

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday June 3rd 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)}

- 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)

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 – Quiche & sides

The supper is prepared by

Tony Iaccarino



Diary Dates: Keep these dates free
1st Tuesday in month is club meeting
NEXT MEETING or date to remember

- 7th June Club Meeting
- 5th July Club Meeting
- ? July Presentation Lunch
- 2nd August Club Meeting
- 14th? August – Shingleback Lunch

Coming this year – weekend Bus Trip



AGM This Month

Reminder #1:

**The Club Annual Subscription Fee is due
after the AGM.**

**\$30 full membership and \$25
for pensioners**

Reminder #2:

**Wine entries – please e-mail Julie (wine convener)
to confirm entry numbers being placed.**

Use this email:

wine_convener@awbca.org.au at least 2 days prior

Thank you!

2022 / 2023 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: Robyn Dollman visitor_host@awbca.org.au

Digital Media Coordinator: Jerome Munchenberg (web_admin@awbca.org.au)

Digital Media Support: Peter Tilsley

Wine Conveners: Julie Bakutis, wine_convener@awbca.org.au

Beer Convener: Vacant beer_convener@awbca.org.au

Supper Coordinator: Tony Iaccarino supper@awbca.org.au

Shop Convener: Domenic Facciorusso (0418 832 222) shop_convener@awbca.org.au

Public Officer: Jerome Munchenberg (0417 818 001)

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

Competition Winners for May 2022

Wine Results: Aged Dry Reds 4+ years old.

Judges: Sid Pachare & Scott Heidrich

Red Wines: 11 Entries

- 1st Dom Facciorusso / Joe Alvino - Score 18.5 Points – Shiraz 2018
- 2nd Dom Facciorusso / Joe Alvino - Score 16.5 Points – Malbec 2016;
- 3rd Michael Lineage Syndicate - Score 16.0 Points – Tanunda Shiraz 2012



Beer Results: Ales (no darks):

Judge: Glenn Snook

Ales: 5 Entries

- 1st Gavin Pennell - Score 40.0 Points – APA 1
- 2nd Gavin Pennell - Score 37.0 Points – English Brown Ale;
- 3rd Gavin Pennell - Score 28.0 Points – APA 2



50th Anniversary Member's Raffle – 1st Prize 1994 Penfolds Grange winner Mr. Gavin Pennell

Thanks to Walter Dollman for organising

Apple Crush – 15th May 2022

The traditional Apple Crush was met with a small dedicated crew from Adelaide and Blackwood. The Bon Fire was huge, but warming and welcoming. The low cloud and fog set the scene.



The apple season was over, but we had 5 different varieties to call on. These were Granny Smith; Royal Gala; Pink Lady; Red Delicious and a small "ring-in".



A BBQ was made available right next to the slow combustion stove...very comfortable!

Spotted on my phone

...this lead provided by Walter Dollman
Smallest Winery

The **St. Laurence** vineyard in Buxton St, **Adelaide**, was set up by Dominican friars in 2001 with just 150 shiraz vines. Just 10 minutes' stroll from the hallowed cricket ground of the Adelaide Oval, the vineyard is not much larger than an average city building block. In a good year it produces just 50-60 cases of Priory Block Shiraz, which is described as medium-bodied shiraz with earthy overtones; this is aged in a combination of French and American oak to enhance but not dominate the wine's full flavour.

Only a handful of people have had the chance to try it, so you might have to take the friars' word that it's good.

St. Laurence Church and vineyard, North Adelaide. Photo by **Michael Coghlan**

Featured image by **Jamie C2009**



There were plentiful apples to choose from, which when selected end up being tipped into a motor-driven chopper, ably driven by Geoff Trenorden. The apples oozed beautifully sweet juice instantaneously with little fuss. It's then packed and stacked – 4 layers deep.



Jane did a champion job of preparing the various layers of chopped-apple to arrange for the final press of the juice. Two hydraulic jacks were used in the final pressing that seems to be Geoff's job. The juice comes out in a rush with its characteristic foaming head, which is ultimately separated with a fine gauze. Nearly 400 Ltrs were pressed very quickly and dispensed to paying members who placed orders.

The event was entirely coordinated by Michael Lineage (*who doesn't like Cider – very much*) with Geoff Trenorden.

Here's how some member have fermented their Ciders this year.



There quite a diverse range of equipment ranging from traditional demi-johns to high-tech.

