

# AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday March 7<sup>th</sup> 2023 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

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: Mar 23 Sparkling Ale Coopers Kit Beer and / or Clone



Beer entries – please e-mail Sandy Matz  
[smhydepark@gmail.com](mailto:smhydepark@gmail.com)  
Monday evening latest – please.

## Wine Competition: Meads, Fruit, Vegetable, Herbal & Non-Grape Wines

Honey based wines have been rescheduled for this meeting. The March competition will see your entries for Fruit, Vegetable, Herbal, Honey and any other **non-grape** wines judged. **(Robert Alexandre Trophy)**



## Bring Your Own Glass – please?

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



**Diary Dates:** Keep these dates free  
1<sup>st</sup> Tuesday in month - Club meeting

**NEXT MEETING** or date to remember

- 7<sup>th</sup> March Meeting
- 4<sup>th</sup> April Meeting - Cake Off
- 2<sup>nd</sup> May Meeting
- 7<sup>th</sup> May Apple Crush
- 6<sup>th</sup> June Meeting
- 4<sup>th</sup> July Meeting

## Supper: Cheese, Bread & Fruit platter

Organised by Julie



**Annual Subscriptions:**  
\$30 for members (\$25 concession card).

**Westpac**

BSB: 035-048

Acct # 000 230 040

**The Amateur Winemakers and Brewers Club  
of Adelaide Inc.**

# Competition Winners for February 2023

## Beer Results: Cider & Perry; (Geoff Mathews Trophy)

Judges: Tali Warnock & Gavin Pannell

Cider, Perry: 8 Entries

- 1<sup>st</sup> Gavin Pennell – Score 41.5 Points – Cider with Fruit (C2B);
- 2<sup>nd</sup> Peter Tilsley – Score 41 Points – New World Apple Cider 2022;
- 3<sup>rd</sup> Gavin Pennell – Score 38 Points – French Cider (C1C)



### 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**; 4<sup>th</sup> vaccination recommended

## Activity This Month: Warwick Billings – Lobo Cider

Michael and Warwick are not your average Cider Makers!

Michael is the apple grower (a fifth-generational grower, at that!) of his business LOBO Cider, which he co-founded with cider maker Warwick Billings 10 years ago.

They create a range of apple and pear ciders, a quince gin (made from pome fruit), an apple brandy and an apple schnapps.

Michael was introduced to Warwick, originally from the UK,



Michael Stafford



Warwick Billings

## Clos St Laurence...The pick of the crop.

Sunday 26<sup>th</sup> February offered perfect cooler weather to harvest our 2023 vintage at Clos St Laurence. The pick was a week later than last year and designed to meet a “sweet spot” Baumé of about 12.5.

Sixteen willing and happy workers (the “usual suspects”) attended from 7 am and the job was well done in a couple of hours. There was less of a loss to birds than anticipated, the crop being up ~6% on last year - and with new nets we should eliminate future impact.

This year two syndicates shared a weighty 790 Kgs of Shiraz which, was whisked off for the *garagistes*\*\* to work their magic.



\*\**Garagiste* is a French / Bordeaux term for a micro-winery

### 50<sup>th</sup> Anniversary Glasses are available

\$75 for 6 glasses (Riedel)  
Contact Jane or Julie

