AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC. NEWSLETTER

PATRON: **SCOTT HEIDRICH**

Next Meeting: Tuesday 6th October 2026

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

When: Meetings held on the first Tuesday of each month from **8.00 pm start – 10:30pm finish (no arrival before 7.45)**
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**

Competitions, Program & Supper this Month

October 2026

Wine Competition:

1. **Current vintage white wine**
2. **White wine 1+ years old**

Judge:
Kelly Wellington, Wirra Wirra

Supper:

Oysters by Kim Falster

Speaker

Tea Knežević

October Competition:

1. **Current vintage white wine**
2. **Mature white wine 1+ years old**

Please notify your entries to Michael Lineage by Sunday 4th October 2026 and preferably earlier: mclineage@bigpond.com

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Annual Subscriptions will be increasing this year:
$40 for members ($35 concession)

Westpac

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

Don't forget to bring your own glass

Diary Dates:

Keep these dates free

1st Tuesday in month - Club meeting

- 6th October meeting
- 25th October Club Bottling
- 3rd November meeting
- 7th November Bus trip

Results of September Competition

Belgian Beer:

1. Jerome & Peter Syndicate	Belgian Dubbel	Silver	43.25 pts.
2. n/a			
3. n/a			

Beers not in any other competition:

No entries

Upcoming speaker program

Our informal speaker program subcommittee has been very busy, and members have come up with suggestions for topics and speakers for our club meetings – go the creatives!

October: Tea Knežević

Research Associate School of Agriculture, Food and Wine,College of Science

Tea is a full-time international PhD student at the University of Adelaide, Waite Campus, supervised by Prof Vladimir Jiranek, Dr Cristian Varela, Dr Jennifer Gardner and Dr Jin Zhang.

Of Croatian heritage, she finished her undergrad degree in Food Technology and Masters in Molecular biotechnology; She is currently working as a postdoc fellow on NOLO(No/low alcohol) project at the University looking into improving acidity and biosafety of NOLO wines.

Her research project is investigating novel native yeast species associated with the cider gum (Eucalyptus gunnii) and their potential applications in the beverage industry, mainly winemaking.

November: Tentatively Steve Miller: Cork to Stelvin

December: Tentatively Rebecca Dolan/ David Jaud: Wine Labelling

Report from September meeting

Kerry Wilkinson gave a fascinating presentation on her smoke taint trials. Kerry is a Professor of Oenology, School of Agriculture, Adelaide University and an ARC Industry Fellow.

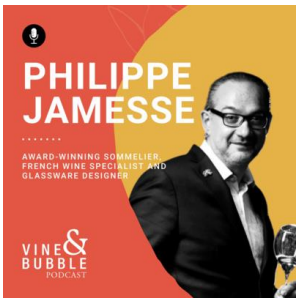
She showed us research on a variety of factors affecting smoke taint eg maturity of the grapes, proximity, concentration and duration of the smoke, as well as research methods used such as remote sensing, smoke tents, laboratory analytics, and then methods of amelioration. These included protective coverings over the grapes, juice remediation eg ozonation, and wine remediation eg adsorbents or distillation (more effective).

Smoke taint is experienced almost universally as unpleasant and a fault in wine, even at very low concentrations. Members tasted some of the supplied tainted wines and agreed!

Club Bottling

The Club bottling will be on 25th October at Michael Lineage's house. The wine has been chosen by your committee and was available for tasting at the last meeting. More details on Tuesday.

The glass that changed Champagne



This is a podcast by Sara Underdown of Vine and Bubble talking to Philippe Jamesse about the reasons for inventing new glassware to get the best out of champagne.
Recommended by Michael Lineage.

https://creators.spotify.com/pod/profile/vine-and-bubble/episodes/32-Philippe-Jamesse-The-Glass-That-Changed-Champagne-e3mfvkq

Vale St Lawrence vineyard

It is official! And very sad!
Walter has confirmed after speaking to the prior that St Lawrence vineyard is to be bulldozed and replaced by a carpark and contemplative garden. This is considered productive use of the land and will save the priory a large Adelaide City Council rates bill. Ironwood, who have been doing much of the vineyard maintenance have been advised not to come back, and it looks like the development work will start before Christmas.
The next newsletter will cover more of the history of our Club's involvement with this very interesting project, but in the meantime, here are a few photos of the vineyard work by Club members.

Botanic Gardens Vineyard

Here is some interesting history and background on the Botanic Gardens Vineyard.

Vineyard Details

- **Location:** Southeastern corner of the Adelaide Botanic Garden, on land belonging to Adelaide University and managed by the National Wine Centre.
- **Purpose:** Originally established as a drought-tolerant demonstration site to trial different grape varieties suited to South Australia's dry climate.
- **Grape Varieties:** Featured around 16 to 17 varieties in 2016, including classic regional and international selections like Shiraz, Merlot, Tempranillo, Cabernet Sauvignon, Grenache, Pinot Noir, Chardonnay, Semillon, and Riesling.
- The original vineyard was located on the northern side of First Creek but was relocated closer to the Wine Centre with the establishment of the First Creek Wetland.
- The relocation has created a milder, cool microclimate, producing grapes well-suited to white and rose wines. Previously, the grapes were not used to make wine and were purely demonstration vines.
- **Urban Wine Production:** Grapes from the site have been harvested in partnership with winemakers to produce limited-edition urban field blends and estate wines.
- At least ten vintages of the garden's limited-edition wine have been released, including Rosé and White field blends

- The **2021 Field Blend Rosé** was produced in partnership with Pernod Ricard Winemakers and the National Wine Centre of Australia. Just 190 bottles were made.

- In 2025 the vineyard had the following varieties growing: cabernet sauvignon, merlot, grenache, pinot noir, chardonnay, semillon, and riesling.