

*HAWKES BAY AMATEUR WINEMAKERS  
AND BREWERS CLUB*



*August 2022*

**WEBSITE:** [www.wine-and-beer-hb.org.nz](http://www.wine-and-beer-hb.org.nz)

Hi everyone,

We hope to see you all at the next Club Meeting on Wed 17<sup>th</sup> August, at the Deaf Clubrooms 22 Lee Road Taradale at 7.30pm.

At last month's meeting we had a very interesting talk from Ryan Fraser of Paritua Winery, He went into quite some technical detail about their operation with details of how things were done, like how to decide when to pick and soil conditions for their Organic Programme. This was a refreshing change from some presentations we have had in the past which had more focus on marketing.

Maurice was made a life member of the club, thanks Maurice for your many years of service. Maurice has been a member of the club since 1993 (he thinks).

The Fat Monk, was won by Yours Truly for the Wee Heavy / Scottish Strong ale I brought along, and the raffle was won by Ryan. (Visitors Luck !)

In the Points Cup Judging;

Nigel was awarded Gold for his B6.2 Robust Porter

Will was awarded Bronze for his B6.2 Robust Porter

Jim was awarded Bronze for his B6.2 Robust Porter

Will was also awarded Bronze for his W29 Sparkling Cider.

### **Regional Comp Entries:**

We will be closing off our entries to be at Norms place at 54 Anderson Road by 10<sup>th</sup> September for boxing up to be sent. Members involved in the boxing up will need to be at Norms between 9.00 and 9.30am.

We will be having an instructional session at this months Club Meeting to ensure that everyone knows what is required for bottle entries, registration, and any other aspects of the competition we can think of.

It is worth noting that Earlybird Registration for the Regionals is now open. It runs until 31<sup>st</sup> Aug. More on this on Wednesday night as well.

It should also be noted that anyone entering the Regionals will need to be a paid up member. There is a 3 month period where we welcome Prospective members without worrying about paying subs, but if you or any other members would like to enter the Regionals this year, you will need to join up prior to entry. It is only \$30 for the year and can be paid into the Club account online to ASB 12-3145-0229205-00 using your name as a reference for the deposit.

### **WilliamsWarn Visit:**

Nigel has arranged a Club visit to the WilliamsWarn factory on Saturday 27<sup>th</sup> August. Meet at their premises 804 Omahu Road Hastings at 11.00am. After that we will pop up the road to Roosters for lunch.

### **Club Website:**

We still want to remind members to check out our Club Website for the latest postings from our members as it really is worth using this resource a lot more than we do.

Did you see the email from Brian listing the hits that our Website has had in the last month? ... Go and check it out and you could be one of next months numbers ! ...Push the Subscribe button to the site and better still, get in there and post something of your own !

<https://www.wine-and-beer-hb.org.nz/>

### **Clubnight Raffle:**

Still only \$2 a raffle or three for \$5.

### **Upcoming events:**

- 17<sup>th</sup> August is club night, we meet at the Deaf Clubrooms 22 Lee Road Taradale at 7.30pm. Maurice will lead us through a refresher on Bottle Presentation and other preparations for the up and coming Regional Competition.

The classes for our points cup judging are:

W9	Sweet Red Fruit.
W23	Sherry.
W28	Dry Citrus.
B12	Belgian or French Ale (1,2,3,4 or 5)
B13	Other Styles

- 27<sup>th</sup> Aug. WilliamsWarn visit. Meet at 804 Omahu Road at 11.00am, then on to Roosters for lunch.
- The CHB club are planning to hold the mid winter Deloris Luncheon event in September. Watch your inboxes for more details.
- The Regional Competition is scheduled for the 6<sup>th</sup> to 9<sup>th</sup> October this year by the Manawatu Club. To be held at the Palmerston North Community Leisure Centre, 569 Ferguson Street.
- October meeting will be kept free for discussion on the results of the Regional Competition.
- For November we are planning a Lunch outing to De la Terre in Hastings.
- We have had confirmation that we will be hosting the National Competition next year. Your Committee will start to be involved in Planning meetings for this.



## “HOP, TOPIC”

This month we have a short piece from David.

### Openings and ways to close them.

The amateur winemaker and brewer fills and empties containers all the time. When they are full it is usual to cover them to keep the nasties (bugs, dust, unwanted critters) out and at least some of the aroma etc in. Here I will cover (haha) the methods I am familiar with.

Lets start with wider openings such as fermenters and buckets. Often commercial products will come with a sealable lid and even a predrilled hole, grommet and airlock. Its not hard to drill the hole yourself if you need an airlock. Alternatively you can cover the opening with a clean towel or a wide sheet of cling wrap. Prick the clingwrap with a few holes with a pin with a tight rubber band to hold it down. Instead of a large rubber band (hard to find on footpaths now that posties drive around) the runner ring inside your old fermenter lid will do nicely. I like the clingwrap as you can see how your ferment is progressing.

Now to narrow openings such as demijohns, carafes and lab flasks(for yeast starters). The most elementary and for a short time only would be cotton wool balls stuffed into the opening . Also some clingwrap tightly pressed around the neck(with that pin prick) or aluminium foil with do. . If you are using an airlock you will need a cover with a hole and grommet (for the seal). I have drilled holes lids of agees jars for small samples. It's worth checking caps from milk containers and coffee jars to see if they fit. I have several in use. However the usual stoppers are cork or rubber. If they haven't been supplied with a hole you will need to do so. Cork is an easy medium but rubber is not so easy. My efforts usually came up with a mangled stopper and an off centre hole.

I have since found out better methods to make holes. Firstly put the stopper wide side down, chill the plug, don't drill hole in one go and use a lubricant such as vegetable oil or detergent. If you have the tools you could make an augur with a sharpened hollow metal tube and bevelled end.

Alternatively just secure foot pieces from nylon stockings or material with a rubber band or hair tie over the opening. Works for me.

And for those who pushed too hard and the stopper is now rolling around the inside of the jar, grrr. Get a handkerchief, fold it in a loop and slip into the jar (hold on to the ends). Shake the jar so that the stopper falls into the opening of the neck. Rest it on a towel so you don't smash the jar. You should be able to pull the cloth (firm pressure) and the stopper. I've done it!

CHEERS !

And see you all on Wednesday.

Jim