

# THE AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC

PATRON: KAAREN PALMER

Next Meeting: **Tuesday June 4<sup>th</sup> 2019 Newsletter**



When: Meetings held on the first Tuesday of each month from **7.45 for 8.00 pm start.**  
Where: Clarence Park Community Centre, corner of East Ave & Canterbury Terrace, Black Forest.  
How: Check out our website Adelaide Ferment: <http://awbca.org.au> for our **Calendar** and photos and lots of information

Please bring your wines/beers to share for others to taste and comment and discuss with others how you made them, problems you had, or where you purchased them from and price you paid etc...a great chance to chat about anything wine and beer (and food too if you wish).

**Join us to taste our shared beers and wines and enjoy them with a small supper**

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

**We encourage sharing wine, beer and food skills and love to meet people.**

**Think about inviting your friends, relatives or people you meet who seek the enjoyment of better beer, better wine with great food.**

**It's a great occasion to be involved in the Club and taste all the amazing beer & wine entries - bring your friends - to experience fantastic craft beers and wines.**

**Above all else - we promote responsible behaviour!**

**2019 / 2020 year Executive Committee & Positions** ([contact details](#))

**President:** Gavin Pennell (0412 107 107) [president@awbca.org.au](mailto:president@awbca.org.au)  
**Vice President:** Jerome Munchenberg (0417 818 001) [vice\\_president@awbca.org.au](mailto:vice_president@awbca.org.au)  
**Secretary:** Sandy Matz (0414 747 657) [secretary@awbca.org.au](mailto:secretary@awbca.org.au)  
**Treasurer:** Jane Boroky (0414 272 926) [treasurer@awbca.org.au](mailto:treasurer@awbca.org.au)  
**Journal Editor:** Peter Tilsley (0417 838 051) [editor@awbca.org.au](mailto:editor@awbca.org.au)  
**Committee Assistants:** Julie Bakutis, Sophie Ball & Adam Dyson

**Visitor Hosts:** Julie Bakutis (0412 424 0592) [visitor\\_host@awbca.org.au](mailto:visitor_host@awbca.org.au)  
**Digital Media Administrator:** Jerome Munchenberg ([web\\_admin@awbca.org.au](mailto:web_admin@awbca.org.au))

**Wine Convener:** Michael Lineage (0415 604 788) [wine\\_convener@awbca.org.au](mailto:wine_convener@awbca.org.au)  
**Wine Convener Assistant:** Peter Tilsley (0417 838 051)  
**Beer Convener:** Angus Hambrook [beer\\_convener@awbca.org.au](mailto:beer_convener@awbca.org.au)  
**Beer Convener Assistant:** Murray Barber (0468 729 706)

**Supper Coordinator:** Mario Micarone (0418 542 747 & 8264 0897)  
**Shop Convener:** Domenic Facciarusso (0418 832 222) [shop\\_convener@awbca.org.au](mailto:shop_convener@awbca.org.au)  
**ANAWBS Representatives:** Sandy Matz, Gavin Pennell & Peter Avery [anawbs\\_rep@awbca.org](mailto:anawbs_rep@awbca.org)

**Competition(s) this Month: June 2019**

**Wine competition: Rose Grape Wine**  
(John McGlaeson Trophy)

**Sweet White Wine.** (Certificate)

**Judge:** Linda Vulfs

**Beer competition: None this month**

**Discussion: Presentation by Patron: Kaaren Palmer. Topic: Malolactic fermentation affects in**

**Annual Subscriptions: \$30 for members** (\$25 concession card) for current membership year due May onwards. Payments can be paid via EFT directly to the AWBCA:

**Westpac**

BSB: 035-048  
Account # 230 040  
Account Name: The Amateur Winemakers and Brewers Club of Adelaide Inc.

## Competition Winners for May 2019

**Beer competition: Ales (No Darks)**

**Judge:** Jane Boroky

**Beer Results: Ales: 2 Entries only**

**1<sup>st</sup> Angus Hambrook** – Score 36 Points;  
**2<sup>nd</sup> Domenic Facciarusso** – Score 29 Points;



**Wine competition: Aged Dry Red 4+ years**

**Judge:** Scott Heidrich (from Geoff Merrill Wines)

**Wine Results: Aged Dry Reds; 4+ yrs. old: 16 Entries**

**1<sup>st</sup> Joe Alvino** – Score 17.5 Points; **Shiraz 2013**  
**2<sup>nd</sup> Michael Lineage / Paul Bohlmann** – Score 17 Points;  
**Tempranillo 2015 + X factor.**  
**3<sup>rd</sup> Michael Lineage / Paul Bohlmann** – Score 16.5 Points;  
**Tempranillo 2015.**



Welcome to new visitors:



Watch this space for next year's dates: **Bus Trip – where & when??**



Committee confirming the exact details!!

