



BWBC

news

Challenge Night

April 2014

Blackwood Winemakers and Brewers Club Inc.

Club Wine Challenge



The Second Biggest Wine Challenge Of All Time

You've had your wine judged at club competitions and by professional judges at ANAWBS

NOW get them judged by EXPERTS – the members of your club –

At the April meeting bring along one of your best white &/or red wines to be judged by your peers.

Three classes:

- 1: Any white varietal.
- 2: Alternative; eg. Grenache, Pinot Noir, Barbera etc.
- 3: Cabernet Sauvignon or Shiraz.

Entry Rules:

2011, 2012, 2013 vintages only.

Only one white & red wine per member, partnership or syndicate.

Bring two bottles of the same wine, labelled with your name and variety. These will then be masked and numbered.

An "A" is added if alternative wine and will be judged after white wines .

After all votes are totalled on the tally board, only the top 3 in each class will be revealed.



Dinner Cruise on the Port Princess

Sunday 27th April 5.30pm

Port Princess Dolphin Cruises departs from in front of the Fishermen's Wharf. Near Lighthouse, Commercial Road, Port Adelaide

\$25 per head - includes dinner and wine.
(\$30 per head for non members)

A dinner Cruise on the lovely Port River at sun set.

Booking with full payment is essential to secure your place.

Please contact Steve Potiuch
Ph 8278 5718 or mobile 0412 693 394

New Members

The committee has formally approved the membership of

Victor Cardillo

Welcome to our new members, please introduce your self to them and make them feel at home in the club.

May Meeting Venue

The May meeting will be at

Patritti Wines

13-23 Clacton Rd, Dover Gardens SA 5048

NOT at The Blackwood Memorial Hall

The meeting will start at 6.30pm

Next Meeting Wednesday April 16th 7.30pm

Club Wine Challenge

Competition

Labels, Sparkling Wine and Fruit Wine

Membership Fees Due Now

Membership fees ,\$20, for 2014 are now due. Payment of fees must be made before end of April to maintain your membership rights.

BWBC - easy payment procedure.

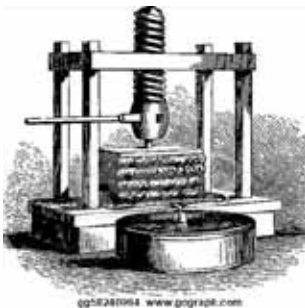
You can transfer payments for Wine purchase, Club fees, Social activity fees and other payments directly to the BWBC bank Account - BankSA Blackwood Blackwood Winemakers and Brewers Club inc. BSB 105-900 Account Number 137298740

Members' Wine Tasting Table

An area will be set up at each meeting for members to display their wine for tasting, pour out samples and talk to members about their wine. The committee will trial this system to allow more interaction between the winemakers and the club members. If you are interested in being part of this tasting area please see the co-ordinators, John Callas or Des Williams, on arrival at the meeting. The club will still have other wine for tasting at meetings on a separate table.

Riverland Bus Trip 25th -26th Oct Deposit due now.

A \$50 deposit to secure your booking is required by end of April. Contact Steve 8278 5718.



Apple Crush Time May 18th 11am

Geoff Trenorden's property is on, Tregarthen Road Summertown. Look for the "Apple Juice" sign on right as you head north from Summertown. This is a combined gathering with The Winemakers and Brewers Club of Adelaide. Commencing at 11am

The crushing is limited to 1200lts. Once the 1200 litres is filled there will be no more orders taken.

This is a great social day. Please bring food for a barbecue, the Club's barbecue will be available.

Please note orders for juice must be in by 1st May
Contact Michael Lineage ph 8395 5186

Film Night

The popular Film/Dinner night will again be held this year on Sunday June 22nd starting at 5.30pm.

Book with Steve 8278 5718. \$25 per head (members and partners), \$30 for non members.

