

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER

Next Meeting: **Tuesday October 3rd 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 – October 2023

Wine Competition:

Wine – CV Dry White & Mature (1-3yrs) Dry White Wines



Judge: Sid Pachare



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: fresh Oysters - 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

- 3rd October Meeting
- TBA October – St Laurence Vineyard (Social - light prune/spray)
- 5 November: Wine Bottling: Michael's place 9:00am
- 7th November Meeting
- 5th December Meeting (last one for the Year)
- TBA February Club BBQ (Thorndon Park)

Speaker: Jodie Spencer from George's Folly

Family-owned vineyard fronting the Finniss River on the Fleurieu Peninsula.

“Folly” - is a noun: *Lack of good sense; foolishness.*

Topic: Wine tasting and discussion about their folly.





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).

Westpac
 BSB: 035-048
 Acct # 000 230 040

The Amateur Winemakers and Brewers Club of Adelaide Inc.

BUS TRIP

What a cracker of a day – what a tour of the Langhorne Creek district! Thank you Julie & Jerome.

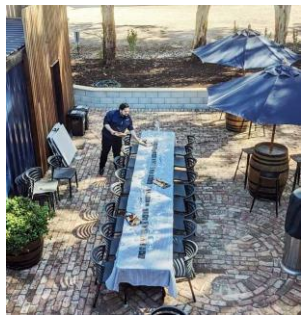
It was very pleasing to see new members taking the opportunity to discover their own wine journey. We had a beautiful day, a fantastic group of people, who “clicked” well together and a series of tastings that were surprisingly adventurous but drop-dead-gorgeous in flavours.

We started in a very noisy but good-time mood, which persisted for quite some time. The coffee-break & bakery stop at picturesque Strathalbyn tempered that.

The Bleasdale historic tour was eye-opening, just the scale of the hard work that went into making a bottle of wine.



The serious stuff began with Kimbolton: how innovative and progressive that establishment / setup was. Great wine tasting line-up. I loved the coasters and the essential information that went with the tasting(s). Our hosts could not do enough for us.



KIMBOLTON FIANO
 VARIETY: Fiano
 ORIGIN: Italy (Southern)
 REGION: Campania
 BLOCK NAME: M14
 VINE: 15 Hectares
 PLANTED: Grated soil
 SOIL: Sandy loam
 SUGGESTED CHEESE PAIRING: Alessandria Cheddar-Curd
 SUGGESTED FOOD PAIRING: Creamy green and chorizo pasta with mushrooms
 RRP \$25

Then the Bleasdale tour and tasting. The Potts family winery knew who was coming and prepared accordingly.



This tour showed exactly how tough it was over 150 years ago.



THE POPEY FAMILY BLEASDALE ESTD 1850		
AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE		
WHITE & ROSÉ WINES	CELLAR DOOR	PRESS CLUB
2022 SPARKLING ROSÉ Floral and bright. Drink by the beach/poolside with an indulgent cheese platter or fish & chips.	\$24	\$19.20
2023 ADELAIDE HILLS RIESLING Crisp and fresh. Enjoy with kingfish sashimi and oysters, or salt and pepper squid.	\$32	\$25.60
RED WINES		
2021 BREMERVIEW SHIRAZ 3 Gold, 4 silver medals, 95 points, James Halliday Intense with lifted spice. Serve with pizza or BBQ, in any social setting.	\$22	\$17.00
2020 FRANK POTTS' CABERNET BLEND 7 Top Gold medals, 4 silver medals, 95 points, James Halliday Layered and complex with red berry and darker fruit aromas, supported by fine oak tannin on the palate.	\$39	\$31.20
SPARKLING SHIRAZ & FORTIFIED WINES		
NV SPARKLING SHIRAZ 95 points, James Halliday Bubbly with rich berry and sweet plum. Drink in any social setting, perfect with cheese, duck or peppered beef.	\$24	\$19.20
NV 'GRAND' 10YO TAWNY - SACA Commemorative Label Luscious with trandy snap and chocolate. Reserve this - cheater field lounge, record player or tavern in hand.	\$35	\$28.00
- Bottled water and soft drink available to purchase -		



Lunch was beautifully catered by The Winehouse, which doubles up as a craft brewery and wine tasting co-operative. A smart way to address cellar door, food & wine sales, plus tasting the local ales. Quite inventive really!



Our final Cellar Door stop: Angas Plains Wines:



By now its 4 pm and our chatty banter and enthusiasm has been flattened out by good fellowship, plentiful food, great wines & smothered with a generous helping of warmth and sunshine. A great day!

