

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday February 7th 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

Beer Competition

Feb 23 – Cider, Perry & Meads

Beer Judges: *Tali Warnock (lead) & Gavin Pennell (assist)*



(Geoff Mathews Trophy)



Beer entries – please e-mail Sandy Matz
smhydepark@gmail.com

or use this email: beer_convener@awbca.org.au
Monday evening latest – please.

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 Hostess: Judy Viner & Robyn Dollman visitor_host@awbca.org.au

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

Digital Media Support: Peter Tilsley

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

Beer Convener: Gavin Pennell 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)

Bring Your Own Glass – please?

To allow more time for tasting of the competition winners, we request bringing your own tasting glass.

Wine Competition: Feb & March

Honey based wines has been cancelled for this month & rescheduled for the next meeting. March will host the competition for Fruit, Vegetable, Herbal, Honey and any other non-grape wine.

Supper: Gateaux Breton aux Pommes

Apple Pie and Cream.



Organised by Walter & Peter

Diary Dates: Keep these dates free
1st Tuesday in month - Club meeting

NEXT MEETING or date to remember

- 7th February Meeting
- 7th March Meeting
- 4th April Meeting
- 2nd May Meeting



Competition Winners for December 2022

Wine Results: Sparkling White Wine:

Judge: Lauren Gligora

Sparkling White Wine: 8 Entries

- 1st **Michael Lineage Syndicate** – Score 17 Points – NV 2017-2022 Chardonnay / Pinot;
- 2nd **Gavin Pennell** – Score 16.0 Points – 2020 Viognier;
- 3rd **Michael Lineage Syndicate** – Score 15.5 Points – 2019 Bridgewater Chardonnay / Pinot

Wine Results: Sparkling Red Wine:

Judge: Sid Pachare

Sparkling Red Wine: 6 Entries

- 1st **Michael Lineage Syndicate** – Score 17 Points – Piccadilly 2022 Rosé Chardonnay / Pinot
- 2nd **Michael Lineage Syndicate** – Score 16.5 Points – Para Hills 2020 Shiraz;
- 3rd **Jane Boroky Syndicate** – Score 16 Points – One Tree Hill 2019 (Free Run) Petit Verdot



Clos St Laurence...from the Vice President.



The vintage is progressing nicely with no real surprises. Mildew was not a problem despite a very wet winter and the subsoil received a good drink necessitating little irrigation - so far. No caterpillars or snails. We did not fertilise this year as last year saw too much canopy growth at the expense of fruit. The size of this year's crop looks equal to, or better than, that of last year and many bunches are showing veraison.

In the last two weeks the canopy has received its third haircut (at the expense of Walter's left ring finger) and the nets have been deployed. Bird penetration of

the nets is still a problem and better netting with one strand covering multiple rows would be the future ideal. No sign of fruit rats (probably due to the foxes...). Last year, we picked on 19th February. The pundits, having consulted the tea-leaves and the alignment of Jupiter and Mars think it might be a week or so later this season.

Before harvest, we will need a mature strategy for managing this year's crop.



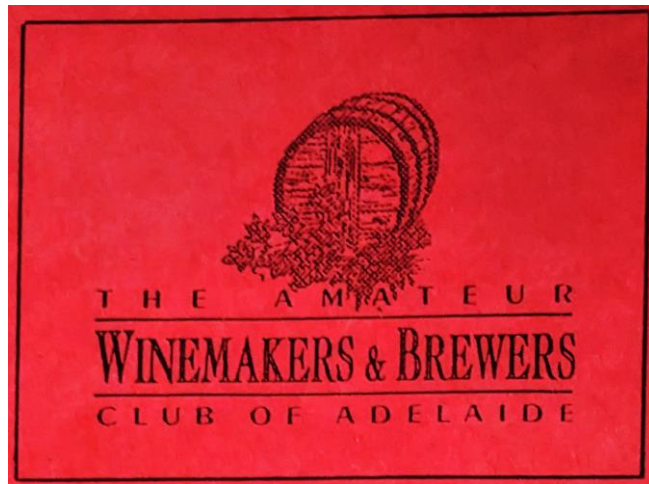
St Laurence Wine Syndicates for 2023...The Club is seeking expressions of interest in forming syndicates to take a share of the grapes. Michael Lineage has expressed an interest in taking the same weight again, sufficient to fill a barrique. Able-bodied people (up to 10) capable of "the heavy lifting" and wishing to join his syndicate – please contact Michael L. Other interested members contact the committee.