Autumn Wine Sales



Wisp Wine

Sauvignon Blanc 2011

From grapes grown high in the cooler regions of the Adelaide Hills. This delightful wine was chosen by the committee from several wines submitted for tasting.

We have only a limited supply so be quick.

\$85 per doz.

(This wine was on sale at \$132 per doz. at Wine lovers and the 2013 vintage was \$18 a bottle at Wine Selectors)



Schoenthal Estate

The Blefari family have established a small onsite winery, and with the wine maker Peter Hill, capture the vivid flavours and aromas of grapes grown in a microclimate of high diurnal temperature variation in the Adelaide Hills. Peter grew up in Adelaide, where he was surrounded by some of the country's greatest wine regions. He first began making wine and ginger beer for his parents as a young teenager and remembers getting a home brew kit for his 14th birthday! He has been making Adelaide Hills wines for the last 10 years and has developed an understanding of how best to express the unique characteristics of this cool climate region just outside of Charleston.

Peter is a past member of the club.

The 2012 Merlot sells for \$29 and the 2012 Shiraz is \$25 per bottle at the cellar door.

Merlot - Adelaide Hills 2013 \$90 per Doz

Shiraz - Adelaide Hills 2013 \$90 per Doz

We were lucky to get a very limited amount of this wine. For more information about this winery goto www.schoenthalestate.threebuckets.com.au

To order please contact Steve Potiuch 8278 5718

MEMBERSHIP FEES DUE NOW

only \$20



The group- Jan, Anne Marie, Barry, Gavin, Greg (tutor), Roy.



Day 7 - Pressing

2014 Beginners Winemaking Group

Shiraz is being made by the beginners group this year. Apart from Greg Jackson and myself, there are 4 other wine makers (Roy Pozenel, Barry Long, Anne Marie Franklin and Gavin Pennell). We picked ~400 kg of shiraz grapes from near Blewitt Springs (Friday 14th March baume 14). After destemming, ~70g yeast EC118 added along with fermaid (pH 4.05). Tartaric acid added Tuesday and by Thursday fermentation was complete (pH 3.79). Grapes were pressed, little more tartaric added (I don't have the quantity) resulting in ~270 L of wine. ~1.2 g of VP41 added to aid mal-lactic fermentation. All the work was done at Gavin's place who provided great hospitality after the pressing and is now the custodian of the maturing and settling wine in a baroque plus ~40 L extra for top up purposes.

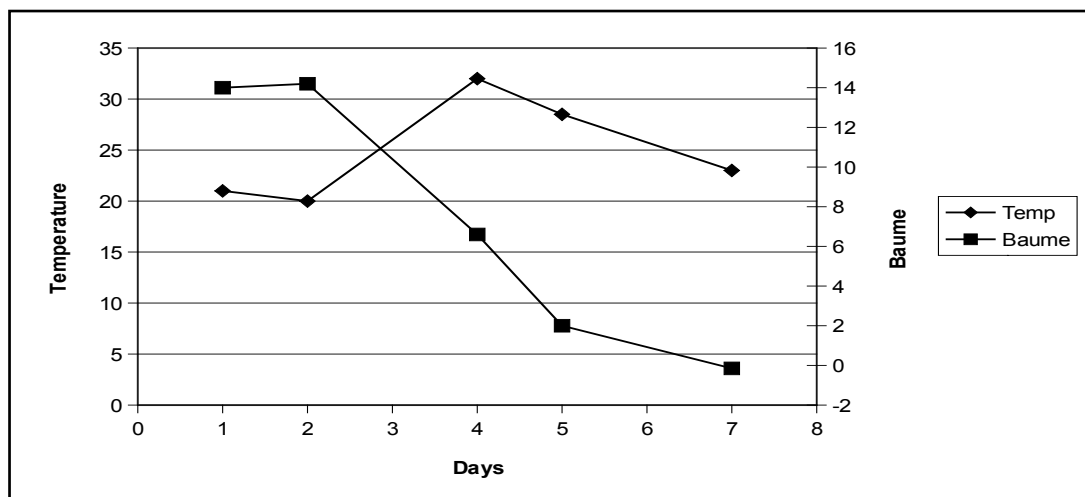
Jan Skjemstad

2014~400Kg shiraz grapes picked morning of 14th March. Start 8am complete 11am.

