

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday November 7th 2023** Newsletter

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 – November 2023

Wine Competition: Wine – CV Dry Red Wines



Judge: **Scott Heidrich**



Beer Competition:

None this Month

Please email the wine convener two days prior to the event with details of your entry so a speedy start to judging can begin.

Supper: Pizza - organized by the Club.

(to complement the wine competition)



Diary Dates: Keep these dates free

1st Tuesday in month - Club meeting

NEXT MEETING or date to remember

- 5 November: Wine Bottling: Michael's place 8:30-9:00am
- 7th November Meeting
- 5th December Meeting (last one for the Year)
- TBA February Club BBQ (Thorndon Park)

Competition Winners for October 2023

White Wines: Current Vintage: 6 entries

Judge: **Sid Pachare**

1st Peter Tilsley & Jerome Munchenberg Syndicate - Score 15.5 Points
– Fiano 2023;

2nd Robyn Dollman & Michael Lineage Syndicate - Score 14.5 Points – Chardonnay 2023

3rd Jane Boroky - Score 12.5 Points – Fiano 2023;

White Wines: Mature: 3 entries

1st Peter Tilsley Syndicate - Score 11.5 Points – Chardonnay 2021;

2nd Peter Tilsley Syndicate - Score 9.5 Points – Chardonnay 2020;

3rd Peter Tilsley Syndicate - Score 8.0 Points – Chardonnay NV;;





Please keep it up - **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 well now!!

Subscription of \$30 remains unchanged given the healthy financial position of the Club finances

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

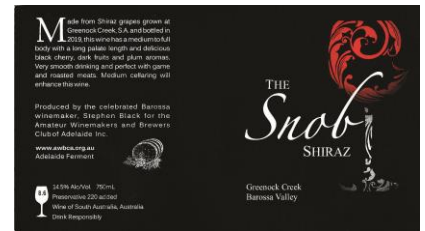
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The Amateur Winemakers and Brewers Club of Adelaide Inc.

SNOB Bottling – The preparations:

The 2019 Shiraz from Stephen Black is SOLD OUT!

We will be bottling 1800 Litres, most of which will be bottled this coming Sunday, 5th November. Members wishing to help, can assist from 8:30am onwards



Ever wondered where the wine comes from?

The preparations involved our biggest-ever number of containers (25 all up). Each container is checked, removed of PMS sanitiser, washed, rinsed & drained, then closed up, transported to the winery, opened up, filled with CO₂ gas, and filled with bulk wine.

That can get a bit messy!

Fully laden, the filled 25 containers on two trailers (Michael's & John Tilsley's) were put to the test. And test the trailer(s) it did! One of the tyres was noticeably flatter than usual, with much concern and excitement over safety.

John's reply was "*the tyre is only flat at the bottom*"



Upon return from the winery, the wine was checked for free Sulphur Dioxide (SO₂) levels. They were bang-on the winery-stated concentrations, then prepared for boosted levels to endure the bottling process and any ultimate cellaring.



Preparations have been well supported at Michael & Carmel's home and we are ready-to-roll for the bottling.

A BBQ lunch is planned on Sunday, if you are coming to help great, please bring a salad or dessert to share!

Speaker: Walter Dollman – Mystery Wine

Walter will discuss a foreign mystery wine, discuss its region, its character and see if we can match an Australian equivalent.



St Laurence Haircut & Spray Day

It was a beautifully, glorious spring morning, with willing helpers ready to trim the vineyard with a Haircut & Spray.

This process is in preparation for disease control over the fruit formation period. We had, the usual St Laurence sub-committee trio (Walter, Peter & Michael) followed up with Gianni, Julie, Frank, Judy and Tim. Ask Tim about his wallet?

This team blitzed the vineyard with tools (some were very impressive) and a great working environment. It was a delight and quickly done! The result was a picture!



Thank you all!

Look at moi! It's Cardy, but not as we knew it

Due acknowledgment to Associate Professor Sue Bastion of Adelaide University for this article.



