

# AMATEUR WINEMAKERS AND BREWERS CLUB OF ADELAIDE INC.

PATRON: KAAREN PALMER

Next Meeting: **Tuesday May 4<sup>th</sup> 2021 Newsletter**



## The AGM Edition – a Chicken & Champagne event

**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**

### COVID 19 HEALTH & SAFETY RULES {8-10:30 pm (2.5 hour time limit)}

**Smart Phone QR Code or sign-in on arrival - REMAIN SEATED AT ALL TIMES**

- Physical distancing (1.5 m apart) applies at all times;
- Hand washing / sanitization shall be applied;
- Individual suppers serves, (no community food/ beverage service areas);
- Individual use of glasses (no sharing);
- If sick (or slightly unwell) - stay home;
- Attendance lists / records implemented;
- Other conditions of use now apply to this Community Centre - Treasurer will explain.

## Competitions This Month – May 2021

**Beer Competition: Ales** (no Dark Ales)

**Judges: Internal**



**Wine Competition - None**

But next month:

Rosé Grape Wine

&

Sweet White Wine

### Activity This Month



**Champagne.**

### All positions now become vacant

**2020 / 2021 year Executive Committee & Positions**

**President:** Gavin Pennell (0412 107 107) [president@awbca.org.au](mailto:president@awbca.org.au)

**Secretary:** Michael Lineage (0415 604 788) [secretary@awbca.org.au](mailto:secretary@awbca.org.au)

**Treasurer:** Jane Boroky (0414 272 926) [treasurer@awbca.org.au](mailto:treasurer@awbca.org.au)

#### Committee Assistants:

**Vice President:** Jerome Munchenberg (0417 818 001) [vice\\_president@awbca.org.au](mailto:vice_president@awbca.org.au)

**Journal Editor:** Peter Tilsley (0417 838 051) [editor@awbca.org.au](mailto:editor@awbca.org.au)

**Visitor Hosts:** Adam Dyson (0410 848 995) [visitor\\_host@awbca.org.au](mailto:visitor_host@awbca.org.au)

**Digital Media Administrator:** Jerome Munchenberg ([web\\_admin@awbca.org.au](mailto:web_admin@awbca.org.au))

**Wine Conveners:** Julie Bakutis, Sophie Ball [wine\\_convener@awbca.org.au](mailto:wine_convener@awbca.org.au)

**Beer Convener:** Angus Hambrook [beer\\_convener@awbca.org.au](mailto:beer_convener@awbca.org.au)

**Supper Coordinator:** Mario Micarone (0418 542 747 & 8264 0897)

**Shop Convener:** Domenic Facciorusso (0418 832 222) [shop\\_convener@awbca.org.au](mailto:shop_convener@awbca.org.au)

**Public Officer:** Jerome Munchenberg (0417 818 001)

**Diary Dates:** Keep these dates free  
1<sup>st</sup> Tuesday in month is club meeting

**NEXT MEETING** or date to remember

- 4<sup>th</sup> May Meeting (AGM)
- Coal Fired BBQ Meats - **Cancelled**
- 16<sup>th</sup> May Apple Crush
- 1<sup>st</sup> June Meeting
- 6<sup>th</sup> or 20<sup>th</sup> June - Bus Trip
- 6<sup>th</sup> July Meeting



**Annual Subscriptions:**  
\$30 for members  
(\$25 concession card).



BSB: 035-048  
Account # 230 040  
**The Amateur  
Winemakers and  
Brewers Club of  
Adelaide Inc.**

**Supper: Hot Roast  
Chicken**



**& Cheeses**

Want to present your specialty  
dish, speak to Mario Micarone.  
(You will be reimbursed for  
ingredients...just keep receipts)

## Competition Winners for April 2021

**Wine Results:** Emerging Varieties – A new competition class.

**Judges:** Dan Traucki & Scott Heidrich

**Emerging Variety Wines: 15 Entries**

- 1<sup>st</sup> Joe Alvino / Dom Facciorusso – Score 18.0 Points – Malbec 2020;  
2<sup>nd</sup> Joe Alvino / Dom Facciorusso – Score 17.5 Points – Sangiovese 2019;  
3<sup>rd</sup> Jane Boroky Syndicate - Score 17.0 Points – Petit Verdot - Free Run 2019.



## Cake-off “Competition Winner”



**The Judges:**



**The Entries:**



**The Winner!**

**Lemon Tea Cake made by Peter Tilsley**

# Annual General Meeting 2021

## President's Report

Hi All

Adelaide Wine and Beer Club Members

29/4/2021

Well, another year passes by..... with the club getting thru the Covid exceptionally in good shape we have had more involved members and the outlook of the club is very promising. With cooperation from all members the club has been able to proceed in a positive way over these times.

