AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.

PATRON: KAAREN PALMER

Next Meeting: Tuesday December 6th 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

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



Upcoming Events - Club BBQ

Where – Thordon Park Reserve, Paradise (see map) Time – arrive @ Midday (near the Morton Bay Fig Tree)

This is a Club sponsored and subsidised event. Sunday, 8th January 2023 - members provide nibbles, salad, desserts and cheeses to share. The Club provides the meat.





Competitions & Supper this Month – December 2022



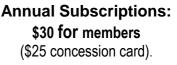
Bring Your Own Glass – Please

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?

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

- 6th December Meeting
- 8th January Club BBQ
- 7th February Meeting
- 7th March Meeting
 - 4th April Meeting
- 2nd May Meeting



estpac

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



Events this Month A winery's emergence into sparkling wines – by Nick Goss

Claymore Wines Clare Valley



Due acknowledgments to the copyright holders in these images (Peter Tilsley & Davish Photography)

Competition Winners for November 2022

Wine Results: Current Vintage (CV) Red Wine: (President's Trophy - The John Samuel Trophy)

Judge: Ben Jones & Dan Traucki

CV Red Wine: 17 Entries

- 1st Michael Lineage Syndicate– Score 18.5 Points Shiraz (Greenock Creek)
- 2nd Jordan Estate (Gavin Pennell) Score 18 Points Malbec;
- 3rd Prospect Hill (Domenic Facciarusso / Joe Alvino) Score 17.5 Points Shiraz







1st Place

Shiraz

2nd Place Malbec

3rd Place

Shiraz

St Laurence Wine Syndicates for 2023... The Club is seeking expressions of interest in forming syndicates to take a share of the grapes. Last year we picked >700Kg. Potentially the 2023 vintage may be slightly larger. Michael Lineage has expressed an interest in taking the same weight again, sufficient to fill a barrique. Abled body people (up to 10) capable of *"the heavy lifting"* and wishing to join his syndicate – please contact Michael L. Other interested members contact the committee.

COVID 19 HEALTH & SAFETY RULES reviewed!

- Physical distancing (1.5 m apart) is now recommended, but <u>not</u> 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)

2022 Club Bottling

A day "blessed" with stormy and rainy weather, but the BBQ came to the rescue.

The Club had some good helper numbers unpacking the bottles (22 Oct), making up the packing-boxes, readying for the next week of bottling (30 Oct) at Michael & Carmel's home. Many thanks!

A very big thank you to Michael and Carmel for hosting us.



The well-oiled machine



Too many cooks- as usual!



Having way too much fun



It was good to see so many from the Club all helping out in their special way. It was such a satisfying result...we could have bottled more, as the demand was as high as 2020 & 2021 however, we conservatively bottled less, as orders were slower this year.

An estimated 10+ more cases could have been sold...such was the demand!



Who's done that?



A great lunch and great company!

A fantastic day marked by great work ethic and production.

Members were generous with their shared salads and desserts

The coffee (thanks Jane) was such a stylish inspiration.

BBQ lunch was cooked by Peter, salads provided (by everyone)

Moving the cases of wine from Michael's winery to peoples' cars was a challenge, for the rain decided to settle-in, hard.

St Larry's

The weather has been cold, wet and super kind to our vineyard. The growth this spring has been astonishing. Once October began to warm up (finally), the vines took off, and so did the grasses in between. The weather was looking ominous for mildew. In early November the trusty-



trio of amateur viticulturists (Walter, Peter & Michael) went to work and gave the vines a trim, a spray of wettable sulphur and a

short, back and sides on the grass. My, it looked so green and what a picture!

The ride-on mower however, was not cooperating to trim that grass.

Michael set to have that grass mowed - come what may. We were feeling very smug and satisfied with ourselves once done, with the vineyard looking trim, taught and terrific. So what happened?

Mother Nature gave us a serve of warmth and lots more rain!

About 3 – weeks later, we were back to where we started, take a look (image on the right)!

A call for help to the membership was made. First we performed "Canopy Management 101" and we are grateful to Walter D; Peter T; Michael L; Frank B; Tim O'L; and Paul B. In no time, we had the canopy back under control...again.



The hot weather forecast was not conducive to spraying over the weekend

as it was > 30° C. Mowing & spraying, again starts next week. All that is scheduled for Monday 5th Dec, after the hot weather. Volunteers welcome.

Thank you to all the email and folks that couldn't make it, but wanted to we understand about work commitments.

So, now we are ~ 81 days from the harvest (19th Feb 23), BUT the hot weather will need to pick up. Let's see what summer bring?

