

THE AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC

PATRON: MR GEOFF PATRITTI

NEXT MEETING: TUESDAY 7TH JULY 2015



July 2015 Newsletter

Meetings held on the first Tuesday of each month from 7.45 for 8.15 pm start, at the Clarence Park Community Centre, corner of East Ave & Canterbury Terrace, Black Forest. Check our website www.adelaideferment.org.au

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

Ask them to come and taste our judged wines and free supper

Supper July 4th: complimentary provided by club

(members welcome to contribute their culinary delights as well for us to share and taste)

Speaker Presentation: Discussion or workshop : Beer

Wine & beer competition July:

- Stouts and Porter
- OPEN SECTION – Mature dry reds 1-3 years,
- Interclub Competition - Wine 1 year and older : Blackwood,
- BEER: Adelaide.

Wine Judging Results last meeting June: congratulations to.....

1st Domenic Facciorusso and Joe Alvino 17.5 pt.

2nd Joe Alvino 15.5 pt.

3rd Joe Alvino 13.5 pt

Congratulations and please bring your bottles for the raffle winners!!!

Club Annual Subscriptions: Now due \$25 for members and \$20 for concession card.

(pay now and get your lunches at the Awards for \$25, (otherwise it will cost you \$50)

Diary Dates: (read next pages for details)

Annual Awards Lunch 12th July and Bus Trip 9th August

ANAWBS Presentation date: October 5th go to the ANAWBS website www.anawbs.org.au to find out the categories & when and where you have to submit your entries plus see last 2 pages of this newsletter.

Face Book Page: Please forward ideas to Nathan Otto for any additional thoughts.

Website www.adelaideferment.org.au **Web Masters:** Jerome Munchenberg and Melita Cummings are currently updating this site.

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 along with other items..... email him or give him a call on 8396 2164.

Want to learn more and have an interesting read? Here is a this month's challenge:

visit this website: www.vintessential.com.au and read the articles for the month.

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

OENOLOGY REPORT



VINTESSENTIAL[®]
LABORATORIES

KEEP THE DATE

Sunday 12th July

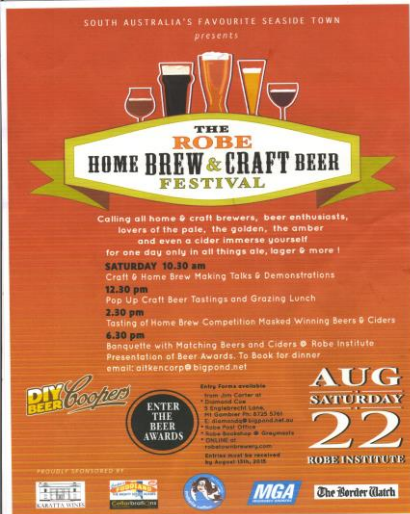


Annual Awards LUNCHEON

To be held at:
**THAT'S AMORE,
Italian Restaurant.**
999 Lower North East Road,
Highbury

**3 course fixed menu (choice of mains!!)
Members and partners \$25 each**

Cost \$50 head - **subsidized 50%** so that
Guests who are non members will be \$50
BYO corkage for wine and soft drinks included
Please advise John Samuel to book and reserve your dinner
place at this price 8396 2164 or email john.glenice@gmail.com



Contact Jane Baroky if you are wanting entry form

KEEP THE DATE FREE AND
INVITE YOUR FRIENDS ASAP



Bus Trip: Sunday 9th August



Beer and Wine Tasting



Your Committee has plans to go to

- Goodieson Brewery, and
- McLaren Vale Second venue lunch
- Graham Stevens Wines McLaren Flat, and
- Maxwell of McLaren.

Small charge of

\$15 per member

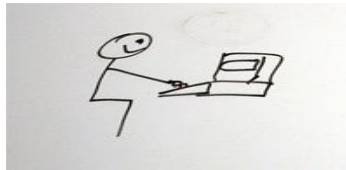
\$15 for partners and friends.

more information to follow.

