



Burlesque Wines Newsletter



Wine Awards

Proud to have some winners !! - 2014 ANAWBS



Shiraz 1

I have added the fining agent Polyvinylpyrrolidone (PVPP) to reduce the small phenolics which will reduce any bitterness, maintain the colour and improve the mouth feel.

Merlot

I plan to blend some of Shiraz 1 with the Merlot to make a Rose. A number of people have taste tested and looks like 20% shiraz to 80% Merlot is the best taste.

As an experiment I have added a teaspoon of sugar to 6 bottles of Merlot to make a sparkling wine, more on that in the next newsletter.

Shiraz 2

This shiraz is tasting amazing! To clarify it and improve the taste instead of using the PVPP as I did in Shiraz 1, I have added an egg white (protein) which will bind to the small phenolics and settle them to the bottom of the wine tank. I will rack the wine in the next 2 weeks and then it will be ready for bottling.

The Australian National Amateur Wine and Beer Show (ANAWBS) is a big deal for amateur wine makers. This year was the 35th year of competition, which is professionally run at the University of Adelaide, Waite Campus. Of the 377 wines entered from SA, NSW, VIC, QLD ACT and WA, I am very proud to have some winners.

2014 Pinot Grigio **Silver** medal 17 points, third place

2014 Apple cider **Silver** medal 18 points, second place

2013 Shiraz **Bronze** medal, 16.5 points and third place

2014 Shiraz **Bronze**, 16.5 points and second place

Full details are available on this link below.

<http://www.anawbs.org.au/results/2014results.pdf>

I'm so pleased to win Silver for the Pinot Grigio. Everyone that has tasted it has said how nice it is. It scored more points than my last years wine and I total agree with the judges . 😊

The Apple Cider winning Silver was interesting because a number of the entrants used the same juice. We each made them slightly differently resulting in variation in flavours, colour and fizz. Yeast and sugar play a big roll, I think our yeast selection was a good one. As a syndicate of 4 (Peter, John Ashley and I) we did a great job and there is talk of making another larger batch next year!

Shiraz from McLaren Vale and Mt Torrens scored the same points so were very consistent in their outcomes.

Next year I will try to win a gold or 2!

Website

The Website has been very popular with most hits coming from Australia, USA and Brazil. The down loads of "Apple Cider making instructions" and "Wine Making Data Sheets" has been the most popular. I have also updated our "Wine Adventures" by adding Sicily, Tuscany and Austria.

www.burlesquewines.com.au