

AMATEUR WINEMAKERS AND BREWERS

CLUB OF ADELAIDE INC.

PATRON: KAAREN PALMER



Meeting: **Tuesday September 7th 2021 Newsletter**



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

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

- **Wearing a Face Mask is now mandatory** (if you are unable to comply) please don't come
- **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);**
- **If sick (or slightly unwell) - stay home;**
- **Attendance lists / records implemented;**
- **Other conditions of use now apply to this Community Centre - Treasurer will explain.**

Note: Wearing a Face Mask (in the meeting room) is now mandatory

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

Beer Competition:

Judge: Rachel Edwards
Belgian Beer & any other beer not listed



Wine Competition

None this month!
Next month (October)

Current Vintage dry white - Mature dry white wine
(The Fretwell Trophy is up for grabs).

Prepare your entries

Activity This Month

How to improve your beer brewing?
by Rachel Edwards



2021 / 2022 year Executive Committee & Positions

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

Secretary: Kim Falster 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)

Annual Subscriptions:
\$30 for members
(\$25 concession card).



BSB: 035-048
Acct # 000 230 040
**The Amateur
Winemakers and
Brewers Club of
Adelaide Inc.**

Supper: Pizza

(to go with the beer)
Organized by the Club



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

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

NEXT MEETING or date to remember

- 7th September Meeting
- 5th October Meeting
- 24th October Club Bottling
- 2nd Bust Trip – Date TBA
- 2nd November Meeting
- 7th December Meeting
- January Club BBQ (Thorndon Pk)

Competition Winners for August 2021

Wine Results: Fortified Wines: 3 Entries

Judge: Sam Watkins

- 1st **Tony Iaccarino – Score 17.5 Points – Port – NV Shiraz / Cabernet;**
- 2nd **Gavin Pennell – Score 16.5 Points – Port, 2018 Grenache;**
- 3rd **Gavin Pennell – Score 15.0 Points - Port, NV Cabernet / Grenache.**



Wine Results: Liqueurs: 14 Entries

Judge: Sam Watkins

- 1st **Jane Boroky – Score 19.0 Points – 2019 Limoncello;**
- 2nd **Joe Alvino – Score 16.5 Points – NV Cherry Liqueur;**
- 3rd **Gavin Pennell – Score 15.0 Points - NV Sweet Honey Bourbon**



Last Month's Events



Nele & Karen provided a presentation of the lessons and levels of rigour that must be followed when employing a column still for distilling ethanol for making Gin, Whiskey (or anything else for that matter), legally.

They presented the advantages of their iStill equipment, which was made in the Netherlands.

A complete run-down of their commitment to licensing, how their business plan had to be developed and approved before anything could go-ahead.

Currently, the ATO levies spirit (100% ethanol) at a rate of \$88.91 for every litre distilled, which must be paid monthly.



Fortunately, there is a new \$350,000 rebate the ATO applies to encourage businesses to grow. So when the yearly Income Tax Assessment is prepared, up to \$350K pre-paid excise is refundable.

The 41st year of the Australian National Amateur Wine and Beer Show (ANAWBS) has been cancelled – COVID-19 strikes again.

Thank you to Julie, Nele, Peter, and Sandy & Gavin for their efforts.

North Adelaide Shiraz Vineyard – Progress

During August (Sunday 22 Aug) our pruning was augmented with yet a 3rd iteration, which effectively returned the vines to a “classical” pruning methodology.

The process was considered brutal (by some), which inspired Adam to take some “before” and “after” images to demonstrate the differences between the 2nd and 3rd pruning.



Before (2nd pruning)

Members who were previously unable to attend during the week (work commitments), had their opportunity to learn and finish the vines completely.

Many thanks to Walter for organising a specialist to instruct and prepare the vines for the future.



After (3rd pruning)

During September (11th or 12th), we plan to organize mulch delivery and its distribution around the vines.

In addition, we plan to examine the irrigation system and perform necessary maintenance to be ready for summer.

If you want to give a hand let Walter know, which day (weather permitting) works for you.

Snob Bottling and Sales

It's that time of year, get ready for our fund-raiser for 2021. Bottling will proceed this year (like last) with a bottling event at Michael Lineage's home. Here are some images from past years.