The committee has been again working extremely hard over the year and I wish to take this opportunity to praise each and every one of them for their support to myself and the club.

Many fun times are ahead with social events, bus trips and a Coonawarra 3-day trip in late October and the club had an extraordinarily successful bottling fund-raising event, the best we have had in the club to date, so a big thankyou to all members for the sales and bottling of the wine. This makes a huge difference to the organizing and operation of the club which in the turn come back to you.

It has been good to see an increase in Beer and Wine entries into our competitions, with many of these entered being of such a high standard as mentioned by our profession judges.

As you are all aware of, I have had to pass the opportunity of being President for the next year due to increasing workloads and demands from other interests. I also have declined to be involved on the committee as well but are looking forward to be sitting on the other side enjoying the members company, eating and drinking some fine wine while having a fun night.

Thank you all for a great time and I hope the Club will get better and better in the future.

2021 Vintage has been a bumper of a year, with the quality of grapes some of the best I have ever seen. This will be reflected in our competitions no doubt.

I hope the new committee keeps going with the introduction of new varieties, teaching, appreciation and the enjoyment, that wine gives to all of us.

And to finish on.....Life's Too Short to Drink Crap Wine.....Enjoy...

Gavin Pennell  
President 2021

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### Reminders:

**The Club Annual Subscription Fee is due after the AGM.** Don't forget to pay Jane.

**\$30 full membership and \$25 for pensioners**

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### Calling ALL Trophy Winners

The Club is looking to retrieve trophies back from members in preparation for the new winners.  
**Perpetual Trophies to be returned by the May (AGM) meeting – that's next Tuesday, 6<sup>th</sup> May!**



# Apple Crush Date – 16<sup>th</sup> May 2021

Cutoff date for apple juice orders is: 9<sup>th</sup> May.

Contact a committee member for directions to Ashton, where the crush is being held.

Contact Michael Lineage on [mclineage@bigpond.com](mailto:mclineage@bigpond.com) / Mob 0415 604 788

## Coal Fired BBQ Meats Event: Cancelled

There was split interest from members about the date of the event. Now rescheduled for another time.

**Coal fired BBQ Meats - Gavin's Place**  
**12:00 Noon; Saturday 15th May**  
 Members will pay **\$25 per head** and the committee will subsidise the rest. BYO drinks / seating: capped @ 50 people, limited to 20 cars (street parking).  
 Includes cheese, corn, veg and salads with dessert.  
**Please bring your own glass...this is very important.**

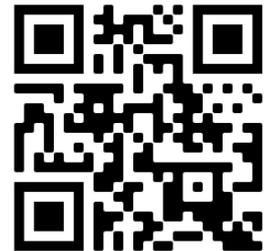


**Cancelled**

## QR Code link to our Website: Adelaide Ferment:

Snap you smart phone camera on the QR code and go straight to the website.

It's smart, it's snappy and it works!



## Hard Seltzer - The US alcoholic soda taking off in Australia.

*An edited article originally published by First Choice*

We've enjoyed the gin-renaissance, rode the wave of craft beer and viewed the world through rosé-coloured glasses. What's next? Hard seltzer. Seltzer is what Americans call soda water; hard seltzer is essentially alcoholic soda flavoured with fruit.

It's hard to overstate the sudden boom in alcoholic seltzers in the US. In fact, in 2019, US hard seltzer market-leader White Claw claimed to have outsold Budweiser and the category is now worth almost US\$3 billion annually.

Alcoholic seltzer is still in its embryonic phase here in Australia, but the dry, refreshing flavour and appealing effervescence and alcohol means many are getting in on the action.

It's a lot less sweet than predecessors such as alcopops, they're actually more similar to beer and not a sneaky marketing ploy to rebrand existing sparkling pre-mixed drinks. Some however, are simply spiked soda water, but most are brewed from fermented grains or cane sugar, making them technically more like a beer.

This method of production allows for a low-alcohol content and far fewer calories than either beer or sugary mixed drinks. Brewers from all over Australia, including drinks giants to craft brewers, are getting in on the act, while the US forerunner, "White Claw" is also now available here in Australia. So what are its merits?

**Low-alcohol** These drinks have 4-6% alcohol;

**Convenience options** – come in cans and other smaller style containers;

**Refreshing** - Bubbly water, delicious fruit flavour and a touch of booze ...a bit like beer isn't it?

**Low carbohydrates** - With low-alcohol and little to no added sugar about the same as light beer;

**Special-diet compatible** - Some wines use egg whites...out of bounds for vegans;

Many gluten-intolerant people can't handle the malt, barley or wheat in beer.

There's a hard seltzer labelled "Quincy", launched in Australia by Lion in late 2019, and is brewed from rice, so it's gluten-free and vegan-friendly.

