

# AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday November 1<sup>st</sup> 2022** Newsletter  
50<sup>th</sup> 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



## Bring Your Own Glass – Please

To allow more time for tasting of the competition winners, we request & ask (nicely) to bring your own tasting glass to every meeting.

Can you help and bring your preferred tasting glass?

Watch out for the 50<sup>th</sup> Anniversary Riedel glass coming to a meeting near you!

**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 – Beef sauce & Seafood Pasta

Prepared by Peter & Tony



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

- 30 October– Club Bottling
- 1<sup>st</sup> November - Club Meeting
- 6<sup>th</sup> December - Club Meeting
- 15<sup>th</sup> (?) Jan 2023 – Club BBQ Picnic

## Reminder #1: Nov 22 - Red wine entrants



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

Use this email:  
[wine\\_convener@awbca.org.au](mailto:wine_convener@awbca.org.au)  
by Monday evening – please.  
Thank you!

## 2022 / 2023 year Executive Committee & Positions

**President:** Jerome Munchenberg (0417 818 001) [president@awbca.org.au](mailto:president@awbca.org.au)  
**Secretary:** Kim Falster [secretary@awbca.org.au](mailto:secretary@awbca.org.au)  
**Treasurer:** Jane Boroky (0414 272 926) [treasurer@awbca.org.au](mailto:treasurer@awbca.org.au)

### Committee & Assistants:

**Vice President:** Walter Dollman [vice\\_president@awbca.org.au](mailto:vice_president@awbca.org.au)  
**Journal Editor:** Peter Tilsley (0417 838 051) [editor@awbca.org.au](mailto:editor@awbca.org.au)

**Visitor Hostess:** Judy Viner & Robyn Dollman [visitor\\_host@awbca.org.au](mailto:visitor_host@awbca.org.au)  
**Digital Media Coordinator:** Jerome Munchenberg ([web\\_admin@awbca.org.au](mailto:web_admin@awbca.org.au))  
**Digital Media Support:** Peter Tilsley

**Wine Conveners:** Julie Bakutis, [wine\\_convener@awbca.org.au](mailto:wine_convener@awbca.org.au)  
**Beer Convener:** Gavin Pennell [beer\\_convener@awbca.org.au](mailto:beer_convener@awbca.org.au)  
**Supper Coordinator:** Tony Iaccarino [supper@awbca.org.au](mailto:supper@awbca.org.au)  
**Shop Convener:** Domenic Facciorusso (0418 832 222) [shop\\_convener@awbca.org.au](mailto:shop_convener@awbca.org.au)  
**Public Officer:** Jerome Munchenberg (0417 818 001)

## Wine Results:

**Judge: Nick Goss**

**Mature White Wines: Entries: 7**

- 1<sup>st</sup> Jordan Estate (Gavin Pennell) - Score 17.5 Points – Riesling 2020
- 2<sup>nd</sup> Tony Iaccarino - Score 16.0 Points – Dry Moscato 2020
- 3<sup>rd</sup> Gavin Pennell - Score 15.5 Points – Viognier 2020;



## November 2022 - Competitions

Beer - None this month

Wine – CV Dry Red



Judging: Dan Traucki & Mr. Mystery

## Last Month's Events

**Our Guest speaker** – our Patron; Kaaren Palmer

Kaaren was excellent at describing “2 Styles of Chardonnay” and the way this Chardonnay-based champagne is extracted from the grape. The descriptive handout made the different extraction from the grape very understandable.

There were good explanations and tastings for the 2 Chardonnay styles (pictured) followed by the Ratafia; which is best described as “Using Up Everything”.

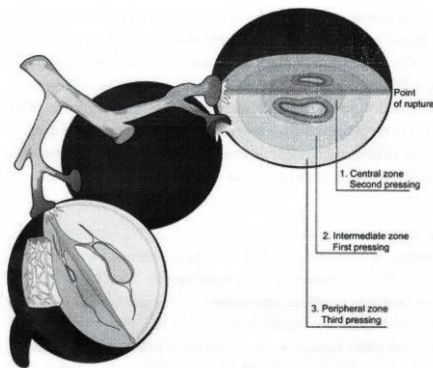
With Kaaren's permission, here's an extract from the handout:

© from Champagne A Tasting Journey by Kaaren Palmer

The first gentle press brings with it dust, dirt, residues and any juice from grapes that have been accidentally damaged despite the careful handling. This portion of juice is known as the first *fraction* (or 5%) and requires straining as well as preservative if it is used.

The next yield of juice (or 51%), from the grape's Intermediate Zone, is the very best. Called the *cuvée*, and often known as 'the first pressing', it has the highest acidity and sweetness, displays the least obvious fruitiness and the fewest phenolic compounds - these give the wine its colours, flavours, heaviness and texture. The juice is pure, can age well when handled correctly, and needs little or no preservative to retain its integrity.

When pressed again (next 10%), the Central Zone of each grape yields a fruitier juice known as the *premiere* (first) *taille*. This juice, while still good, does not age as well as the *cuvée* because it contains less acid.