Waiting list when bus is full:

PAY Treasurer TO BOOK YOUR PLACES

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



Please use a magnifying glass or enlarge on computer!!
"We didn't have this 'green thing' back in my earlier days." (courtesy of Jane)
 Back then, we returned milk, soft and beer bottles back to the plant to be washed and sterilized and refilled, to use the same bottles over and over...
 Grocery stores bagged our groceries in brown paper bags that we reused for numerous things such as household garbage bags, book covers for school books to ensure the books provided for our use by the school was not defaced by our scribbles but we were able to personalize our books with our drawings. We walked up stairs because we didn't have an escalator in every store and office building. We walked to the grocery store and didn't climb into a 300-horsepower machine every time we had to go two blocks. Back then we washed the baby's nappies because we didn't have the throw away kind. We dried clothes on a line, not in an energy-gobbling machine burning up 220volts. Wind and solar power really did dry our clothes back in our early days. Kids got hand-me-down clothes from their brothers or sisters, not always brand-new clothing. We had one TV, or radio, in the house -- not a TV in every room. And the TV had a small screen the size of a handkerchief (remember them?), not a screen the size of the state OF TASMANIA. In the kitchen we blended and stirred by hand because we didn't have electric machines to do everything for us. When we packaged a fragile item to send in the mail, we used wadded up old newspapers to cushion it, not Styrofoam or plastic bubble wrap. We didn't fire up an engine just to cut the lawn. We used a push mower that ran on human power. We exercised by working so we didn't need to go to a health club to run on treadmills that operate on electricity. We drank from a TAP when we were thirsty instead of using a cup or a plastic bottle every time we had a drink of water. We refilled writing pens with ink instead of buying a new pen, and we replaced the razor blade in a razor instead of throwing away the whole razor just because the blade got dull. But we didn't have the "green thing" back then. turning their moms into a 24-hour taxi service in the family's \$45,000 SUV or van, which cost what a whole house did before the "green thing." We had one electrical outlet in a room, not an entire bank of sockets to power a dozen appliances. And we didn't need a computerized gadget to receive a signal beamed from satellites 23,000 miles out in space in order to find the nearest burger joint. But isn't it sad the current generation laments how wasteful we oldies were just because we didn't have the "green thing" back then? \

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

Think about inviting your friends, relatives or people you meet who may like beer, wine and food. This should include most people you meet.

We encourage sharing wine, beer and food skills

Annual Competition Summary:

To be forwarded separately at a later date

2015 / 16 year Executive Committee:

- President – Michael Partington
 Vice president, John Samuel
 Secretary – Peter Avery;
 Treasurer – Jane Boroky
 Journal Editor – Sandy Matz;
 Social Secretary – Trent Walsh; Paul Bohlmann
 Visitor Host, Robert Varcoe;
 Web Masters, J Munchenberg and M Cummings,
 Wine Convener – Michael Lineage,
 Beer Convener – Jane Boroky and Assistants Dominic Facciorusso, Trent Walsh and Nathan Otto
 Shop Manager – John Samuel
 ANAWBS representatives M Partington, S Matz, J Rabone, J Boroky P Bohlmann

ANAWBS SPONSORS





ANAWBS Competition

SCHEDULE OF WINE CLASSES 2015

W1 - Current Vintage (2015) >85% Cabernet Sauvignon
W2 - Current Vintage (2015) >85% Shiraz
W3 - Current Vintage (2015) >85% Merlot
W4 - Current Vintage (2015) Group 1: >85% Pinor Noir, Gamay, Grenache, Sangiovese or Nebbiolo
W5 - Current Vintage (2015) Group 2: >85% Any other Varietal Red Wine
W6 - Blended Red Wine Current Vintage (2015) Any Blend (incl. Cabernet Sauvignon /Shiraz)
W7 - 2014 - 2013 - 2012 Vintages >85% Cabernet Sauvignon
W8 - One Year Old Shiraz >85% 2014 Vintage
W9 - 2013 - 2012 Vintages >85% Shiraz
W10 - 2014 - 2013 - 2012 Vintages >85% Merlot
W11 - 2014 - 2013 - 2012 Vintages Group 1: >85% Pinor Noir, Gamay, Grenache, Sangiovese or Nebbiolo
W12 - 2014 - 2013 - 2012 Vintages Group 2: >85% Any other Varietal Red Wine
W13 - Blended Red Wine 2014 - 2013 - 2012 Vintages Cabernet Sauvignon/Shiraz Blends only
W14 - Blended Red Wine 2014 - 2013 - 2012 Vintages Any other Blend
W15 - Older Red Wines 2011 or Older Any Varietal Red or Blend
W16 - Chardonnay Any Vintage
W17 - Semillon Any Vintage
W18 - Sauvignon Blanc Any Vintage
W19 - Rhine Riesling Any Vintage
W20 - Dry White Wine Other Varietals and Blends Any Vintage
W21 - Rose Rose Sweet or Dry, any variety Any Vintage
W22 - Sparkling Grape or Non-Grape Wine White or Red wine Any Vintage
W23 - Cider Dry, Sweet or Sparkling
W24 - Grape or Non-Grape Fortified or Dessert Style Wines, Mead