Initial measurements	Brix	Baume
	25.4	14.4
	25.0	14.0
	25.0	14.0

Grapes destemmed and inoculated with
70g EC1118 + 35g Fermaid

Date	Measurement No.	Days	Temp	Baume	pH	Comments
Fri 14th	1	1	21.0	14.0		
Sat 15th	2	2	20.0	14.2	4.05	
Mon 17th	3	4	32.0	6.6	3.95	
Tues 18th	4	5	28.5	2.0	3.97	Tartaric acid 400g added after these measurements
Thur 20th	5	7	23.0	-0.2	3.79	~1.25g VP41 added



New Club Wine Pump

The club has purchased an additional pump to go with the second bottle filler along with heavy duty hoses for both pumps. The pump is fixed to a wooden base with the hoses attached and fixed to the aluminium framework. Because of the fragile construction of the pumps the hoses **MUST NOT BE REMOVED**. The inlet hose connects to a selection of different rigid 20mm tube lengths attached to a non-return valve and stainless steel gauze filter for insertion into your barrel or container. The outlet hose connects to the bottle filler input. **ALL HOSE CONNECTIONS MUST HAVE RUBBER WASHERS INSTALLED AND ONLY HAND TIGHTENED**. This type of pump is a "pusher not a sucker" so it has to be correctly primed, relying on siphoning pressure with **NO AIR GAPS**. It has to be placed at floor level below the filler with the outlet hose no longer than 2 meters. Plug the new remote switch into an extension cord; press the foot switch, the indicator light comes on showing that the socket is **ACTIVE**. Turn it off and plug in the pump. To prime the pump, place the required length of tube exten-

sions with the valve (check flow direction) and S/S filter attached in the wine tank with right angle connection just above the wine. Fill the pump hoses with water, keep the hoses level, connect the long input hose with washer to the elbow connection, the outlet hose into a bucket. Switch on the pump which will pump out the water, the wine will then syphon out and push the small air gap past the pump and into the bucket. If it does not, you have loose connections with air in the line or the non-return is in the wrong way! When the hoses are full of wine, connect the hose to the bottle filler and use the remote switch to control the level in the tank. Immediately after use flush hoses and pump out with clean water (do not remove hoses from pump)

David Lewis BWBC.



David, our club Technical officer, has put a lot of work and thought into the design and setup of this pump to make it easy to use. He will be demonstrating it at the April meeting.

ANAWBS 2014

Planning for ANAWBS 2014 has started.

The dates for this year's competition are

Entries close: Tuesday 23rd September.

Beer Judging: Friday 26th and Saturday 27th September

Wine Judging: Tuesday 30th and Wednesday 1st October

Presentation Day: 5th October

The competition relies on volunteers for its success.

Please consider volunteering, contact the ANAWBS committee.

Full details are on the web site www.anawbs.org.au

The Mash Paddle style for 2014 is Dark Lager.

ANAWBS Sponsors Please support them.



THE UNIVERSITY OF ADELAIDE AUSTRALIA



beerbelly



35th Australian National Amateur Wine & Beer Show

Australia's Premier Competition for Amateur Winemakers and Brewers

Over 40 top wine and beer judges.
Written feedback for every entry.