The anatomy of the wine grape

Further pressing involves the grape's Peripheral Zone, and results in juice with yet lower acid, more



fruit characters and some grassiness. It is much higher in phenolic compounds - that is, flavours and textures contributed by the stems, skins, seeds and grape pulp - than earlier pressings. Sweetness is noticeably less and if this part of the juice is used, it will require special treatment with a higher dose of preservative, as well as extra care with settling and filtering. Few champagne winemakers admit using this fraction of the juice (or the next 10%), the second or *deuxième taille*. If any further juice is pressed from the grapes, it is not allowed to be made into champagne, but it can be made into vinegar or the alcoholic spirit produced in Champagne, *marc*, or into the mixture of grape juice and marc known as *ratafia*.

Our 2 tasting styles of Chardonnay Champagne (pictured above) were:

- Verzenay (Grand Cru, Montagne de Reims - sandy limestone/ clay of various depth over fissured chalk)

The Verzenay holding this description: *powerful, velvet glove in iron fist, often with a gentle finesse.*

- Cramant (Grand Cru, Côte des Blancs - thin, chalky topsoils over a 'mont' of 'craie' i.e., chalk)

With the Cramant holding this description: *Powerful bouquet, dynamic, racy, big, floral, scented. Mineral and grippy, with depth, finesse, plus light caramel flavour, age-worthy, with more power further north and east-south-east. Creamy, fat, even milky toffee notes are year-dependent. Ageing gives nutty, roasted, chocolate, leather, truffle qualities.*

The final tasting was the 1996 Ratafia (18% ABV). This Ratafia sample was well received.



All this beautiful wine went down a treat with oysters supplied by the Club (including the Kilpatrick style).

Judging from the turn-out, the meeting was very well attended, despite the stormy, windy weather that people endured getting to the hall.

Was it the speaker's topic, perhaps the Champagne tasting, maybe the Oysters?



## COVID 19 HEALTH & SAFETY RULES reviewed!

### What's the same and the changes?

- Physical distancing (1.5 m apart) is now recommended, but not mandatory
- Mask wearing is optional – it is up to you;
- 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)

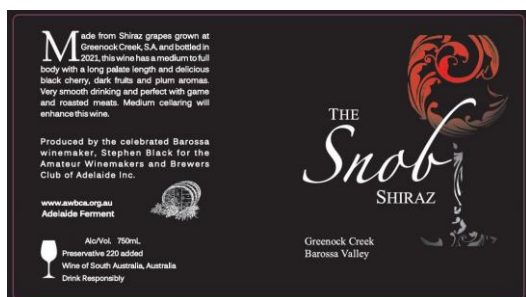


		<b>BEER</b>		<b>Score</b>	<b>Placings</b>
		<b>LAGER STYLES</b>			
42	Gavin Pennell	<b>Light Lager</b>	AWBCA International Light Lager (Jap) 2A	30.5	
44	Brenton George	BWBC	German Pilsner BJCP 5d	37	3rd
		<b>Amber Lager</b>			
45	Brenton George	BWBC	Marzen BJCP 6a	43	1st
		<b>Dark Lager</b>			
46	Gavin Pennell	AWBCA	Czech Dark Lager 3D	42	2nd
		<b>ALE STYLES</b>			
		<b>Pale Ale</b>			
47	Chris Ball	BWBC	American Pale Ale	45	1st
		<b>Amber and Brown Ale</b>			
48	Brenton George	BWBC	Irish Red 15A	37	
		<b>IPA</b>			
50	Chris Ball	BWBC	American IPA	39.5	3rd
		<b>Porter</b>			
51	Chris Ball	BWBC	Robust Porter	33.5	
51a	Chris Ball	BWBC	Robust Porter	35	
		<b>Belgian</b>			
53	Brenton George	BWBC	Belgium Blonde BJCP 25a	43.5	2nd
		<b>Smoked Beer</b>			
55	Brenton George	BWBC	Manuka smoked Porter BJCP32a	30	
		<b>WITHDRAWN</b>			
43	Gavin Pennell	AWBCA	German Helles Lager 4C		
52	Gavin Pennell	AWBCA	Foreign Extra Stout Ale 16D		
54	Gavin Pennell	AWBCA	Belgian Trappist Ale 26A		
49	Glenn Glasson	Southern Club	IPA 25		

## Nth Adelaide - Shiraz Vineyard - Viticultural progress

During October, Walter and Peter visited the St Laurence's Vineyard for a respray with wettable sulphur - growth looks good and no nasties. The wet weather is making it difficult to perform an effective-spray with protective residue.

During the latter part of the month lifting the lateral canes came into action. A clever new trick using the support wires was implemented. Row # 7 (RHS of the photo), shows the laterals up...but check out that growth?



## Snob Bottling and Sales

By the time this issue hits the streets, bottling will be underway at Michael Lineage's home.

The current and updated Covid-19 rules will apply for this event. See above, if unsure.

This year we are bottling a Stephen Black 2019 Shiraz.

**8:30am Bottling begins, Sunday October 30<sup>th</sup>.** Your help and

orders will be most welcome. Send wine Orders to Michael on: Mobile: 0415 604 788 or [mail to:mclineage@bigpond.com](mailto:to:mclineage@bigpond.com)

The current price is \$115/ dozen and remains the same as last year!