



Burlesque Wines Newsletter



Wine awards and making a full mash beer

First and Second

Last month the Blackwood Wine and Beer Club held its 1-3 year old Shiraz Competition. This year there were 45 entries. I am honored to say I won first place with my 2013 Shiraz from McLaren Vale and second place with my 2014 Shiraz from Mt Torrens. Both of my wines were scored as a high Silver Medal quality. There were many great wines entered and it was a very close competition with other Silver Medal wines just missing out on second place. I will now have my name added to the cup again to build on last years win.

2015 Grenache Rose

When we picked these grapes, I thought they were the best tasting grapes I have ever picked and the wine is excellent. I am so happy with this Rose, the colour is sparkling and bright, the nose vibrant and the tastes amazing. So easy to drink on its own or with a cheese and cold meat platter. Can't wait for the National competition for this one.

2015 Vermentino

Currently in the vat settling out. I have not used bentonite this year and thought I will not rush getting it into bottles. It has a lovely light lime colour and citrus flavours on the pallet. I plan to bottle in November.

2015 Apple Cider

It's bottled and resting allowing the added yeast and sugar to go through second fermentation creating the C02. We had 153 litres to bottle in total. I mentioned in the last newsletter that we had 3kgs of Crab Apples to add. We made a special 6L batch with 10% Crab Apple juice. It was racked off the lees and pulp to show a rich red clean looking cider. The sharpness of the Carb Apples should add another dimension to the cider. I can't wait to compare it the straight cider. The Australian Armature Wine, Beer and Cider competition is in September this year and looking forward to entering both the ciders.

Full Mash Beer

Full mash beer equipment



The wine and beer club I am a member of bought the equipment to make a full mash beer. After I had a lesson I borrowed the equipment to have a go at making my own beer. You can see to the left, it's quite involved. My Dad and I made our first Stout and it's great. It took most of the day to make 23L and we were rewarded with a very nice beer!

I have made some instructions on how to use the equipment which I have posted on my web site. If your into your beer it does not get better than this. www.burlesquewines.com

Stirring in the hops



Cooling the beer



At last I have my lab coat, nice having birthdays!

