

AMATEUR WINEMAKERS AND BREWERS

CLUB OF ADELAIDE INC.

PATRON: KAAREN PALMER



Next Meeting: **Tuesday October 5th 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:

**Inter Club: Blackwood & Adelaide - Head 2 Head
Ales (no dark beers)
Lagers**

Judges: Rachael Edwards & Glen Phillis, Jason Armfield & Ossie Witworth

Wine Competition

**Inter Club: Blackwood & Adelaide - Head 2 Head
CV dry red / white wine to 2 years old
Mature dry red / white wine 3+ years old**

AWBCA - Current Vintage dry white

Mature dry white wine

Judges: Stephen Bennet, Geoff Weaver, Sam Watkins & Dan Traucki

Activity This Month

Discussion: World Wines



by Tom Hardy

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: Authentic Hungarian Goulash

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

- 5th October Meeting
- 24th October Club Bottling
- 2nd Bust Trip – 7th November
- 2nd November Meeting
- 7th December Meeting
- 9th January Club BBQ (Thorndon Pk)

Competition Winners for September 2021

Beer Results: Stout: 10 Entries

Judge: Rachel Edwards (*Shadowed & supported by Sandy Matz*)

- 1st **Gavin Pennell – Score 44.0 Points** – Imperial Stout;
2nd **Gavin Pennell – Score 42.4 Points** – Black on Black Stout;
Equal 3rd **Domenic Facciorusso - Score 40.0 Points** – Stout
Equal 3rd **Gavin Pennell – Score 40.0 Points** – Bellringer Stout



Beer Results: Dark Ales: 3 Entries

Judge: Rachel Edwards (*Shadowed & supported by Sandy Matz*)

- 1st **Gavin Pennell – Score 43.0 Points** – Dark Reddish Ale
2nd **Domenic Facciorusso - Score 40.0 Points** – India Red Ale (Dark);
3rd **Gavin Pennell – Score 39.0 Points** - Dark Ale

North Adelaide Shiraz Vineyard – Progress

An update on our viticulture venture.
During the last week the final mulching of rows was completed.

Liquid fertiliser was distributed by the irrigation system (fertigation) and some weed control (stinging nettles) was carried out. We have



been watching the rain forecast closely and in the very near future we will need to spray against mildew. No sign of it yet.

The tonnage this year is going to be hard to predict, as there was some remedial pruning and we don't know how the season will unfold except it is forecast to be wetter than normal. It is probably time to consider what to do with the crop.



Notwithstanding, this is a great opportunity for a small number of syndicates (2+) drawn from within our club to demonstrate what they can produce from identical fruit - with a taste-off after fermentation and a suitable period of maturity.

It would be useful to have an educational component to the wine-making process for interested members either as part of or parallel to any "competition", which will need a bit more consideration.

So - at this early stage - we invite expressions of interest for taking a part of the pickings for a syndicate - and for individual help in the management - (picking, processing, etc). Please place your levels of interest with Walter Dolman.



Snob Bottling and Sales

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

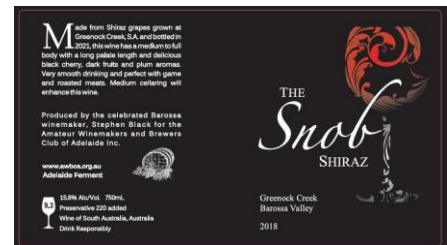
Bottling is scheduled for October 24th.

Bottling will proceed this year (like last) with the event at Michael Lineage's home. Many thanks Michael.

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.

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

The new price is \$115/ dozen. (Up \$5 /case); the bottling will be done in a classy new bottle (slightly taller) with a deeper punt.



2nd Bus Trip – 7th November

The extra bus trip for anyone who did not attend the first, will have first preference. There is only 12 spots available, so it will fill very quickly. *Pickup is at BIG W carpark on Cross Road Cumberland Park at 9.30 sharp (9.15 please) we don't wait.*

11am to 12.15	Watkins Wines with Sam and or Sid with a full tasting;
12.30 to 2.15	Confessionals with Adam and Andrew. A full tasting with a set Lunch.
2.30 to 3.45	Stevens Wines with Graham and Carolyn. A full tasting
4pm to 5pm	Settlers Distillery. A set of 3 tastings with tonic. You make your 3 selections on the day. (Coffee is avail here at your cost 4-4.30). This venue closes at 5pm Sharp.

