years old. Entries: 17

1st M.Lineage & S. Matz 17.5 2nd D.Facciorusso & J. Alvino 16.5 3rd J.Rabone & M. Harmer 15.5

August 2015: Fortified Grape Wines: Entries: 3

1st J. Alvino 17.5 2nd N/A

Liqueurs. Entries: 9

1st T. Iaccarino 18.5 2nd T.Iaccarino 16.5 3rd J. Alvino 16 4th N/A

August 2015 : Beer: None

September 2015: Wine: None

September 2015 Beer. Open Class. Entries: 4

1st P. Avery 41 2nd G. Snook 40.5 3rd N/A

October 2015: Current Vintage Dry White Wine. Entries: 1

1st N/A 2nd 3rd

October 2015: Mature White Wine. Entries: 1

1st T/ Iaccarino 16.5 2nd 3rd

October 2015 :Bock and OPEN SECTION 0 Entries

1st 2nd 3rd

November 2015: Current Vintage Dry Red Wine: President's Trophy. Entries: 16

(overall winner: M. Lineage)

1st 2nd 3rd 4th

M. Lineage 18 M. Lineage, P. Bohlmann 17.5 J. Alvino 17 J.Samuel 16.5. M. Micarone 16.5.

5th M. Cummings, J. Munchenbuerg, M. Lineage 16.5 5th J. Alvine & D. Facciorusso 15.5

November: October Fest. Maerzen, Paulaner, Bavarian Wheat + OPEN SECTION. Entries:3

1st 2nd 3rd

F. Facciorusso 43 Dali Lager 39.5 N/A

December 2015: Sparkling Grape Wines White & Red. Entries: 10

1st M.Lineage, P. Bohlmann & P. Avery 20 2nd M. Lineage 19.5 3rd M. Lineage,

S.Matz, P. Avery & P. Bohlmann 19

Pilsner, Lager, Paulaner, Hefe-Weizen, Berliner Kindl Weisse Samuel Adams Summer ale + OPEN

SECTION. Entries: 0

February 2016: Dry & Sweet Cider & Perry, Meads & Honey. Entries: 11

1st 2nd 3rd

P. Avery 18.5 P. Avery 17 M.Lineage 16.5

Coopers Sparkling Ale Clone Challenge (Kit Only) + OPEN SECTION. Entries: 3

1st 2nd 3rd

D. Facciorusso 42.5 Jan Minck 39 N/A

March 2016: Wine none.

Weizen / Weissbier (BJCP 15a) + OPEN SECTION. Entries: Nil

1st. 2nd 3rd

April 2016: Fruit, Herbal, Vegetable, Flower, Cereal and Leaf Wines: Entries: 6 Beer. None

1st 2nd 3 rd

T. Iaccarino 19 T. Walsh 16.5 N/A

WINE MAKER & BEER MAKER OF THE YEAR

To be eligible a person/syndicate must enter at least 2 grape wine competitions.

The best scores gained from either 1st, 2nd or 3rd are taken from a total of 3

competitions to find the average points of all three competitions. All results must be at

least bronze standard, eg wine 15.5 and beer 30

Beer Maker of the Year: Domenic Facciorusso - Wine Maker of the Year: Michael. Lineage