Wine Classes

Including Sparkling and Fortified
Non-grape wines
Cider

Beer Classes

Including
"Mash Paddle" full grain competition

Label Competition

Traditional and Modern class.js

Major Trophies

Awards for Best Wines and Beers as well as most Successful Exhibitors

Entries Close

Adelaide: Tuesday 23rd September 2014
Interstate: Thursday 11th September 2014

Presentation Day

Sunday 5th October 2014 1pm
Charles Hawker Lecture Theatre

Waite Campus
University of Adelaide

Urrbrae SA

Further Information & Entry Forms

Secretary
anawbs@anawbs.org.au
or visit our web site



www.anawbs.org.au

Speaker Program 2014

Richard Blake is working on a great speaker program.
 April 16- Wine peer judging.
 May 21 - Patrity wines - visit to winery.
 This meeting will be held at Patrity Wines 6.30pm
 June 18- Pof Vladimir Jiranek - Development of Yeast
 July 16 - Andrew Williams - Whiskies.
 Sept 17- Jeff Goodieson of Goodieson Beer.
 Oct 15 - Anawbs winners wine tasting

WINEMAKING EQUIPMENT FOR SALE

1 Vinus 15 electric motor crusher/ destemmer – baked enamel coating with stainless steel screen and plastic cushion rollers in very good condition.
 1 manual basket press approx. 40 litre
 1 electric bottle cap sealer
 1 small electric wine transfer pump
 2 manual corkers
 4 wine barrel solid wood storage stand
 2 plastic 400lt. fermentation vats and 1 smaller fermentation vat
 1 three outlet Grifo manual bottle filler
 2 glass 35lt.basket demijohns and 1 glass 30lt. demijohn
 1 stainless steel long handled fermentation cap plunger
 Assorted winemaking equipment incl. PH meter
 4 70 lt. plastic containers
 1 plastic bottle washing tree with manual bottle washing attachment
 All equipment is in good condition and would ideally suit an amateur small scale winemaker.
 I am looking to sell the items as a complete winemaking equipment package. Please contact to arrange an inspection of the equipment stored at McLaren Vale.
 Price \$1400ono
 Denise Amos
 Email Mossflat@live.com
 Tel. 83830298

Members' Duty Roster 2014

Those rostered for duty are asked to arrive a little bit earlier to help set up for the meeting and clean up afterwards.

All members are asked to wash and dry their own tasting glass.

April*	June	July*
Chris Bills	Richard Blake	Mark Gniel
Pat Vartuli	Ann-Marie Franklin	Arthur Ingram
Ron Holmes	Roger Hughes	Bernie Morgan
Chris Loveless	Roy Pozenel	Jan Skjemstad
Roger Pounder	Peter Back	Peter Vigants

* The hall needs to be set up with tables and chairs in groups for tasting session.

2014 Social Events



Boat Cruise/Dinner - Sunday 27th April
 5.30pm

see page 1 for details

Film Evening - Sunday June 22nd 5.30pm

Apple Crush - 18th May, 11am

Dinner - August

ANAWBS Presentation Day - Sunday 5th October

Bus Trip - October 25th - 26th - Riverland area -see February newsletter for details \$150 per person

Presentation Day - Sunday Dec 7th 12 noon

More details to follow in later newsletters.

Blackwood Winemakers and Brewers Club Inc. 2014/15 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718
Committee Members		
Richard Blake	Deputy President Speaker Co-ordinator	8278 5530
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400
David Tulloch	Newsletter, Website	8270 1907
Des Williams		8370 2363
John Callus		8278 9036
Trevor Ward		8278 1061
Property Officers		
Bill Neubauer		8278 8866
Roger Pounder		0412 565 256
Patron	Geoff Patrity	

Life Members

Chris Bills	David Lewis	Glenn Snook
Bill Ekins	Bob Morton,	David Tulloch
Ron Head	Steve Potiuch	

Postal Address PO Box 755 Blackwood SA 5051

Web site www.bwbc.org.au

Meetings 3rd Wednesday of each month
 except December

Venue Blackwood Memorial Hall
 21 Coromandel Pde., Blackwood
 7.30pm.

Newsletter Editor David Tulloch
 Deadline 2nd Wed. of each month.
 Contact davidt@internode.on.net



www.bwbc.org.au