

# AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER

Next Meeting: **Tuesday February 6<sup>th</sup> 2024** 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 – February 2024

**Wine Competition:**  
**None this Month**

**Beer Competition: Cider, Perry & Meads**  
**Judge: Warwick Billings**  
Cidermaker and Director at LOBO Juice and Cider

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

NEXT MEETING or date to remember

- 6<sup>th</sup> February Meeting (first for the Year)
- 5<sup>th</sup> March Meeting
- 2<sup>nd</sup> April Meeting (after Easter)
- 7<sup>th</sup> May Meeting

**Supper: Gateaux Breton aux  
Pommes & Cream**  
Organised by Walter & Others.



Julie (wine convener)

Use this email: [wine\\_convener@awbca.org.au](mailto:wine_convener@awbca.org.au)

Monday evening – please.

Thank you!



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!!

**We have Champagne to taste: You may want to think about 2 glasses?**

# Competition Winners for December 2023

## Sparkling Red Wines:: 6 entries

Judge: Sid Pachare

**1<sup>st</sup> Jane Boroky Syndicate - Score 18.5 Points – Sparkling Shiraz 2022;**

**2<sup>nd</sup> Jane Boroky Syndicate - Score 17.0 Points – Sparkling Nebbiolo 2021;**

**3<sup>rd</sup> Jane Boroky Syndicate - Score 16.0 Points – Sparkling Montepulciano 2020;**



## Sparkling White Wines:: 8 entries

Judge: Sam Watkins

**1<sup>st</sup> Michael Lineage Syndicate - Score 18.5 Points – Sparkling NV Chardonnay/Pinot 2ml;**

**2<sup>nd</sup> Michael Lineage Syndicate - Score 17.5 Points – Sparkling Chardonnay/Pinot 2020;**

**3<sup>rd</sup> Michael Lineage Syndicate - Score 17.0 Points – Sparkling NV Chardonnay/Pinot 3ml;**



## Guest Speaker: Patron and Presenter: Kaaren Palmer



Kaaren is thinking of the fabulous new Louis Roederer blends.

The 243 based on the 2018 vintage, and the 244 based on the 2019 vintage are on her mind.



### COLLECTION 243

#### VINTAGE

2018 was a warm, continental and truly unique vintage. Summer set many new records in terms of heat, drought and sunshine levels. The Pinot noirs displayed a luxurious texture whilst the Chardonnays were dense and saline where harvested at perfect ripeness and the Meuniers were intensely fruity.

The harvests began on 27 August and ended on 8 September.

*Each Collection is a change of gear, a new chapter in the Champagne House's world of taste. Always unique, yet always decidedly Roederer!*

#### TASTING NOTES

Bright, golden hue with shimmering highlights. Fine, lively mousse with lingering threads of bubbles.

The bouquet is open and rich yet also wonderfully fresh. It offers an explosion of ripe, delicate fruit with intense notes of yellow fruit (mirabelle plum) from the Pinot noir complemented by sweet citrus fruits (lemon meringue pie) and delicate notes of white flowers (jasmine) from the Chardonnay. The nose opens up to reveal autolytic characters and evolves towards smoky, roasted notes and freshly baked pastries.

The palate is deep and dense with a big, well-structured backbone. The texture is simply mesmerising with its fleshy mouthfeel from the Pinot noir that coats the palate before giving way to an incredible saline freshness with a pleasant hint of bitterness. This wine combines the strength, intensity and power of the delectably ripe Pinot noirs which are balanced to perfection by the chalky freshness and density from the Chardonnay which forms the majority of the blend.

Collection has all its warmth and generosity thanks to the perfect ripeness of the fruit harvested in the 2018 vintage, yet it is the freshness, energy and complexity of the 'Réserve Perpétuelle' created in 2012, as well as the texture imparted by the oak ageing, that extend and elongate the wines' body resulting in unrivalled finesse and persistence.



#### PRODUCTION

##### ORIGINS:

1/3 "La Rivière" vineyards  
1/3 "La Montagne" vineyards  
1/3 "La Côte" vineyards

*Grapes grown on Louis Roederer's own estates are complemented by grapes from our partner vintners selected from the "Heart of the Terroir".*

##### GRAPE VARIETIES:

42% Chardonnay  
40% Pinot noir  
18% Meunier

##### 243<sup>rd</sup> BLEND:

PERPETUAL RESERVE: 31%  
(2012, 2013, 2014, 2015, 2016, 2017)

##### RESERVE WINES AGED IN OAK:

10% (2009, 2011, 2013, 2014, 2015, 2016, 2017)

2018 VINTAGE: 59%

##### MALOLACTIC FERMENTATION: 26%

DOSAGE: 8g/l



## COLLECTION 244



### VINTAGE

The dry, continental year of 2019 broke all previous temperature records in a succession of scorching heatwaves! Moderate yields and magnificent maturity resulted in wines that were dense and fresh.

