

AMATEUR WINEMAKERS AND BREWERS



CLUB OF ADELAIDE INC.

PATRON: SCOTT HEIDRICH



Next Meeting: **Tuesday February 4th 2025 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 2025

Wine Competition:
None this Month

Beer Competition: Cider, Perry & Meads

Judge: Warwick Billings

Cidermaker and Director at LOBO Juice and Cider

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

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



Diary Dates: Keep these dates free (dates to remember)
1st Tuesday in month - Club meeting

- 4th February Meeting (first for the Year)
- 8th (thereabouts) February St Laurence Shiraz pick
- 4th March Meeting
- 1st April Meeting
- 6th May Meeting
- TBA May Apple Crush

Competition Winners for December 2024

Sparkling Red Wine: 7 entries

Judge: Wendy Rohrlach

1st Jane Boroky - Score 16.0 Points – 2022 Sparkling Shiraz

2nd Michael Lineage Syndicate - Score 15.75 Points – 2024 Sparkling St Laurence Shiraz

3rd Jane Boroky - Score 15.5 Points – 2021 Sparkling Nebbiolo



Sparkling White Wine: 7 entries

Judge: Wendy Rohrlach

- 1st Michael Lineage - Score 16.0 Points – 2022 Sparkling Blanc De Blanc
- 1st Gavin Pennell – Score 16.0 Points – 2020 Sparkling Chardonnay
- 3rd Michael Lineage Syndicate - Score 15.5 Points – NV Sparkling Pinot Chardonnay



Note: The Judge could not separate between a first & second place, so awarded equal first places.

Beer Competition: Pilsner & Lagers: 2 entries

Judge: Jane Boroky

- 1st Gavin Pennell - Score 39.0 Points - Dark Lager
- 2nd Gavin Pennell – Score 35.0 Points – International



Club BBQ: 2025

The first event for the year looked menacingly hot, unlike the previous two years. But, the large trees at Thorndon Park came to the rescue and made it a delight with the occasional gentle breeze blowing through.

The BBQ was well attended (& cooked by volunteers – thanks) and the members pulled-out all the stops when it came to the Salad array and preparation(s). My goodness the bar for the BBQ has just been lifted!!!

We are getting way too classy. This might prompt us to “go up another level”!



A certain member (or two) found the funny side of “equipment failure” when the elements had their way with poor Dom’s chair. At least Dom could laugh at himself.



Thanks to Michael and Carmel for securing that spot under the tree, magnificent.

After the BBQ, there was a (significant) Birthday cake lavishly spread around, which certainly overlaid & swamped the supplied desserts. It might be some time before cake of those dimensions is seen again.



Nonetheless, the wine and beer flowed (thank you Gavin). The inclusion of some new and returning members to this event lifted the conversation.



Please send us more!

Guest Speaker & Topic for Discussion

Warwick Billings ...all things Cider

Warwick is passionate about cider and can provide the amateur brewer some insight into that special cider.

Clos St Laurence 2025

The growing season this Spring and Summer has been dry and hotter than experienced in the last two years. Anyone with a garden will tell you that. What is not immediately obvious is the influence of these conditions on the fruit, and its subsequent impact on the wine quality. The internal vineyard report late (22nd)



December went something like this:

The grapes are growing well. With 99% still green but a couple of bunches starting to show véraison (colour). The picture to the right accurately reflects the fruit veraison in progress, so early in the season.



Véraison is suspected to advance quickly over the next couple of days with 42 degrees on the way soon and around Christmas. With véraison, come the

birds! Those pesky birds.

So, here we are, rationalising deploying the nets before year-end. The Club members close to the vineyard workings are asking “Do you recall when we put the nets out last year?” “That time is approaching.” Our new nets were supplied by our Patron; Scott Heidrich and were deployed last vintage on the 11th January, the year before (2023), 10 days later. Seems earlier and earlier.

In preparation for the nets, we will need to give the vines a modest haircut. We observe the ground is dry...too dry.



So, we give the vines a planned long drink before the Christmas heat arrives. The observed volume of fruit is down from previous years, but developed bunches are flourishing and doing well, but the birds show their presence.



As we have had no rain this Spring / Summer the residual wettable sulphur spray on the leaves remains intact and is still good. For vintage 2025, the harvest has been forecast on or around 8th February. So, a sharp correction in the date of picking this year.

Last year, our Patron Scott Heidrich gave us a lesson on Shiraz fruit ripeness and when to recognise it. Many grapes are picked on the basis of when the fruit Baumé (sugar content) is at an acceptable level, as we do not want out of balance overly alcoholic wines. This point of Baumé choice has an underlying assumption that the fruit is ripe, but what if it is not. How do you tell?



Well, it depends on the clone (genetic baseline) of the Shiraz vine. Here's the new wisdom for the St Laurence Shiraz clone. Pick for fruit ripeness, not Baumé!

Here are 3 tests for ripeness in Shiraz:

1. When the fruit is ripe the berries shrink back a bit and begin to hang, they do not look like a bursting bunch of grapes (see image below);



Pictured, is an exaggerated example where the fruit is fully ripe but semi dehydrated, and they look it!

However, the Brush & Seed tests passed (see below). →



← Here's the same bunch 3-weeks earlier but **failed** the Tests. But, they look ripe and had appropriate Baumé.

The two other Tests (Seed & Brush):

2. The Seeds are brown, with little to no green hue. They exhibit a nutty and crunchy texture in the mouth. If there is a pepper-spice note when you crunch them in your mouth, the berry is not ripe;

3. The Brush of the berry (the furry stem) is coloured reddish brown, not green like the stem.



The last image shows clearly the brush colour is a reddish-brown and is not green. That is a test for ripeness.

Vale – John Samuel – Life Member of AWBCA

John passed away on Monday 20th January 2025, peacefully in his sleep at the age of 89. John was a life member of this Club for > 20+ years and used his science background to make good wines.

He served in multiple roles notably as President, Secretary, Treasurer and Committee member.

The link to the tribute page for John is here:

<https://www.templetonfamilyfunerals.com.au/samuel-john/>

In addition, the tribute page also includes a link to the funeral service livestream, which will be valid for up to 6 weeks after the service (Sunday 2nd February), you may attend the funeral online via this link: <https://smct.org.au/view/1049510404>