Ten Commandments for Leadership

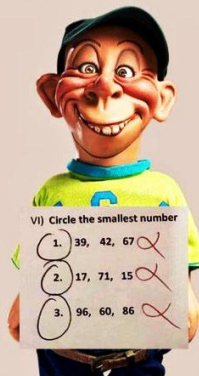
1. People are illogical, unreasonable, and self-centred.
Love them anyway.
2. If you do good, people will accuse you of selfish, ulterior motives.
Do good anyway.
3. If you are successful, you win false friends and true enemies.
Succeed anyway.
4. The good you do today will be forgotten tomorrow.
Do good anyway.
5. Honesty and frankness make you vulnerable.
Be frank and honest anyway.
6. The biggest people with the biggest ideas can be shot down by the smallest people with the smallest ideas.
Think big anyway.
7. People favour underdogs, but follow only top dogs.
Fight for a few underdogs anyway.
8. What you spend years building may be destroyed overnight.
Build anyway.
9. People really need help but may attack you if you do help them.
Help them anyway.
10. Give the world the best you have and you'll get kicked in the teeth.
Give the world the best you have anyway.

30 years ago. The 10 Commandments.

From the archive; found printed on a red cover within the Club's records (1992- 1993).



I still think I got it right and the teacher's wrong.



Word of the Month: CENOSILLICAPHOBIA

(Courtesy of Walter) – claimed to be a real thing!

(Pronounced *sen-no-sill-ick-uh-fobia*):

It is the fear of an empty glass.

Events Over Summer - Club BBQ (Sunday 8th Jan)

It was great to see Jan Minck after all these month. Looks like he has had some new hearing technology upgrades...and what a wonderful chatty fellow he has become. Fantastic!



It was hot, and the forecast kept many away. For the adventurous, they were rewarded with a lovely cool tree and a constant breeze, gentle enough to keep them there – all afternoon.



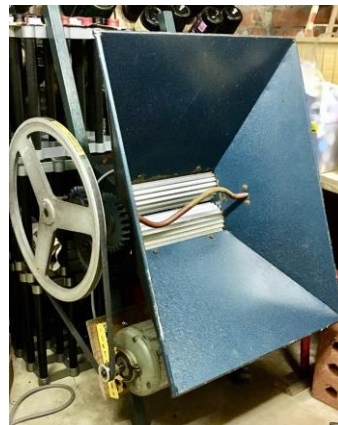
It was surprisingly cooler than we all feared, however we weren't the only patrons thinking the same.

Thordon Park was well attended, but we had the best spot!

Everyone was rewarded with great company, news updates, and delicious food (galore) and some hand crafted drinks. Jerome provided some flavoursome chicken-skewers, beef and fish for the BBQ. Peter & Jerome cooked, supported by Michael. In addition, the two sparkling kegs of Stout made in July 2022 came to the party. The Black Velvets flowed!

COVID 19 HEALTH & SAFETY RULES reviewed!

- 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)



Crusher



Wine press

Wine making equipment for Sale.

Dominic Zollo (Mobile: 0426 559 365) is selling his amateur wine making equipment from his Dernancourt home. He has yet to place a price on each item, but is open to offers.

Activity This Month: Cider Comparisons & Tasting.

A comparison of ciders from different regions around the world.



Former member, John Rabone (Tel: (08) 8356 1009) has approximately 114 (clean & dust free) screw cap red wine bottles to give away. He will deliver. Please give him a call.