The harvest took place from 10 to 21 September.

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is a change of gear,  
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Always unique, yet always  
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### TASTING NOTES

Lovely golden yellow, very champagne-like, hue.

Dense and steady flow of extremely fine bubbles.

Deep, broad bouquet of ripe fruit (wild peaches, william pears) combined with citrus (lemons, blood oranges). The iodised and smoky notes, associated with the autolysis and the ageing in wood, add aromatic freshness. Then come notes of chalk and a hint of reduction, suggesting that the wine will be concentrated and powerful.

The entry to the palate is delicious showing a rich and robust texture. We have a very juicy and concentrated sensation as if we were biting into a ripe fruit. The substance is caressingly soft, coating the palate but is then immediately lightened by the delicate bubbles. The length is created by a lovely backbone of chalky freshness. The wine is both delectably rich, with a slightly roasted character, and super fresh thanks to a salivating finish. The smoky notes then take over to underpin a very flavoursome finish.

Collection 244 marks the return of the texture of the Meunier from the Marne and the Montagne, which adds a lovely richness to the well-structured and saline Pinot noir and Chardonnay grapes!

### PRODUCTION

#### ORIGINS:

1/3 our "la Rivière" Estate  
1/3 our "la Montagne" Estate  
1/3 our "la Côte" Estate

*Grapes grown on Louis Roederer's own estates are complemented by grapes from our partner winegrowers plots selected from the "Heart of the Terroir".*

#### GRAPE VARIETIES:

41% Chardonnay  
33% Pinot noir  
26% Meunier

#### 244<sup>th</sup> BLEND:

##### PERPETUAL RESERVE:

36% (2012/2013/2014/  
2015/2016/2017/2018)

##### RESERVE WINES AGED IN OAK:

10% (2012, 2013, 2014,  
2015, 2016, 2017, 2018)

##### 2019 HARVEST:

54% (with 5% vinified in wood)

**MALOLACTIC FERMENTATION:** 35%

**DOSSAGE:** 7g/l

## Clarence Park Community Promotion Event



This picture says it all: Club self-promotion

## Club BBQ: 2024



The 14<sup>th</sup> January Club BBQ was a cracker of a day. The weather absolutely superb, but the company, food, music & drink that supported the healthy conversations was just the right way to begin the year. People were not in a hurry to leave this event. Thanks to Michael and others for the BBQ coordination and cooking. A very well attended and supported event.



## Clos St Laurence 2024

This year's vintage is progressing agreeably with no material shocks to surprise the Subcommittee. The above average rains had us worried about Mildew only to find the spraying we had performed in Spring served us very well, with leaf residue reminding us, just how effective the soluble Sulphur has proven to be.

The recent hot spell followed by that beautiful long day of rain (18-19mm) was the prompt for the first irrigation drink for the summer. Again like last year, no earwig, caterpillars or snails.



**St Laurence Wine Syndicates for 2024...** This year we are taking a different tack. In previous years small parcel fermentations dominated the wine making syndicates / events. This year, just two syndicates: Michael L & Peter T. Contact them if you wish to be a part.

The feedback indicates the wine benefits from a period in the barrel and with some French oak contact.

It's just the way it is with is with this Shiraz clone.

The grape clone does not make a wine with a strong tannin finish, and there is nothing wrong with that, suffice to say, it's hard to make a huge bold Red from the St Laurence.

Furthermore, not only is the Shiraz on the lighter side of the style-road, BUT it is making a very decent Sparkling red. Don't believe me, then take a look at the December 2023 judging results!

The size of this year's crop "looks" slight better and a little bigger than last year, we shall see later this month. The Baume test is yet to be done and we will make an estimate of the pick-dated real soon. The last two vintages were picked on the 19 & 26<sup>th</sup> February respectively.

The veraison timing was nearly identical to last year and we quickly found ourselves scrambling for the nets before the birds took their share.

These images of the grapes, were taken on Friday 2<sup>nd</sup> Feb, and they look in great shape, showing how kind the season has been to St Laurence.

This year, the Club was blessed with a donation of large unwanted bird netting, by chief winemaker at Geoff Merrill Wines, Scott Heidrich. We are indebted to his generosity.

The 3-amigos (Walter, Michael & Peter) climbed into a car with trailer in tow to pick up the netting. Despite their 10yr old unused storage life, they were found in remarkable condition.



We are grateful and count ourselves lucky to receive a generous gift. Compared to previous years the net deployment was quicker and after sewing and find the major holes, it has kept the bird out of the fruit. It brings a smile to Walter's face when he announces "...no birds found today".

The width of the new netting is 5-6 times that of the old. Those unfamiliar, the original nets would cover from the ground to just one-side to the peak of the vines, here they bridge two full rows of vines leaving a generous skirt on the ground to stop the birds.

