AMATEUR WINEMAKERS AND BREWERS ELUB OF ADELAIDE INC.



PATRON: KAAREN PALMER

Next Meeting: Tuesday May 3rd 2022 Newsletter 50th Anniversary Year – AGM Edition

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)}

- Physical distancing (1.5 m apart) applies at all times, mask wearing is optional
- · Hand washing / sanitization shall be applied;
- If sick (or slightly unwell) stay home;
- If not vaccinated (fully & up to date, please don't come). Show vaccination certificate to the Secretary (paper is ok)

AGM Dinner - Supper!

The Club is providing a special AGM Dinner.

Lamb shoulder, pressed and crumbed. With roast kipfler potatoes (unusually long, thin shape), olive tapenade (finely chopped olives, capers, and anchovies), water cress and Romesco (rich Spanish sauce of charred tomatoes and roasted red peppers, puréed and thickened with toasted almonds and bread.

For Vegetarians

Roast pumpkin Rotolo (large fresh pasta sheet with a filling then rolled up to form a roulade) with Romesco, blue cheese & baby spinach

This will go very well with the raffle prize – get your ticket (s)

AGM This Month

Reminder:

The Club Annual Subscription Fee is due after the AGM.

Don't forget to pay Jane.

\$30 full membership and \$25 for pensioners

Calling ALL Trophy Winners

The Club is looking to retrieve trophies back from members in preparation for the new winners. Perpetual Trophies to be returned by the May (AGM) meeting – that's next Tuesday, 3rd May!

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) <u>visitor host@awbca.org.au</u>
Digital Media Coordinator: Jerome Munchenberg (<u>web_admin@awbca.org.au</u>)
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 Convenor 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)

Apple Crush – Sunday 15th May 2022

Cutoff date for apple juice orders is: 8th May.

Contact a committee member for directions to Ashton, where the crush is being held.

Contact Michael Lineage: mclineage@bigpond.com / Mob 0415 604 788



Annual Subscriptions: \$30 for members

(\$25 concession card).



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

A fully catered 50th Anniversary AGM Dinner

Provided by the Club



The dinner is catered & prepared by

Our Food Project

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

NEXT MEETING or date to remember

- 3rd May AGM & Club Meeting
- 15th May Apple Cider Crush
- 7th June Club Meeting
- 5th July Club Meeting Coming this year – weekend Bus

Trip



Beer Competition: Ales (no Dark Ales)



Beer Judge: Glenn Snook

Please email the wine convener; 2 days prior to the event with details of your entry so a speedy start to judging can begin.

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

Competition Winners for April 2022

Wine Results: Emerging Varieties.

Judges: Dan Traucki & Scott Heidrich

Emerging Variety Red Wines: 21 Entries

- 1st Gavin Pennell Score 18.5 Points Malbec 2020
- 2nd Dom Facciorusso / Joe Alvino Score 18 Points Montepulciano 2020;
- 3rd Gavin Pennell Score 17.5 Points Touriga / Shiraz 2020

Emerging Variety White Wines: 4 Entries

- 1st Dom Facciorusso / Joe Alvino Score 16.5 Points Vermentino 2021
- 2nd Gavin Pennell Score 16 Points Vermentino 2020;
- 3rd Dom Facciorusso / Joe Alvino Score 15.5 Points Oaked Vermentino 2021

Cake-off "Competition Winner"

Unfortunately, due to Covid-19 rising numbers in the community, this year's competition was not well supported – effectively no competition (regrettably).

50th Anniversary Member's Raffle – 1st Prize 1994 Penfolds Grange

Ticket entry conditions:

Ticket Price: 3 tickets for \$5.00 **Limited to current AWBCA Members and** maximum of 3 tickets (i.e. \$5) No freebees.



The Barossa Valley experienced a drier than average growing season with rainfall at 83 per cent of the 10 year mean, reducing yield in a virtually disease-free season. Ripening was slow. Good sugar levels, alcohols and ripe flavours were realised. McLaren Vale had good rainfall and mild temperatures and Coonawarra had a warm, very dry autumn followed by a cool and sometimes wet summer.

Peak Drinking: Now - 2030

Critique: 96 points: Wine Enthusiast

This wine, Australia's most famous, is literally black.

Aroma of sweet charred American oak dominates, with associated vanilla. Underneath is pepper, tobacco, spice and blackberry; complex and beautiful. Tremendous extract,

marvellously thick like fruit purée, enormous and bone dry. The finish lasts forever. A huge, effusive wine that needs 15 years to settle down.

Good luck to all members

May 2022 - Wine Competition:





recognised as Australia's and indeed on wines. This great wine, developed by the the 1951 vintage, is made fit is grown at selected vineyards in Sout new American oak hogsheads prior be artensive tour of the Bordeaux regit Schubert studied winemaking practices integral part of Penfolds' winemaking the practice of maturing wine in mously untried in Australia. The development of the programment of the practice of maturing wine in mously untried in Australia. The development of the practice of maturing wine in mously untried in Australia.

le wine, acknowledged to be among the

Bottled by PENFOLDS WINES PTY. LTD

NOTIL WINE MADE IN AUSTRALIA 13.5% ALCINI

usly untried in Australia

Aged Dry Reds 4+ Years **Judges: Scott Heidrich & Sid Pachare**

Please email the wine convener; 2 days prior to the event with details of your entry so a speedy start to judging can begin.

The club is selling-off surplus, unused and old equipment. Members will have first right of refusal to place an offer to buy.

Items for sale are:

Mash beer chilling esky; Hand turn grain mill; Microphone & PA system in timber case, Transfer pump and hoses; Wine filter pad assembly & pump. Watch this space!