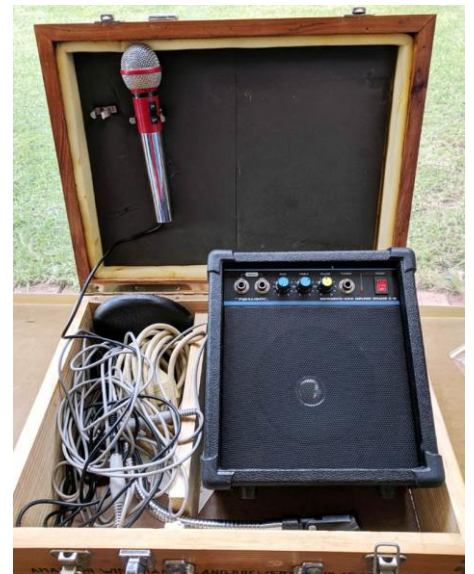


When the work is done... time to play!

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; Microphone & PA system in timber case; Hand turn grain mill; Transfer pump and hoses; Wine filter pad assembly (with pads) & pump.

Please contact the treasurer with any reasonable offer.





Beer: No competition this month

Next Month – Stouts, Porters and Dark Ales – get you entries ready

What's the difference?



Geography (...and a few other things) apparently

Activity This Month: By Dan



Emerging White wine varieties and 3 mystery wines

**June 2022 - Wine Competition:
Rosé Grape Wine & Sweet White Wine
Judge: Dan Traucki**

AGM Report

AWBCA President's Report - presented by President Jerome Munchenberg
May 2022

Congratulations as we celebrate our 50th anniversary!

I want to thank you all for your support during what has been a difficult year as a social club, navigating the

uncertainties and weathering the battering that was COVID.

Despite the challenges I am glad to be able to report our numbers have swelled year on year since 2019, and our finances continue to look very healthy.

I am very proud of the committee, especially those who found themselves in new roles and rose to the challenge! I am very grateful to those who generously continued in their existing positions, sharing their experience and knowledge as required. Being on the committee requires effort, and I am so thankful to those of you who have given so generously to the club and supported me as president. We are indeed fortunate to continue to have Kaaren Palmer as our patron.

I have much respect for Gavin, our ex-president who spent 4 years at the helm. Knowing now what it means to be president of the AWBCA, I am amazed at how much he was able to achieve. I am very relieved to report he is keen to support the club in the planning and execution of our special 50th Anniversary celebrations. I look forward to the bus trip! Jane, in her seemingly perpetual role as treasurer, continued to be the cornerstone of the committee. Peter persevered to reliably deliver an informative and fun newsletter and offered much support to me as president. Sophie and Julie were absolutely amazing, having again taken on the role of wine (and sometimes beer) convener, in the way they managed competitions, judges, calendars, certificates, trophies and awards. Sophie will be stepping down from her position and will be very sorely missed. We were very fortunate Kim was prepared to step into the role of secretary, especially as he is a fairly new member. He has done a remarkable job of getting up to speed with all that is involved in that position. Adam did a brilliant job to deliver an amazing presentation lunch. And I am grateful for Dom for continuing to manage our store. Finally, thank you to everyone we regularly helps to set up and tear down the Clarence Park Community Centre every month.

I must also extend a very special thank you to our vice-president Walter who facilitated the engagement with the North Adelaide St Laurence Priory to manage their vineyard. What an extraordinary and unique opportunity for our club to grow and expand our knowledge! I am keen to sample the different offerings (no pun intended) our syndicates are putting together. Many thanks to Walter's team of helpers (Peter and Michael, especially) who went to a lot of effort to maintain the vines.

Once again, our Snob fundraiser was a complete success and sold out very quickly. Many thanks to Michael & Carmel for hosting the event and to Michael and team for preparing so well. It was a very smooth operation. Many people really enjoy the Greenock Creek Shiraz, and I still have friends asking if there is any more available.

This year's Bus Trips were a blast. We had to have two due to COVID restrictions. Thanks especially to Gavin & Julie for all the hard work behind the scenes to make it a success.

It is my hope for our 50th anniversary is that we come together to celebrate everything special about our club. To those members who make wine and beer and share their knowledge and experiences with us all – I raise a toast to you all! Cheers!

And here are to many more years celebrating the miracle that is fermentation!

ST LARRY'S – presented by Vice President Walter Dollman

Our vines at *Clos St Laurence* are now full of autumnal colours – and they have received a good post-harvest irrigation to help set the buds for next season.

The last 12 months has been a fascinating learning experience for all those who participated.

We learnt about irrigation and fertigation, how to spur and cane prune, and canopy thinning, how to manage Downey and powdery mildew, how to manage insects and pests and noxious weeds like caltrop – and how to minimise bird damage with netting near harvest. We were spared fruit rats, which were effectively managed by the 2 resident foxes.

On February 19th at 7.00 am, with a Baume of 13.45, and a blessing from Father William, we harvested 740 kg of Shiraz grapes which were distributed amongst 4 syndicates to spin their magic.

Later this year we hope to have some suitable event whereby we can compare the results of their labours.

Deep thanks to all those who helped – and special thanks to both Peter Tilsley and Michael Lineage for the considerable effort that they both put into the venture.