

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.

PATRON: KAAREN PALMER



Next Meeting: **Tuesday June 1st 2021 Newsletter**

Reminder: Subscriptions now Due

When: Meetings held on the first Tuesday of each month from **8.00 pm start – 10:30pm finish** (no early arrivals)
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 beers and wines and enjoy them with a small supper

COVID 19 HEALTH & SAFETY RULES {8-10:30 pm (2.5 hour time limit)}

Smart Phone QR Code or sign-in on arrival - REMAIN SEATED AT ALL TIMES

- Physical distancing (1.5 m apart) applies at all times;
- Hand washing / sanitization shall be applied;
- Individual suppers serves, (no community food/ beverage service areas);
- Individual use of glasses (no sharing);
- If sick (or slightly unwell) - stay home;
- Attendance lists / records implemented;
- Other conditions of use now apply to this Community Centre - Treasurer will explain.

Beer Competition: None this Month

But Next Month (July 2021)

Stouts; Porter

&

Dark Ales

Get you entries prepared

Wine Competition

Rosé Grape Wine & Sweet White Wine

Your Judge – Dan Traucki



Activity This Month

“Palate and Wine”

**One of Graham Ellender’s
passions**



2021 / 2022 year Executive Committee & Positions

President: Jerome Munchenberg (0417 818 001) president@awbca.org.au

Secretary: Vacant secretary@awbca.org.au

Treasurer: Jane Boroky (0414 272 926) treasurer@awbca.org.au

Committee & Assistants:

Vice President: Walter Dollman vice_president@awbca.org.au

Journal Editor: Peter Tilsley (0417 838 051) editor@awbca.org.au

Visitor Hosts: Adam Dyson (0410 848 995) visitor_host@awbca.org.au

Digital Media Coordinator: Jerome Munchenberg (web_admin@awbca.org.au)

Digital Media Support: Peter Tilsley

Wine Conveners: Julie Bakutis, Sophie Ball wine_convener@awbca.org.au

Beer Convener: Gavin Pennell (0412 107 107) beer_convener@awbca.org.au

Beer Convener support: Sandy Matz

Supper Coordinator: Mario Micarone (0418 542 747 & 8264 0897)

Shop Convener: Domenic Facciorusso (0418 832 222) shop_convener@awbca.org.au

Public Officer: Jerome Munchenberg (0417 818 001)

Diary Dates: Keep these dates free
1st Tuesday in month is club meeting

NEXT MEETING or date to remember

- 1st June Meeting
- 6th June - Bus Trip (McLaren Vale area)
- 6th July Meeting
- July - Presentation Lunch
- 3rd September Meeting
- 5th October Meeting
- October Club Bottling
- 2nd November Meeting

Annual Subscriptions:

\$30 for members
(\$25 concession card).

Westpac

BSB: 035-048

Account # 230 040

**The Amateur
Winemakers and
Brewers Club of
Adelaide Inc.**

**Supper: Seafood
Pasta**



**Want to present your specialty
dish, speak to Mario Micarone.**
(You will be reimbursed for
ingredients...just keep receipts)

Correction - Competition Winners for April 2021

Wine Results: Emerging Varieties – A new competition class.

Judges: Dan Traucki & Scott Heidrich

Emerging Variety Wines: 15 Entries

1st Joe Alvino / Dom Facciorusso – Score 18.0 Points – Sangiovese 2019;

2nd Joe Alvino / Dom Facciorusso – Score 17.5 Points – Malbec 2020;

3rd Jane Boroky Syndicate - Score 17.0 Points – Petit Verdot - Free Run 2019.

The editor apologises for the incorrect publication of the winning grape varieties; all other details are correct.

Competition Winners for May 2021

Beer Results: Ales.

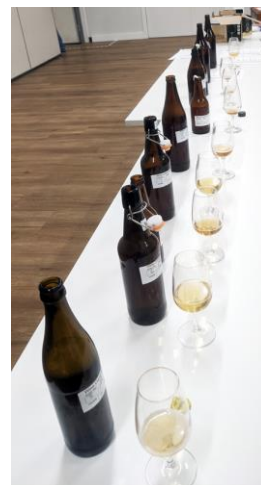
Judge: Jane Boroky

Emerging Variety Wines: 10 Entries

1st **Gavin Pennell – Score 44 Points – Ale low alcohol;**

2nd **Dom Facciorusso – Score 41.5 Points – Rye IPA;**

3rd **Dom Facciorusso – Score 40.5 Points – IPA.**



Members Who Returned Trophies

**THANK
YOU**

2021 Presentation Lunch – subsidised by the Club

Where: *Lot 10 Cucina and Bar;*

Address: *Lot 10, 10 Market St Adelaide (off Gouger St);*

When: *Sunday July 18th*

Cuisine: *Italian (BYO - one bottle);*

Time: *11:30am for 12:00 Noon start;*

Cost For Members: *\$35;*

Non Members & Children *>12Yrs: \$65.*



Venue Limited to 25 people

Book now (see Jane) - A few more menu details next month



Apple Crush Event – 16th May 2021

Look what the girls get up to!