SNOB Bottling

Volunteers are requested to assist on 27th October (between 9-10am) to unload the first pallet of bottles. A BBQ follows. Some 2,300 bottles are planned, with 5 November @ Michael's place.

How are your orders shaping up? A 2019 Shiraz from Stephen Black is organised and the price remains unchanged @\$115/dozen.

Please start collecting your orders and guiding Michael on those orders.

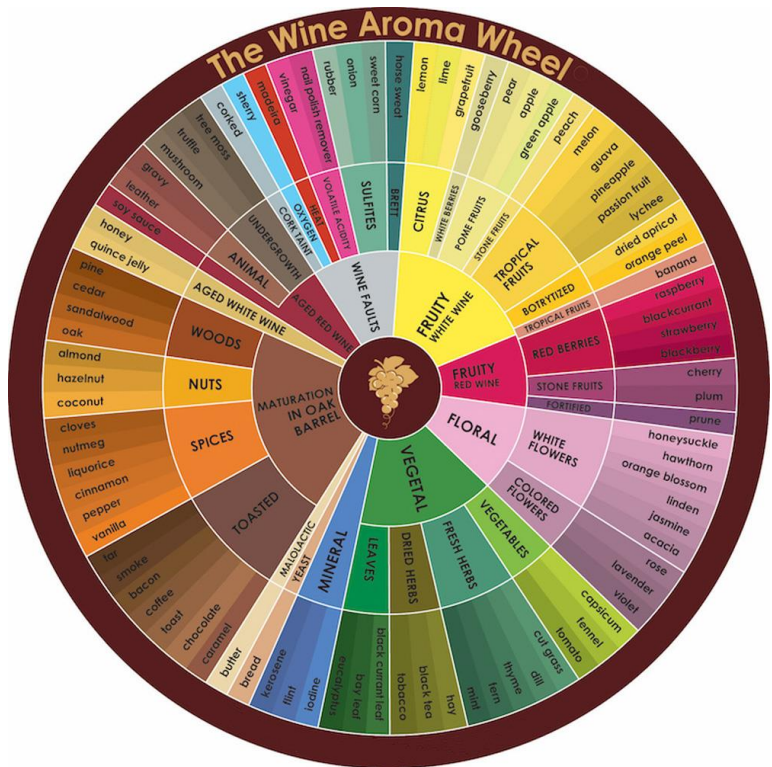
Wine Aromas

Are you using a tasting wheel (diagram of the many flavours and aromas) see to the right?

Note: some wheels have a section for wine aromas and a section for its flavour. There are different designs some featuring aromas only, however flavour is so closely linked to scent it is difficult to separate them.

Here's how to use the wheel:

1. Begin by holding your glass of wine up to your nose and inhale (more than once). Think about the aroma of the wine. Now look at the wheel.
2. Find the words in the wheel (first inside ring) best describing the wine's aroma. Is it fruity or vegetal? Perhaps...floral? Most likely, there are numerous words that apply.
3. For each word, look at the next ring of the wheel to further refine your description. If the first inside ring is "maturation in oak", (i.e. woody), is it a spicy type of oak or a woody aroma?
4. Keep following the descriptive word(s) to the outer level of the wheel. It often gives you a more specific description for the aroma of the wine. After you have selected an appropriate word, use it for the next step.
5. Repeat for each word relating to the wine's aroma.
6. Following each sip of wine, retain the wine sample in your mouth for a several seconds before drinking. Most likely several other & different flavours are sensed.
7. When finished, you are in a position to describe the wine to another person.



Origins of Aroma in Wine

Primary Aromas: are from the type of the grape or the environment in which it grows.

For instance, Barbera wines will often exhibit subtle nuances of liquorice or anise. You'll find quite a range of flavours in the Primary Aroma group, including fruit flavours, herbal flavours, earthiness, floral notes, and spices.

Secondary Aromas: come from the fermentation process, which includes yeast and other microbes.

A great example of this is the sour smell that you can find in Brut Champagne that is sometimes described as "toasted bread" or "yeasty." Fermentation-related aromas are present in all wines at some level and you'll find that young wines tend to have more intense Secondary Aromas than wines that have been aged.

Tertiary Aromas: Often referred to as "bouquets" come from aging wine.

Aging aromas come from oxidation and resting the wine in oak or bottles for a period of time. Familiar with the vanilla aroma associated with oak-aging? Other, more subtle, examples of tertiary aromas are nutty flavours, like the hazelnut found in vintage Champagne or the dried fruit aromas, such as fig, that are associated with older red wines.