Big W return by 6.15pm.

A big day out with my friends in the wine industry, so you can expect a great day with a lot of laughter but no singing.

Cost is \$55 per person / partner (only open to members)

If any special lunch/ dietary requirements are required, please inform via email

Please return email your name/s of your attendance....Gavin.



The Story of Grange: by Max Schubert

The following is an extract "*The Rewards of Patience*" on the fermentation procedure used by Max Schubert to make the first Grange.

"The procedure to be employed was first to ensure that the grape material was sound and that the acid and sugar content was in balance consistent with the style of wine as specified. Using the Baume scale, this was to be at less than 11.5 degrees and not more than 12 degrees with a total acidity of not less than 6.5 and not more than 7 grams per litre. With strict attention to detail and close surveillance, this was achieved.

The grapes were gathered and crushed and the must - consisting of skins, seeds and other solids comprising the fleshy part of the grape - and juice were pumped into a 12-tonne open concrete fermentation tank. During this operation, the Must received a dose of sulphur dioxide, to neutralise the wild yeasts, and also an injection of pure yeast culture previously acclimatised to the level of sulphur dioxide used. The tank was filled to the exact level required. Boards, known as heading-down boards, were placed across the surface of the must in the open tank, with a narrow gap between each board. These were secured by two strong pieces of timber placed across the boards and locked in position underneath four tugs built into the upper tank walls. Fermentation began almost immediately and as carbon dioxide gas pressure developed, the juice was forced through the narrow gaps between the boards, keeping the skins and other solids completely immersed underneath the surface.

Although this was all fairly basic, it was important in achieving complete extraction during fermentation particularly, if viewed in conjunction with procedures which followed. For instance, it was thought that in order to obtain full extraction, a much longer period of fermentation and skin contact would be required, necessitating strict fermentation control. This was achieved by controlling the temperature generated by the fermentation, on the basis that the lower the temperature, the slower the rate of fermentation, since there would be a considerable reduction in the heat generated by the yeast in its frantic efforts to multiply and convert the grape sugars into alcohol. Of course, vice versa, by allowing the temperature to rise, an increase in the fermentation rate would result. Temperature control was to be achieved by incorporating a heat exchanger in the process.

The actual fermentation rate in this case was governed by the predetermined length of fermentation which was set at 12 days. This required a fermentation sugar conversion rate of approximately one Baume degree per day. A further measure of control was achieved by using a graph system, which showed the ideal fermentation line over a 12 day period compared with the actual fermentation line which was governed by daily temperature and Baume readings of the fermenting juice. A glance at the graph immediately showed the degree of cooling or, heating required to maintain an even daily rate of fermentation over the period stipulated.

I had previously determined that to assist in obtaining full extraction it would be necessary to separate the fermenting juice from the skins by completely draining the tank.

This would cause all the solids, including the heading-down boards and cross pieces, to settle on the bottom of the tank. Then we would pump the juice back over the top so that it would percolate through the skins and other solids, thus extracting further essentials in colour, flavour and character. As the tank filled, the head-boards would rise on the surface until they were again locked into position by the cross pieces. It was a comparatively simple matter to incorporate heat exchanger in his process, using salt brine as the coolant to achieve temperature control indicated by the graph.

Fermentation proceeded slowly but evenly and the development of colour, body and character was extremely interesting. As the process approached its end, I decided that extraction from the solids was sufficient and that no useful purpose would be served by prolonging skin contact.

The fermenting wine was a beautiful rich, dark, ruby red already showing above-average body, bouquet and fruit flavour. In addition, a general slowing down of fermentation, which is normal during the latter stages, meant that temperature was no longer a problem and cooling could be dispensed with. In fact, a slight increase in temperature was desirable at this stage as an encouragement for the flagging yeast to complete the conversion of the remaining sugar into alcohol.

The wine was then separated from the solids for the last time and transferred to new untreated oak hogsheads. The solids which were left in the fermenting tank were removed and pressed and the pressings stored in small seasoned casks holding 30 gallons or about 140 litres. This would be used later on as a topping-up wine, to keep the containers filled to the brim at all times."