Our AGM Presentation – Kaaren Palmer's 3 Champagnes

Our Club Patron, Kaaren delighted the members with her knowledge and presentation on three different Champagnes.

#1 Champagne Bourgeois-Diaz Cuvée N Blanc de Noirs RM

A blend of black grape varieties: 37% Pinot Noir, 63% Meunier, 45 % vinified (fermented) in oak barrels. 12% Alcohol, 2014 harvest. Dosage 0g/L. Disgorged 2 June 2017.

RM (Récoltant Manipulant) = a winemaker who grows their own grapes

This wine came from just 6.5 ha of vines all now bio-dynamic. Lots of strange preparations. No herbicides, no pesticides, no synthetic fertilisers, no chaptalisation, no synthetic sulphur, however Copper is permitted.

There is stuff fermented in cow horn etc. Bio-dynamic certification was awarded in 2015. Dosages range between 0g - 4g per litre (Extra-Brut), with the wine-maker placing terroir front and centre – oak integration is subtle.

Style: Since moving to bio-dynamic viticulture, there's been a jump in elegance and purity. The Cuvées (first-pressed) reflect their grape varieties, and the oak influence adds a masterful layer of complexity and elegance. The Pinot Noir displays its red fruit qualities and Pinot Meunier shows its rounded smoky qualities. The **N** displays classic red fruit body and muscle, with the oak adding some precise minerality and spice.



#2 Champagne F&R Minière – Hermonville RM

Blend of 35% Pinot Noir, 40% Meunier, 25% Chardonnay.

Soils are sandy clay loam on limestone base. Dosage 5g/L. 85% 2011 and 15% 2010. Disgorged December 2017

Hermonville, in the Massif Saint Thierry is located north-west of Reims. Ravaged by Phylloxera and the world wars, many vineyards were replanted in the mid-sixties. Brothers Frédéric and Rodolphe (F & R) look after 8 hectares of vines mainly in Hermonville of which, 4.5ha is Meunier, 2ha is Chardonnay and 1.5ha for Pinot Noir with an average vineyard age of 45 years.

All the wines are fermented and aged in barrel with bâtonnage (lees stirred up), and Malo-lactic fermentation (MLF) blocked for all the cuvées. About 70% of barrels are 5 years or older.

The only vinification that could allow Frédéric to express old-vine terroir intensity and personality was by using full-oak vinification and maturation (on oak) with MLF blocked, followed by long term bottle ageing. The brothers understand making a 'no-malo' wine requires long cellar ageing to allow the components to integrate and harmonise together with a long resting time post-disgorgement > 9 months.

Style: The Meunier component adds some complex aromatics and expands the flavour profile. Creamy and round with some smoky richness. Hints of yellow fruits, citrus and cocoa.

Current production is about 15,000 bottles per year and slowly increasing.

#3 Champagne Charles Heidsieck NM

Charles Heidsieck NV 2012 base, disgorged 2018. 12% Alcohol, Blend of 40% Pinot Noir, 40% Meunier & 20% Chardonnay.

NM (Négociant Manipulant) = buys and might also own grapes, then makes wine/ Champagne.

40% of reserve wines were for a long time part of Champagne Charles Heidsieck's NV blends, and it was this move in the late 1980s that was responsible for defining the complex and rich style which resulted. Charles Heidsieck produces reserves across at least 7-8 vintages, unlike the 2-3 most Champagne houses use. In this bottle, the 40% reserves are > 10yr old.

Today, along with Piper-Heidsieck, the House owns 65+ hectares of its own vines, which include 4.5ha of Montgueux. Over four hundred growers are proud to contribute their grapes to the house, with a focus on Ambonnay, Oger and Verneuil. The NV blend continues to take precedence over every other cuvée.

In 2011, Rémy Cointreau sold Charles and Piper to the EPI Group, resulting in the number of crus (high-quality vineyards) in reserve being reduced to 60, and, with the addition of 6–10% of the prior year's base blend, an element of freshness crept into the cuvées, despite the average age of the reserve wines extending from eight to ten years.

For this wine, a very good August saved an otherwise difficult year, making it excellent although low yielding, characterised by high alcohol, good concentration of flavour, and sufficient acidity. MLF, Dosage c.11g/L.

The line up!



Thank you Kaaren