The current and evolving Covid-19 rules will apply for this event.

The price has remained steady for 4-years, unfortunately this year as we cannot hold the price-point unaltered (it had to happen)!

Bottling is planned for October 24th.

The new price is \$115/ dozen. (Up \$5 /case)



The wine details are: Barossa Valley, Greenock Creek Shiraz 2018, Alcohol is 15.8%. As usual, this wine is crafted by Steven Black.



This year, the bottling will be done in a classy new bottle (slightly taller) with a deeper punt.

If you are interested in supporting a small subcommittee to work through some of the logistics, Michael is interested in hearing from you. There will be activities leading up to 1-2 weeks before bottling day.

Please register your interest (subcommittee) and your Wine Orders with Michael on:

Mobile: 0415 604 788 or [mail to:mclineage@bigpond.com](mailto:mclineage@bigpond.com)

Bordeaux needs to rethink its grape plantings

*We gratefully acknowledge an article published in the Drinks Business
By Lucy Shaw*

Producers in Bordeaux need to remodel their vineyards and plant more Cabernet Franc in order to adapt to the changing climate, according to one winemaker.

Speaking during an online seminar on organic and biodynamic practices in Bordeaux, Eloi Jacob, managing director of Château Fourcas Hosten, said: "We need to adapt our varieties to prepare for the future and plant more Cabernet Franc as it's a late ripening variety."





“Organics and biodynamics is one way of reducing the alcohol levels in wines, and with higher temperatures in September, maybe in the future the alcohol levels will be more marked between organic and non-organic wines.

Château Fourcas Hosten went fully organic in 2017, releasing its first certified whites in 2020. The estate is due to release its first organic certified reds this year.

David Pernet of Sovivins believes more Bordeaux producers will go organic

“Being organic helps us to extract the full potential

from our vineyard. The goal is to bring back life in the soil. We use sheep to cut the grass and provide manure,” he said.

Agricultural consultant David Pernet of Sovivins, who works with Bordeaux producers to help them reduce their copper use in the vineyard and increase wine-soil biodiversity, agrees that the region could benefit from more Cab Franc plantings.

“Cabernet Franc is a late ripening variety, so is good for the future of Bordeaux when planted on clay and limestone, but it’s less resistant to hydric stress than Merlot,” he said.

As to whether Petit Verdot may play a more prominent role in Bordeaux’s future, Pernet believes the grape will continue to be a supporting act rather than the star.

“Petit Verdot will not replace Cabernet Sauvignon as it really changes the profile of the wine if you add more than around 5%. The wines become unbalanced with too much Petit Verdot in the blend,” he said.

Pernet is encouraged by the growing trend for organic winemaking in Bordeaux, and believes more producers will jump on board. Late ripening Cab Franc should be more widely planted in Bordeaux

According to the CIVB, there are nearly 800 certified organic producers and over 60 biodynamic producers in Bordeaux. This has been a growing trend over the last few years and bodes well for the future of the region.

Over 13% of the vineyard surface area in Bordeaux is now organic, and this figure will go up over the next few years, but there are two big challenges.

Bordeaux experiences very wet springs and some of the wettest conditions in France, so it’s not the easiest place to be organic. This is a real challenge and we have to be honest about that.

Cost is also an issue – in order to be able to afford to be organic you have to sell your wines at a certain price, as organic wines are more expensive to produce.

“Some wineries in the region price their wines too low to be able to be organic. For the region to grow its organic area, the cost of the wines will be key,” he said.

As for impending water issues brought about by global warming, Pernet doesn’t view this as being a problem in the near future.

Winemakers are adapting their rootstocks and grape varieties to the changing climate and things are going in the right direction.

The best vintages of recent times – 2005, 2010, 2016 and 2018 – were the driest, which proves the region is able to produce great wine without irrigation.

Marie-Laure Latorre, managing director of Château Jean Faure in St-Emilion, admitted that Bordeaux suffers from droughts during the summer, but that spring rains help to balance things out.

“Our clay soils are like a sponge, so we don’t have a problem with hydric stress, as our terroir is adapted to global warming. We get a lot of rain in spring, which is good for the soil, as it helps to keep the soil hydrated. Water shortages are not a problem for us at the moment,” she said.