I have many fond reminiscences of 1980s Adelaide, and not just because that was when I came of legal drinking age.

It was fast and flashy. Huge hair, house brick sized mobile phones, roaring F1 cars, maxi yachts, David Byrne baggy linen suits, enormous shoulder pads, bulky computers, and in many instances, even bigger and bolder (not necessarily beautiful) Chardonnay (**shar-dun-nay**). TV's foxy ladies Kath and Kim would have been right at home.

Sipping Australian "Cardonnay" back then was akin to licking a cricket bat that Dad had just treated with raw linseed oil and then rather peculiarly smeared with butter.

Now, like 80s Adelaide, it's evolved. This versatile and popular grape has its origins in Burgundy, France. It's made into a range of styles, suited for different foods and occasions globally. Chardonnay wines can be lean and nervy as the wines from Chablis, or fresh commercial styles from Chile; brilliantly sparkling Blanc de Blancs from Champagne or Northern Italy's Franciacorta; or a voluptuous, creamy, nutty, fruit salad fermented and/or aged in oak, like those super-premium wines from Burgundy, California and Australia.

In Australia, this superb white wine has taken a while to be debuted in all its complex glory. It has gone from the buttery, bombastic, oak bomb; through an undemonstrative, flinty struck match phase and emerged as a poised but magnetic wine with pristine fruit, showcased in a dainty, armoire of oak, slowly unveiling fruit aromas, spice, toffee and nut top notes like an expensive parfum, all wrapped in creamy, ripe French soft cheese flavours and textures.

This is welcome intelligence, as the 2022 National Vintage Report from Wine Australia indicates Chardonnay was the second most crushed wine grape variety (46.1 per cent of all white grapes crushed) and had a value of over \$200 million at the weighbridge. Furthermore, Chardonnay has beaten Shiraz as the number one exported Australian wine due to growth in the USA and Canadian markets, and decline in

Shiraz exports to the UK, USA, Denmark, Germany and New Zealand, the latter of which also make cracker Chardies.

Chardonnay's fruit spectrum spans white and yellow stone fruits, apple, pear, melon, citrus, pineapple, guava, and mango. This can be layered with secondary winemaking characters of honey, vanilla, butter, brioche, cheese, yoghurt, spices, nuts, toast and oak.

Often textural with a creamy mouthfeel, they tend to be medium to full bodied, and excluding those crisper wines coming from cooler climates like New Zealand, are naturally moderate in acid. They are not naturally high in grape tannins but oak tannin. Reasonable acidity and good fruit intensity means that some will age up to 10 years and develop bottle age complexity.

These wines are food versatile. The leaner, unoaked styles marry well with shellfish, sashimi, risotto, salads, paté, and chicken. But pasta carbonara, crab linguine, pork ragu on soft parmesan polenta, roast pork, fennel and apple sauce, truffled scrambled eggs, grilled mushrooms with anchovies, tarragon chicken, or pumpkin soup, desire the bolder, creamy oak styles.

Chardonnay is often called the "winemaker's wine" (although we know quality begins in the vineyard), because the winery is from where many of Chardonnay's symbolic nuances stem. Buttery, caramel notes and softness from malolactic fermentation; cheesy, yeasty notes and creamy texture from time spent on yeast lees; flint and charcuterie savouriness from barrel ferment and nutty, tobacco, vanilla notes from judicious use of oak. They can be remarkably alluringly, complex.

The Australian wine sector is currently facing difficult operating conditions, but Australian Chardonnay looks better than ever.

Whether you never stopped loving a good Cardy, or you were driven away by the butter and linseed oil cricket bats of the past, perhaps it's time to take a leaf out of Kath and Kim's book and have another crack at a Cardy.

Gather some vino-loving friends, spend what you can afford on a bottle of an Australian leaner, crisper cool climate style and/or bolder oaked style, make some complementary cuisine and support the local wine industry.

Santé!

Vale Mario Micarone A Tribute (in pictures)

Deceased: 24th October 2023

