

# AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.



PATRON: SCOTT HEIDRICH

Next Meeting: **Tuesday 3 June 2025** Newsletter  
"L-plate" edition



**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 – June 2025

### Wine Competition:

1. Rosé Grape Wine      2. Sweet White Wine



**Judge: Scott Heidrich**

### Beer Competition: None

### Supper: Portuguese tarts and citrus tarts – yum!

Organised by Jerome



**Please email the wine convener;** 2 days prior to the event with details of your entry so a speedy start to judging can begin.

## AGM results for 2025

President:	Jerome Munchenberg - elected
Secretary:	Michael Lineage - elected
Vice President:	Julie Bakutis – appointment confirmed by committee
Treasurer:	Mario Siciliano - elected
Newsletter Editor:	Jane Boroky - elected
Visitor Host:	Judy Viner / Robyn Dollman – appointment confirmed by committee
Digital Media Coordinator:	Peter Tilsley - elected
Convener(beer/wine):	Gavin Pennell with Julie as assistant (wine) - elected
Shop Convener:	Dominic Facciorusso - appointed
Supper Coordinator:	Frank Buttigieg, with support from Judy Viner – appointed
Events Coordinator:	Julie Bakutis – appointment confirmed by committee
Vineyard Coordinator:	Walter Dollman – appointment confirmed by committee
General Committee:	tbc

# Competition Winners for May 2025 – Congratulations!

Judge: Stephen Bennett

## Wine Results: Aged Dry Red 4 years and older

1st Prospect Hill 2020 Montepulciano. Points: 17.5

2nd Peter and Jerome 2021 Shiraz . Points: 17

3rd Peter and Jerome 2021 Shiraz. Points: 16



### 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!!



### Diary Dates: Keep these dates free

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

#### NEXT MEETING or date to remember

- 3<sup>rd</sup> June Meeting
- 1<sup>st</sup> July Meeting
- 27<sup>th</sup> July Presentation Lunch
- 5<sup>th</sup> August Meeting (Cake-off Competition)

## Calling ALL Trophy Winners

The Club is looking to retrieve trophies back from members by the next meeting in preparation for the new winners. **Perpetual Trophies to be returned by the June meeting at the latest!**

### Annual Subscriptions:

\$30 for members (\$25 concession card).

**Westpac**

BSB: 035-048

Acct # 00 23 00 40

**The Amateur Winemakers and  
Brewers Club of Adelaide Inc.**

The Annual Membership for the next period has been approved NOT to increase and remains @ \$30 – Best value out there!

**Fees became due and payable at the AGM.  
So far, more than half the club members have renewed  
– thank you!**

**Do not make the Secretary send out reminder letters.  
Pay directly into the bank account NOW  
before you forget!**

# Apple Crush Sunday 18<sup>th</sup> May 2025

## The people



# Apple Crush Sunday 18<sup>th</sup> May 2025

## The process



The Apple Crush was held at Summertown, the day after the first winter rain and several days after the fire ban was lifted, so, unexpectedly, a bonfire was possible. Conditions were chilly, but the sun was out. Both Adelaide and Blackwood Club members were in attendance, along with some of Geoff's mates.

While some busied themselves with loading apples into crates, helped to press the pulp and measure out the apple juice, others shared food and drink and socialized. Wines and beer were sampled, home made cakes enjoyed, and the BBQ lunch ran like clockwork. A good time was had by all!

Thanks to Geoff Trenorden for hosting us and doing the bulk of the processing, Kim Trenorden for handling the payments, Michael Lineage for arranging the orders and managing the scales, all the Adelaide and Blackwood Club members who attended and helped on the day.

**PS: If you need a recipe to make a good cider: See the April '25 Newsletter.**

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## Presentation Lunch 27 July 2025

Once again, our presentation lunch will be held at the wonderfully hospitable **Seven Stars Hotel, 186-187 Angas St Adelaide, on Sunday 27<sup>th</sup> July from 11.30am for 12.00 noon start.**

Cost is **\$80 per person**, which includes **corkage of one bottle per person**. The club will pay **\$40 subsidy** for members and partners. Additional guests are full price. We will be inviting our patron Scott Heidrich to join us on the day.

**The menu is detailed below, and includes a choice of three entrees, four mains and three deserts!** To facilitate serving on the day we are asking members to preorder. A spreadsheet will be available at the June and July meetings to record your choice. There is a **limit of 28 guests**, so get in early, pay for your meal at the meeting or direct to our bank account:

The Amateur Winemakers and Brewers Club of Adelaide Inc. BSB: 035-048 Account: 00 23 00 40

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### AWBCA LUNCHEON MENU

#### ENTRÉE

PANKO CRUMBED PRAWNS w/ lemon & aioli

GRILLED HALOUMI w/ beetroot cream, blushed tomato & basil crisp

PEA & PARMESAN ARANCINI house-made arancini served with aioli

#### MAIN

250G PORTERHOUSE [GF, NF, DFA]

Chargrilled medium rare & served with broccolini, maple Dutch carrots, chat potatoes

GRILLED BARRAMUNDI FILLET [GF, NF, DFA]

w/ cocktail potatoes, truss tomato, Thai yellow curry & cucumber ribbon

CHICKEN BREAST [GF, NFA, DFA]

w/ pumpkin puree, parmesan roasted Brussels sprouts & red wine jus

PUMPKIN GNOCCHI [V, NF]

w/ rocket, caramelised onion & parmesan

#### DESSERT

STICKY DATE PUDDING vanilla bean ice cream, caramel & fresh strawberry

CHEESE FOR ONE [GFA] cheddar cheese with lavosh, dried fruit and quince paste

AFFOGATO [GF] w/ baileys & espresso

