

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday April 4th 2023 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

Competitions & Supper this Month – April 2023

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

Beer Competition:
None



Wine Judge: Dan Traucki

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

Last Month...did you check out the magnificent Cheese, Bread & Fruit Platter with crackers and Fougasse – organised by Julie Bakutis, Robyn & Walter?

Absolutely sensational!!!

Supper: Spinali & Italian Sausage + Gnocchi with Pumpkin Olives & Herbs

Organised by Jane Boroky



Competition Winners for March 2023

Wine Results: Meads, Fruit, Vegetable, Herbal & Non-Grape Wines;

Judge: Peter Tilsley: 4 Entries

- 1st Michael Lineage – Score 15.25 Points – 2020 Sparkling Quince;
- 2nd Jerome Munchenberg – Score 15.0 Points – 2021 Sparkling Quince;
- 3rd Jane Boroky – Score 14.0 Points – 2020 Passionfruit & Honey wine.



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

Judge: Jane Boroky: 1 Entry

- 1st Michael Lineage – Score Points: 39.0 Points; - Sparkling Ale

Don't Forget, bring your Own Glass – please

To allow more time for tasting of the competition winners, we request bringing your own tasting glass.
This is working out better!!



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

This year, we have two syndicates: From the 790Kg picked, the groups shared the grapes accordingly;

1. Peter T's "Les Débutants Group" - of 6 members; took 250Kg
2. Michael L's – "Jumbo Group" of 9-10 members; the remainder

Images of the "Les Débutants Group" having some real fun





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 - Club meeting

NEXT MEETING or date to remember

- 4th April Meeting
- 2nd May Meeting
- 7th May Apple Crush – 9 am start confirmed
- 6th June Meeting
- 4th July Meeting

COVID 19 HEALTH & SAFETY RULES change!

- Physical distancing (1.5 m apart) is recommended
 - Mask wearing is optional – it is up to you;
 - If sick (or slightly unwell) - stay home;
- **Vaccination is no longer mandatory;** 4th vaccination recommended

Last Month: Warwick Billings – Lobo Cider

How can you forget those red apples – in the middle, no less?

Cider Keeving: did you look it up? Michael Lineage & others did and passed on this little gem. Due acknowledgements to cider.org.uk

What follows is a two-part article. Newsletter space does not permit the entire material published here in one go. This is a slightly edited version to conserve space. Next month, we publish the final segment of the modern methodology of Keeving Cider.

Can't wait for next month, then visit here: <http://www.cider.org.uk/keevinq.html> ?

Keeving - What's that? Keeving - French and English tradition

'Keeving' is a way of making the ultimate style of naturally sweet sparkling cider. This is traditional both in Western England and the northwest of France, but whereas it has virtually died out as a commercial proposition in the UK, it is still very much alive for the production of 'cidre bouché' in France.

The underlying principle is to remove nutrients from the juice by complexation (*the process of making a compound form a complex with another*) with pectin at an early stage, to ensure a long slow fermentation, which finishes and can be bottled while still sweet and without any fear of excessive re-fermentation later.



Traditional Keiving

The traditional process begins with a blend of late season fully ripened mostly bittersweet fruit, taken from mature orchards which, are naturally low in nutrients but fairly high in tannin. Dessert fruit is much less likely to be successful here, due to its generally low tannin and high nutrient levels. The sugar level should be at least 12% (SG 1.055). In the UK, the fruit is stored until a cold day when the temperature is about 5°C and expected to remain so for a week or more. The fruit is washed and milled in the normal way, but the pulp is then packed into barrels to stand for up to 24 hours. This is the procedure of 'maceration' or 'cuvage', terms.

During this time, oxidation slowly proceeds which develops some juice colour, but more especially pectin leaches out of the apple cell walls into the juice. The juice is then pressed out, rich in colour and thick in texture, and is run into clean barrels. No yeast is added.

Since the temperature is low, no significant yeast fermentation takes place in the first few days, but the natural pectin esterase enzymes in the apple juice slowly change the pectin to pectic acid. This forms a gel as it cross-links with the natural calcium in the juice and a 'brown cap' (the '*chapeau brun*') rises slowly to the surface, as it picks up gas bubbles from the early stages of a very slow fermentation conducted by yeasts trapped in the gel. Some of the pectin also combines with juice protein and tannin and falls as a sediment to the bottom, leaving a clear juice between the two.



In France, this process is known as '*défécation*'! If excessive yeast growth begins too soon, the '*chapeau brun*' is replaced by the normal '*chapeau blanc*' and turbulent fermentation takes over. In this case keiving has failed and the fermentation is allowed to proceed in the normal way. With some varieties of apples, no head forms at all and so they cannot be keeved.

If the keiving has been successful, however, the clear juice between the top cap and the bottom sediment is very carefully pumped or syphoned into another fermentation vat. It is now allowed to ferment under an air-lock in the normal way (with its own yeast), but this fermentation will be very slow because most of the nutrients in the juice will have been left behind in the cap and in the sediment.

As pectin is negatively charged and the nutrients such as thiamine and asparagine (the major amino acid in apple) are positively charged, the nutrients are attracted to the pectin gel and hence removed from the system. The pectin and the amino nitrogen nutrients are reduced by at least 50% during keiving.

The number of yeast cells is also substantially lowered by entrapment. With the slow resulting fermentation it should be no problem to make a naturally sweet cider, by racking initially at S.G. 1.030 and racking again later to ensure the fermentation slows down to an almost imperceptible crawl (<1 degree loss per week). Eventually, the ciders are bottled on a cool high-pressure day to retain the maximum gas and minimum suspended yeast, and they slowly continue to develop 'condition' in the bottle.

Anyone trying the art of keiving should realise they are experimentalists and are "*pushing the boat out*". It is not a recipe-based operation. There are many uncontrolled variables and until you have built up some experience, you won't know what works.

There are many factors to balance for a successful keeved cider and it is not for the faint-hearted.

Balancing all these factors relies on judgement and experience which you can build up over several seasons. This was once part of the skill of the traditional cider maker, although he knew absolutely nothing of the biochemistry behind it as we do now. But there are many enthusiastic amateurs rediscovering the finer points of this technique and, with an increasing focus and understanding of the science and availability of the **pectin methyl esterase** (PME) enzyme, it seems to be set for something of a revival in the craft cider making community.

Next month.... Keiving brought up to date

The advantage of this up to date process is that it can produce a naturally sweet and well-coloured cider, brilliantly clear due to the removal of pectin during keiving, and full of flavour because of the low nutrient levels during fermentation.

Apple Crush – Sunday 7th May 2023 (reserve the date)



Where: Anytime from 9 am onwards;
Tregarthen Road; Summertown
(About 200 metres from the Summertown Road)

BYO BBQ food / lunch and drinks and a chair.

Feel welcome to invite your friends to join together Adelaide Ferment and Blackwood Wine Clubs for an enjoyable day.

Great day of fun for the whole family; buy your apple juice (watch it being crushed, then pressed); sit around a bonfire and share wines / beers and perhaps share / taste home-made specialities brought by members.

Orders to Michael L. (0415 604 788) **by 30th April**

If you need a good recipe to make a cider: See Peter T.



Speaker & Topic This Month: William Skinner



Remember this guy?

William has been kind enough to draw from some of my own ethnographic research in Adelaide and online and will be discussing **'Cultures and social functions of home winemaking'**

William will be talking about the history of non-commercial winemaking, and the way this demonstrates in different ways and with diverse meanings around the world.



50th Anniversary Glasses are available

\$75 for 6 glasses (Riedel)

Contact Jane or Julie