PLEASE NOTE

- Each wine MUST be described on the entry form AND the label according to VINTAGE, VARIETY/BLEND or STYLE.
- Sparkling wines may only be entered in the class designated "Sparkling".
- Entries containing chilli, ginger or similar spices must be clearly marked on the label and entry form.
- Please enclose your entry forms and fees in with your entries. DO NOT send forms, fees and entries separately.
- In the event of a lack of entries in a particular class, those entries will be included in the nearest appropriate class or an amalgamated class.
- All wines must meet the requirements of blind tasting. Consequently, any wine bearing a label other than, or in addition to, the official label will be rejected and recorded as faulty in the results.
- Please assist us by removing any capsules from the top of bottles.**

Wine maker of the year 2015

This trophy will be awarded to the exhibitor gaining the highest point score for their best five (5) wines in the wine classes. The classes must include at least one Red (W1 to W15), at least one White (W16 to W20) and at least a Rose (W21) or Sparkling (W22) or Cider (W23)

See the ANAWB web site to confirm

Host Clubs: Amateur Winemakers and Brewers Club of Adelaide Inc. and Blackwood Winemakers and Brewers Club



ANAWBS Competition

Beer Classes 2015

All classes are open to, kit, modified kit, partial or full mash brewers, with the exception of the Mash Paddle Competition which is full mash only.

The Mash Paddle Competition – National All Grain Brewer of the Year
AG1 – Oktoberfest/Märzen. BJCP style
3B - Full Mash Only

Australian

AUS1 - Australian Draught/Lager AUS2 -
Australian Dark/Old Ale AUS3 -
Australian Pale Ale/Sparkling Ale

European

EUR1 - Oktoberfest, Vienna EUR2 -
Kölsch and Altbier EUR3 - Pilsner -
Bohemian (Czech), German EUR4 -
German Lager - Munich Helles,
Dortmunder Export EUR5 - Belgian Pale
Ale, Saison, Biere de Garde EUR6 -
Belgian Dubbel EUR7 - Belgian Tripel
EUR8 - Pale Wheat Beers - Weizen,
Weissbier, and Witbier EUR9 - Bock and
Doppelbock EUR10 - Classic Dry,
Oatmeal, Foreign Extra and Russian
Imperial Stouts

Hybrid

HYB1- Barley Wine (English or
American)

United Kingdom

UK1 - English Pale Ale - Ordinary Bitter,
Special Bitter, Pale Ale, Extra Special
Bitter UK2 - Scottish - 60, 70 and 80
Shilling UK3 - English Mild UK4 - India
Pale Ale UK5 - Robust English Porter

United States of America

USA1 - American Pale Ale USA2 -
American Brown Ale USA3 - American
Lager - Standard, Premium USA4 -
American-Style Black Ale

Beer Awards

- Best Beer of the Show.
- The Mash Paddle - National All Grain Brewer of the Year.
- Best Kit Beer of the Show - Beers made from kits only or modified kits are eligible for this award.
- Brewer of the Year (2015)

This trophy will be awarded to the exhibitor gaining the highest point score for their best five (5) beers in the beer classes.

The classes must include beers from at least three (3) different geographical origins – Australia, Europe, U.K. And U.S.A.

Full details of beer style and specifications can be downloaded from the Entry Forms page on the website

See the ANAWB web site to confirm

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Brewers Club of Adelaide Inc. and
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Club