

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER

Next Meeting: **Tuesday April 5th 2022 Newsletter**
50th Anniversary Year



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:

April is Cake-off Competition month for Supper!

Think you can make cake? Members are invited to make a Cake and have it judged!

Rule #1 – it's gotta be homemade

Wine Competition: **Emerging Varieties** (1-3yrs old White or Red)

Wine Judges:



Beer Competition:

None

Dan Traucki & Scott Heidrich

Activity This Month

**Dr Plonk - from Amateur to Professional +
emerging variety wines**



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: Vacant beer_convener@awbca.org.au

Beer Convener support: Sandy Matz

Supper Coordinator: Position vacant

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.**

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

NEXT MEETING or date to remember

- 5th April Club Meeting
- 3rd May AGM & Club Meeting
- 15th May Apple Cider Crush
- 7th June Club Meeting
- 5th July Club Meeting

Supper: Cake-Off



This competition is judged by a 3-
person panel

Get your recipes ready....

Position Vacant – the Club is in need of a Beer Convenor.

Clos St Laurence.... and so it begins.

After the picking, the nets were recovered and placed upon a roll...a big one! Thank you Lyndon.



The crop was divided reasonably equitably, based on the number of club members; overall we had three multi-member syndicates forming plus Mike Leupold.

1. **Peter T's "Les Débutants Group" - of 5 members;**
2. **Michael L's – "Mega Group" of 9-10 members;**
3. **Dominic F's – "Quiet Achievers Group" of 5 member;**
4. **Mike Leupold's – "Group of 1".**



"Les débutants Group"



"Mega Group"





“Quiet Achievers Group”



“Group of 1”

Competition Winners for March 2022

Beer Results: Sparkling Ale Coopers Kit Beer and / or Clone

Judge: Michael Lineage

Beer Kit: 1 Entry

- 1st Tim O’Leary – Score 50 Points;**
- 2nd Not awarded;**
- 3rd Not awarded.**

Emerging Variety Classes (Made some of the following wines?)

White Wine.

ALBARINO
 ARNEIS
 CHENIN BLANC
 FIANO
 GEWURZTRAMINER
 GRUNER VELTLINER
 PETIT MANSENG
 PINOT BLANC
 SAVAGNIN
 VERDEJO
 VERDELHO
 VERMENTINO
 WHITE RHONE but NOT Viognier and / or blends
 PROSECCO

Red Wine.

AGLIANICO
 BARBERA
 CABERNET FRANC
 CARMENERE
 CINSAUT
 DOLCETTO
 DURIF
 GRACIANO
 LAGREIN
 MALBEC
 MENCIA
 MONTEPULCIANO
 MONASTREL / MATARO / MOURVEDRE
 NEBBIOLO
 NEGRO AMARO

Red Wine.

NERO d’AVOLA
 PETIT VERDOT
 PINOTAGE
 SAGRANTINO
 SANGIOVESE
 SAPERAVI
 TANNAT
 TEROLDEGO
 TOURIGA
 TRINCADEIRA
 ZINFANDEL / PRIMITIVO

Re-usable nanoparticles a secret to clear white wine

An original article published by The Lead SA – due acknowledgments

Ground breaking South Australian research is showing damaging proteins can be more efficiently stripped from white wines to stop clouding.

Scientists at the Australian Wine Research Institute and the University of South Australia have built on world-leading research to bind unwanted proteins in wine to coated nanoparticles, then using a magnet to remove them from wine altogether.

Now new Wine Australia-funded research has also shown costs can be slashed by effectively cleaning the nanoparticles so they can be used multiple times.

Lead researcher, Dr [Agnieszka Mierczynska-Vasilev](#), said the new technology showed promise as a valuable and sustainable alternative to conventional bentonite fining treatments, potentially saving the wine industry millions.



“Protein haze is a serious problem for the wine industry. Not only because consumers see it as a defect, but also because conventional bentonite treatments can cause significant wine volume loss, which is also reflected in the bottom line,” Mierczynska-Vasilev said.

Unwanted proteins that are unstable in heat can cause cloudiness in white wines, if the temperature rises the proteins can accelerate ageing and create a haze in the once-clear wine.

Winemakers traditionally use bentonite to remove these proteins and prevent haze formation, but it is a clay and swells in the wine solution.

When bentonite is removed it can lead to a loss of wine volume of approximately three per cent, it is also difficult to dispose of and cannot be recycled.

“In Australia, the overall estimate of loss caused by bentonite fining is around \$100 million annually, and globally, this equates to approximately \$1 billion per year,” Mierczynska-Vasilev said.

“Using this technology, winemakers could potentially remove haze-forming proteins safely and efficiently, without bentonite-associated volume loss, and importantly, could do so multiple times with the same nanoparticles.”

Currently, the magnetic nanoparticles being used are coated with acrylic acid polymers which, when placed in heat-unstable wine, attract and bind proteins to the nanoparticles’ surfaces.

Researchers explored ways to clean the particles once they are drawn from the wine using a magnet.

Nanoparticles were tested on unfinned 2017 Sauvignon Blanc, Semillon and Chardonnay wines supplied by Accolade Wines from Reynella, South Australia.

They found the magnetic nanotechnology successfully removed 98 per cent of haze-forming proteins from wines in ten consecutive adsorption-desorption cycles with cleaning.

This was “clearly indicating its ability for reuse”.

“Unlike bentonite, a defining feature of this nanotechnology is its ability to be regenerated for re-application, without any adverse effects on the wine’s colour, aroma and texture compounds,” Mierczynska-Vasilev said.

“While there is still some way to go before the technology can be practically applied in wineries, and the need to obtain regulatory approval both in Australia and overseas, given the clear economic, sustainable and sensory benefits, this nanotechnology has a very strong potential for adoption – it’s absolutely a ‘watch this space’.”

Project manager Dr Keren Bindon said coated nanoparticles are expensive and this new research showed that being able to recycle improved its ability to be commercialised.

“What we are looking at now is for alternative nanoparticles that are not coated that may be cheaper to produce,” she said.

Funded by Wine Australia, the research combed the global standing of the AWRI in wine research and the world-class capabilities in surface nano-engineering developed at [UniSA’s Future Industries Institute](#).