Watch this space

See next pages for event photos:  
**Diary Dates:** Keep these dates free  
1<sup>st</sup> Tuesday in month is club meeting

**NEXT MEETING** or date to remember

- 4<sup>th</sup> June Meeting
- 2<sup>nd</sup> July Meeting
- 7<sup>th</sup> August Meeting
- 3<sup>rd</sup> September Meeting
- 1<sup>st</sup> October Meeting
- 5<sup>th</sup> November Meeting
- 3<sup>rd</sup> December Meeting

**We like to think we are more than just a wine & beer brewing club... more like a “food & beverage experience” but with the sharing of knowledge / philosophies at “minimal cost”**



**Mario Micarone organized last month's homemade Roast Chicken supper – Thank you!!**



This month will be Fusilli with a tasty tomato sauce with cheese topping courtesy of Tony Iaccarino.

If you would like to present your specialty dish, speak to Mario (Ph: 8264 0897 or 0418 542 727) who currently coordinates and plans the date(s).

(You will be reimbursed for ingredients...just keep receipts)

In preparation for our Patron's presentation, here is a potted summary of **The Champagne Method**.

An edited version from the original supplied by © 2019 [Champagne Gallery](http://Champagne Gallery).

## Harvesting

Harvest dates are usually 100 days after flowering, and the exact starting date is fixed by the Comité Interprofessionnel du vin de Champagne (CIVC). This is determined so the composition of the grapes of the sugar levels will be sufficient to produce wines of 10 - 11 percent alcohol, whilst retaining sufficient acidity to balance. Chardonnay is usually a week later than the Pinots. In France, this occurs (normally) in mid-September. The grapes are always harvested by hand, and begins in the cool of the dawn to prevent spontaneous fermentation. Picking in full sunlight or in the rain is also avoided. Pressing plants are often near the vineyards to ensure the process can begin as quickly as possible.

## Pressing

To ensure the best quality juice, the amount of liquid extracted from the grapes is stringently regulated.

Inspectors from the CIVC are common sights in the press-houses. Traditional flat basket presses are used because it is the gentlest form of extraction, due to the large surface area and the small fruit loads allows the juice to drain without picking up harsh tannins along the way. Modern pneumatic bladder presses are also used for they are much faster and less labour intensive. The grape bunches are always put through whole as the stems and stalks act as a natural sieve for the juice to pass through. The more the fruit is pressed, the higher the uptake of tannins, through skin and seed contact. The best quality juice always comes from the free-run and first pressing. Second pressings may be used but generally for lesser wines or sold off.



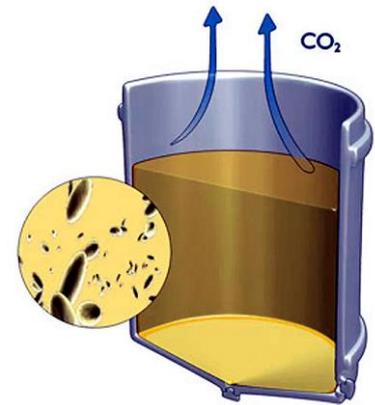
## Settling

Skins and other impurities in the must need to be removed this can be achieved by a filter or centrifuge, but most producers will allow this to occur naturally by gravity settling. If the must is chilled to -5 degrees C, this process will be quicker and more thorough.

## Fermentation

Once settled, the clear juice will be racked off into clean fermentation vats. Small vats allow greater control over the individual components and stainless steel ensures cleanliness. Some producers (e.g. Alfred Gratien and Krug) still prefer fermentation in oak barrels. Fermentation normally lasts about 10 days and takes place at about 18-20°C, some producers prefer cooler temperatures to preserve the wines fruitiness.

The choice of malolactic fermentation or not is generally a house-style decision. **Watch out – Kaaren is going to talk more about this!** This process converts the tart malic acid into the milder lactic acid and is performed by bacteria. The advantage of the process is that it makes wines much more approachable when young. Wines that have not undergone malolactic are more acid (& sharp) in their youth, but retain a high level of acidity for a very long time, acting as a preservative.



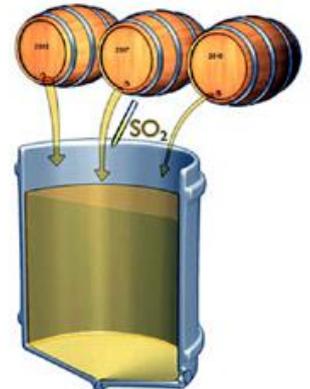
## Cold stabilisation

Once fermentation is complete the wine will be cold stabilized (chilled to -2°C or more > 36 hrs.) to remove any suspended material, and to prevent tartrate crystals precipitating at a later stage and end up in the glass. It will then be racked off its lees and further clarified by filtering or fining.



## Blending

The most important stage of the Méthode Champenoise process and the best example of where art meets science. When vintage conditions vary widely, it requires great skill / experience to create a consistent house style. The cellar master has at his disposal a range of varieties, from different villages and vintages- all of which will be considered through constant tastings - as to what will constitute the final blend. For example, at Moët, the cellar master has over 800 vats sourced from over 150 villages to choose from. In lesser vintages, reserve wines from previous vintages will be used to achieve balance and consistency. As the blend will contain numerous wines of differing chemical composition, the finished blend will once more have to be clarified, filtered and fined to produce a stable final product free of any impurities. The wine will then undergo its third and final racking.



