

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday December 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 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: Pilsner & Lager



Judge:



Sparkling Wine Wine Competition

**Graham Stallard trophy for White
New Trophy for Red sparkling**

Too much of anything is bad, but too much Champagne is just right.



Bubbles are
the answer.
What was the
question?
*I drink to make other
people more interesting.*
Ernest Hemmingway



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: Oysters

Organized by the Club



**Safe Oysters from
Smoky Bay**

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

NEXT MEETING or date to remember

- 7th December Meeting
- 9th January Club BBQ (Thorndon Pk)
- No January Meeting
- 1st Feb 2022 Club Meeting
- 1st March Club Meeting
- 5th April Club Meeting

Activity This Month

Discussion: **A Journey into
Sparkling Wines**



By:
Watkins Winery

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)

Clos St Laurence...from the Vice President.

The vineyard project is progressing well - and we are learning plenty about viticulture.

Fighting Progress

All is progressing well in our vineyard adventure. The sprayings of copper oxychloride and sulphur (both considered to be "organic") have kept the dreaded downy and powdery mildew(s) at bay. Caterpillars and other leaf-eating crawling creatures have not shown any interest (so far....).



Grape growth 3 December - (5 weeks later)



Grape growth 30 October

Growth has been fantastic

We have been a little surprised at the vigorous cane growth and bunch numbers. This will mean that some further canopy management will be necessary over the next couple of months.

The students of Ironwood College have offered to assist in this task

We have also had the benefit of advice from a number of experts and while we generally have got things right, a number of lessons have been learnt.



Some get all the good jobs!



Some get a lecture!



For Sale
Qty 1 Demijohn (54 L)

Proceeds to the Club - \$50; see Walter Dollman

Lagrein by Dan Traucki



Last month, Dan gave us a great summary of this emerging Italian variety, now being made & promoted by over forty Australian producers.

Originally, it is native to Trentino and Alto Adige regions of Northern Italy, where this variety is valued for producing wines with steady tannins and decent colour.

It is very much at home in Australia...and it is coming of age!



There were seven different & superb examples of Lagrein for sample-tasting during the presentation. Many thanks to Dan for his generosity and time to share.

Competition Winners for November 2021

Wine Results: CV (current vintage) Red Wine: **(President's Trophy - The John Samuel Trophy)**

Judge: Sam Watkins

CV Red Wine: 19 Entries

1st Peter Tilsley & Jerome Munchenberg – Score 19 Points – 2021 Shiraz;

2nd Michael Lineage Syndicate – Score 18.5 Points – 2021 Montepulciano;

3rd Jordan Estate – Score 17.5 Points – 2021 Shiraz.

Michael Lineage Syndicate comprises these members: *Michael Lineage & Ray Dyson*



Upcoming Events - Club BBQ

When: **Sunday 9th January 2022**

Where: **Thordon Park Reserve, Paradise (see map)**

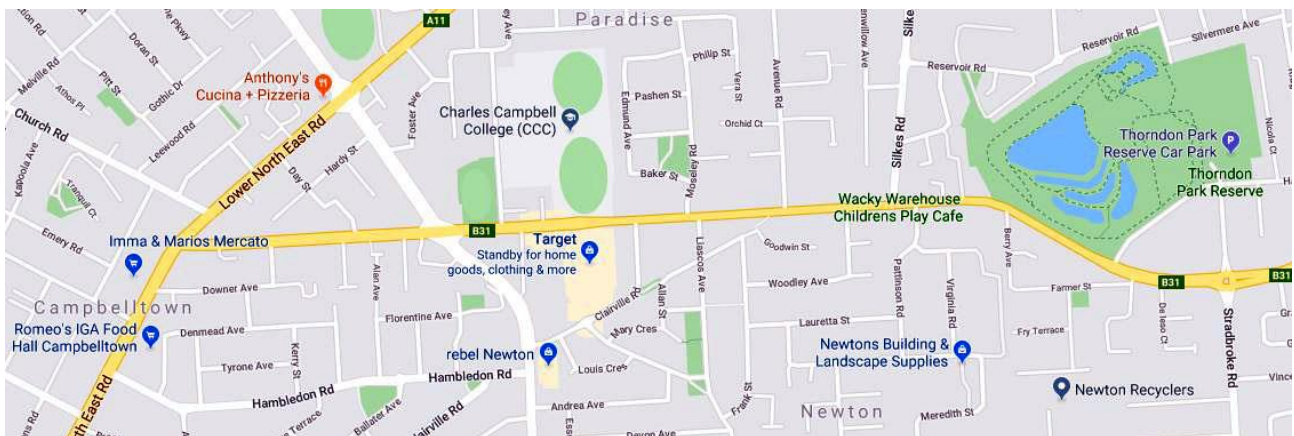
Time: **Arrive @ midday (near the Morton Bay Fig Tree)**



Members are asked to bring salad / desserts to share



along with Chairs / Tables/ Glass-ware, plates & cutlery and of course drinks. The Club buys the BBQ meat, so we need to know numbers real soon. Be prepared to have some fun!



A list will be sent around at this December meeting to register attendance. Family, friends and extended family (including children) are welcome.

2nd Bus Trip - 7th November

This road trip was for member's who couldn't make the first Bus trip and was modelled on its success.

9.30am sharp pickup at BIG W carpark; Cumberland Park

11am to 12.15 **Watkins Wines** (with Sam and / Sid). A full tasting.

12.30 to 2.15 **Confessionals**. A full tasting. **Oxenberry Farm**: Lunch (last minute change).

2.30 to 3.45 **Stevens Wines** (with Graham and Carolyn). A full tasting.

4.00 to 5.00 **Settlers Distillery**. A set of 3 tastings with tonic.

Returned by 6.15pm to Big W



Big thanks to Glenn Snook for organising the Oxenberry Farm lunch (last minute) as the Chef went sick @ Confessionals.

THANK YOU



Thanks must go to Julie & Gavin (again) for putting this second Bus Trip together.