

# AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday March 5<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**

## Beer Competition: Mar 24 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.



(Judged: Greg Jackson)

## 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 better!!



## Diary Dates: Keep these dates free

1<sup>st</sup> Tuesday in month - Club meeting

NEXT MEETING or date to remember

- 5<sup>th</sup> March Meeting
- 2<sup>nd</sup> April Meeting (after Easter)
- 7<sup>th</sup> May Meeting
- ?? May Apple Crush
- 4<sup>th</sup> June Meeting

## Supper: Pizza

Organised by the Club



To go with the Beer entries

**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 2024

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

Judges: Warwick Billings (Cidermaker and Director at LOBO Juice and Cider)

(Shadow Judge: Giannino Stanisci)

Cider, Perry: 13 Entries

1<sup>st</sup> Jane Boroky – Score 45.5 Points – Apple & Blackberry;

2<sup>nd</sup> Jerome Munchenberg / Peter Tilsley – Score 42.5 Points – Dry Apple Cider;

3<sup>rd</sup> Jane Boroky – Score 40.5 Points – Apple & Blackberry.



## Activity This Month: Lindon Lark of Blend Etiquette Founder & Director (Blend Etiquette – Gin Distillers)



Lindon and Geordan are both full time at Blend Etiquette running Frank, their 300 litre Copper Pot Still, commissioned to match the original still used at Kangaroo Island Spirits.

Lindon spends his days in the office, but still enjoys stepping into to the distillery to mansplain Geordan's job to her.

He is also doing his best to make Geordan a Lark, if he can pull it off, it'll be his crowning achievement at Blend Etiquette.



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

**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 have been allocated the entire lot: Michael L & Peter T.

By the time this edition has been released, the wine will have been picked, crushed, fermented and pressed and undergoing Malolactic Fermentation, and awaiting its first racking all in the space of 8 days.

There is suspicion half the club members are involved in one syndicate or the other, which is to be applauded.





I believe new member Giannino Stanisci has commandeered a few kilos from Michael's group, to have a go. As stated previously, feedback indicates the wine benefits from a period in the barrel and with some French oak contact. The berries were picked by a hardy team and split, this time fruit ripeness rather than Baumé was paramount.

A total of 756Kg, slightly less than last year's 790Kg. One theory for the lower yield (down 4%) could be attributed to the Adelaide Summer weather.

**According the BOM:**

*"It was a cool and wet summer for Adelaide, with the city's mean temperature ranking as the fourth coolest so far this century. But, on the whole, South Australia still finished the season with warmer than usual temperature for most of the state."*

- Mean temperature: 22.1C (0.2C below average)*
- Average maximum: 28.2C (0.4C below average)*
- Average minimum: 16.0C (0.3 below average)*
- Rainfall: 135mm at West Terrace station (average 67mm)*
- Days of rain: 16 (average 15)*
- Nights were particularly chilly for the season, averaging 16 degrees.*

*The season also saw an unusual amount of rainfall, with the city recording about double what it normally does in summer, making it the wettest summer in seven years."*

So does the wettest summer in 7 years equate to a yield drop, or is there something else?  
One thing it wasn't – renegade birds!

Given the wet summer, the Club deliberately withheld irrigation watering to stress the fruit. Did that do it?

This grape clone does not make a wine with a strong tannin finish (we shall see if that is true), suffice to say, it's hard to make a huge bold Red from the St Laurence.

The blessing of the grapes was squeezed into the winemakers ambitiously tight schedule.



# Coming Soon: Slate Drink Coasters

Laser Etched – Packs of 4 (pricing revealed at the next meeting)



## ELECTED OFFICERS for 2014/2015 committee year

<u>President:</u>	Michael Partington
<u>Vice Presidents:</u>	John Rabone + John Samuel
<u>Secretary:</u>	Peter Avery.
<u>Treasurer:</u>	Jane Boroky.
<u>Journal Editor:</u>	Paul Bohlmann.
<u>Beer Convener:</u>	Nathan Otto
<u>Assist Beer Convener:</u>	Domenic Faccioroso.
<u>Social Secretary:</u>	Vacant. (John Rabone )
<u>Wine Convener:</u>	Michael Lineage.
<u>Shop Manager</u>	John Samuel
<u>Visitor Host</u>	Robert Varcoe
<u>Web Master:</u>	Russel Taylor.

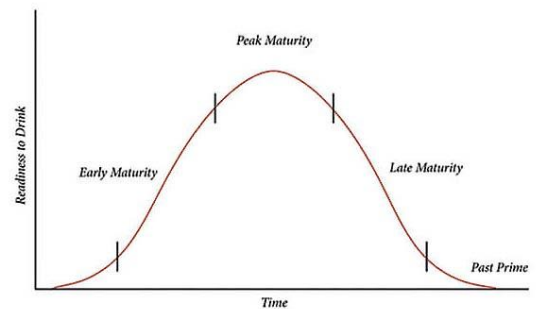
## Trip down Memory Lane: From 10 years ago!

From AWBCA Journal May 2001

### AGING WINE WELL

The word aging and storing are often used interchangeably, but they don't mean exactly the same thing. Storing time refers to the period during which a wine maintains a pleasant and relatively harmonious aroma and taste. Aging, on the other hand, refers to the reactions that occur in the bottle (or the barrel), that gradually improve the wine or, unfortunately, lead to its decline. Aging is a phenomenon that occurs according to a cycle, during the storing period. For a certain time, the taste of the wine becomes more refined, reaching the peak of its taste and then slowly losing quality until the very end of the storing cycle.

As storing potential varies according to their composition and nature, wines are not all best left to age a long time; White wines are generally appreciated for their freshness, crispness and fruitiness all qualities of young wines. White wines often reach their peak in only a few months, just past the shock of bottling. On the other hand, certain robust, tannic and full-bodied red wines need to age for years before reaching their peak.



As Dr. Alexander J. Pandell explained in *Temperature and Aging*, an article published in the September 15, 1998 issue of the American bimonthly *Wine Spectator*, temperature greatly influences wine's potential for storage.

Most experts agree that 13°C (55°F) is the ideal temperature to conserve wine. During storage, many complex chemical reactions occur in the bottle. Some improve the taste while others are less desirable. As a rule the rate of reaction increases as the temperature rises. Therefore at 23°C (73°F) the rate of aging is two to eight times faster than at 13°C (55°F). That means that after only three years at 23°C, a wine will have aged as much as another one stored six to 24 years at 13°C?

What's more at warmer temperatures certain unwanted reactions can increase faster than the desirable reactions, and the resulting wine will not have developed its potential taste and aroma. While some of these transformations are desirable, they can be so gradual that a single lifetime wouldn't be enough to be able to taste the difference? This whole aging and storage issue may seem very complex but it's actually quite simple to follow the general rule of thumb: *keep your wine in a cool (as close to 13°C:as possible), dark and damp place.*

Gradual changes in temperature over the seasons are not really harmful. Sudden daily temperature changes, such as variations of several degrees from day to night, are of greater concern. Don't forget to taste your wine regularly. If it's good, go ahead and drink it! Nothing could be sadder than discovering a wine would have been wonderful – a year or two ago.

info@vinwexpait.com