

AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: KAAREN PALMER



Next Meeting: **Tuesday April 1st 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 – April 2025

Emerging Variety Classes (Made some of the following wines?)

White Wine.

ALBARINO
ARNEIS
CHENIN BLANC
FIANO
GEWURZTRAMINER
GRUNER VELTLINER
PETIT MANSENG
PINOT BLANC
SAVAGNIN
VERDEJO
VERDELHO
VERMENTINO
WHITE RHONE but NOT Viognier and / or blends
PROSECCO

Red Wine.

AGLIANICO
BARBERA
CABERNET FRANC
CARMENERE
CINSAUT
DOLCETTO
DURIF
GRACIANO
LAGREIN
MALBEC
MENCIA
MONTEPULCIANO
MONASTREL / MATARO / MOURVEDRE
NEBBIOLO
NEGRO AMARO

Red Wine.

NERO d'AVOLA
PETIT VERDOT
PINOTAGE
SAGRANTINO
SANGIOVESE
SAPERAVI
TANNAT
TEROLDEGO
TOURIGA
TRINCADEIRA
ZINFANDEL / PRIMITIVO

Beer Competition:

None

Wine Competition: Emerging Red Varieties Emerging White Varieties



(Judges: Scott Heidrich & Dan Traucki)
Wine entries – please e-mail Julie Bakutis
Monday evening latest – please.

Competition Winners for March 2025

Wine Results: Fruit, Wines;

Judge: Greg Jackson: 5 Entries

1st Jane Boroky – Score 16 Points – Persimmon & Honey - 2023;

2nd Domenic Facciorusso – Score 15.5 Points – Prickly Pear Wine 2024;

3rd Joe Alvino – Score 15.0 Points – Plum Wine 2020.



Wine Results: Herbal, Vegetable, & Non-Grape Wines; 1 Entry

1st Michael Lineage Syndicate – Score 13 Points – Sparkling Rhubarb - 2024;

Wine Results: Mead; 1 Entry

1st Domenic Facciorusso – Score 13.5 Points – Sparkling Rhubarb - 2024;

What happened ...last month



Our newest member Mr. Lucien Ho from Hong Kong drops into Adelaide every year around vintage to make his wines. Last month he gave a short briefing on 2 of his wines (pictured) and was seeking feedback on what members thought.

It was a colourful illustration of what you can make in your own home and you have dedication & determination to make a good product.

Speaker & Topic for April: Champagnes & Tasting Session

Presented by: Wendy Rohrlach

As Founder of Pursuit of Champagne, Wendy has always had a passion for champagne and the broader wine industry.

Hailing from the third generation of a Barossa cooper's family, Wendy spent her childhood in the cooperage and earning pocket money in the vineyards with her maternal Grandmother. Over her formative years she developed a good understanding of the fundamentals of the craft of barrel making and its role in maturing of wines and also the terroir and viticulture in the Barossa Valley.

This love for the wine industry has given her experience being involved in Public Relations in wineries and administration in restaurants, to then managing her own business ventures in catering, owning and operating high end accommodation, to planting, training and managing 3.5ha of Riesling in Eden Valley along with other business ventures; all while enjoying great champagne paired with delicious food and company.

Her love of Champagne over the past 20 years has led her to visit Champagne many times and gain an understanding that it is a place like no other where business and brand cannot be separated from the cultural history and social fabric of the region. This has driven her to pursue her passion with many Masterclasses and now undertaking Masters of Champagne with Wine Scholar Guild.

Pursuit of Champagne aims to take you on a journey of Champagne!



Get ready; soon, it will be apple cider making time.

APPLE CIDER - This recipe is for 20 litres of Fresh Apple Juice

1. Purchase your 20 litres of Fresh Apple Juice (i.e., go to the Apple Crush), on the same day add immediately Sulphur (potassium metabisulphite) 80ppm which is $\frac{1}{2}$ teaspoon dissolved in a small amount of water **NOTE:** this process is to remove any wild yeast and bugs. Then add 20gms of Pectin Enzymes (purchase at Brew Shop) and mix well, seal up and leave for 24 hours. The pectin helps to clarify the juice at this stage. Note the sludge in the image.

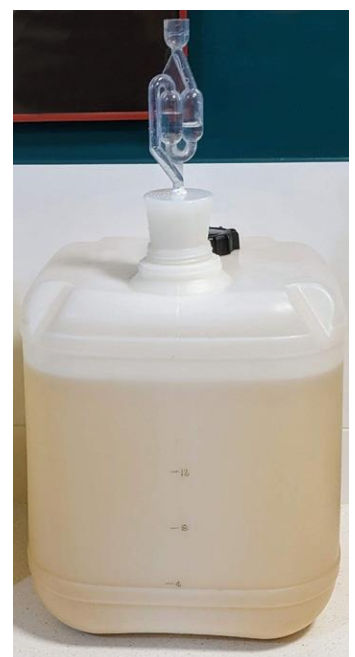


2. After 24 hours, rack of sediment into a 23-litre container e.g., beer fermenter add nutrient, 4 teaspoons (dry) Fermaid from Brew Shop mix in well. Add yeast – champagne yeast is good, 10gms (Brew Shop) hydrate as per instructions, seal fermenter and add air lock.



Ferment to dryness (e.g., when the air lock stops bubbling, approximately 2 weeks)

3. Rack into an open fermenter (if you don't have another fermenter, rack into 20-litre container then clean your fermenter and rack back to clean fermenter. Add 250gms of dissolved lactose sugar (this is a non-fermentable sugar which sweetens the cider a little from Brew Shop) and 180gms sugar – dissolved – this gives the bubbles in the second ferment and mix. Now we are ready to bottle.



4. Clean and sterilize 60 – 375ml bottles, in each bottle a pinch of nutrient (Fermaid -Brew Shop), then fill and cap as you would for Home Brew Beer.
5. Leave for one month then try, better after 3 months.

Do you know the people behind Supper? (Robyn is the one in the middle)

Every month we think of new ideas to match a light (sometimes substantial) supper to match the competitions of the evening.

Frank is the main protagonist with Walter and Robyn (not necessarily in that order) following up to (help?) cause more trouble. Anyway, they do a darn good job.



Supper this Month

Supper: Spanakopita
Greek Spiral Spinach & Feta
(to complement the wine competition)
organized by Walter & Robyn.



Diary Dates: Keep these dates free

1st Tuesday in month - Club meeting

NEXT MEETING or date to remember

- 1st April Meeting
- 6th May Meeting (AGM)
- **18th May Apple Crush** (week after Mother's Day)
- 3rd June Meeting
- 1st July Meeting