## Liqueur de triage

After racking the wines will be transferred to the bottling line where a mixture of reserve wine, sugar and selected yeast will be added to the base wine prior to bottling to promote a secondary fermentation in the bottle. Sugar is necessary in the blend as all base wines for Champagne are dry, with no remaining fermentable sugars.

During the second fermentation all the carbon dioxide is imprisoned in the bottle. The bottled wines will then be brought down to the cellars where the temperature is a constant 10-12°C, and laid down horizontally on racks to rest and develop their all-important sparkle. The cool temperature allows for a slow and gradual fermentation with smaller, finer bubbles produced. During this time the wine will gain creaminess and complexity through the wines contact with the yeast sediment (lees). Restacking and shaking of the bottles is carried out at various intervals to avoid the yeast sticking to the bottle, which could cause clarification problems.

## Remuage (riddling)

Once secondary fermentation is finished the dead yeast lees need removing from the bottle. Traditionally the bottles are moved to angled wooden racks (pupitres) where each bottle must be gradually riddled (where the



bottles are slowly tilted from a horizontal to vertical position) to encourage the sediment to move down the bottle and into the neck. A skilled remueur can move tens of thousands of bottles in a day, and the whole process can take several months. Today, many houses use the gyro-palette, a machine which greatly shortens the riddling time to just over a week.

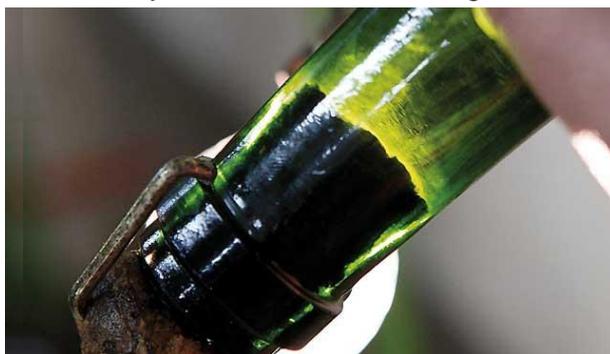
## Maturation

Once the sediment has been moved into the neck, the bottles will be matured sur pointes (upside down or 'on tiptoe') for up to five years, with the wine greater complexity through contact with the yeast lees.

## Disgorgement

The final stage in the production of Champagne where the yeast is finally removed before corking. This movement briefly exposes the wine to air, so the operation is performed as quickly as possible to prevent oxidation.

As the yeast deposit has moved into the neck space, the bottles are inverted and the necks placed into a freezing brine solution of -28°C. The deposit is half frozen and viscous and easily removed by the pressure of the Champagne as the crown seal is removed. Some winemakers still perform this task by hand. The volume of wine lost at disgorgement will be replaced by the dosage.

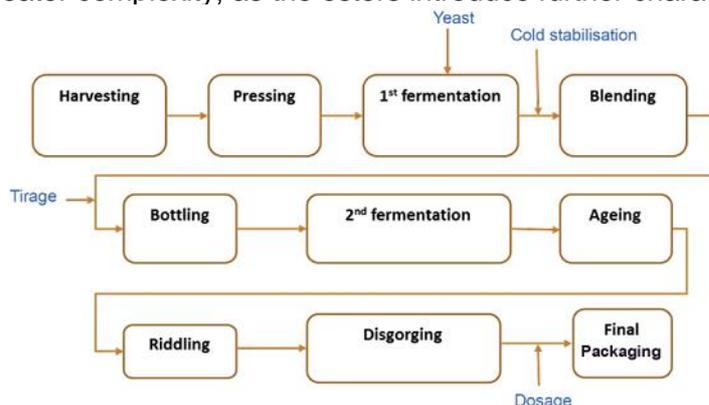


## Dosage

The dosage (or liqueur d'expédition) is a mixture of wine and sugar, the level of sweetness will depend on the style required (*brut zéro* - no sugar is added, *brut*, *extra-dry*, *sec*, *demi-sec* & *doux*). For young wines that may be dry yet acidic, this dosage will give greater balance and approachability. For wines that have undergone long aging on the yeast lees and gained complexity and roundness with time, dosage may not be required, but will still need topping up with wine (*brut zéro*) after the removal of the sediment.

## Packaging

Once the liqueur d'expédition has been added the bottles will immediately be corked and shaken to ensure the dosage is mixed in thoroughly with the wine in bottle. The cork will then be held in place by a wire cage called a muselet. Some wines will undergo additional aging on the cork to achieve greater complexity, as the esters introduced further characters and notes.



Anything of interest you want to put in the newsletter?

This is where your photos or articles will be in the next newsletter if you provide them to me in time for publishing... closing date: 7 days before the meeting; the editor: Peter Tilsley: [editor@awbca.org.au](mailto:editor@awbca.org.au) please include photos.

...Do you wish to "JOIN A SYNDICATE / GROUP" and excel at a craft beer or a participate producing your favourite wine..???

Contact the Editor to put your advert or article in the next newsletter.....