



Next Meeting
 Wednesday
 April 16th
 Start at 7.30pm

Speaker
 Wes Gilson
 Spanish Wines and
 Australian Equivalents

Competition
 Fruit Wine
 Sparkling Wine
 Labels
 Judge
 Linda Vulffs

Coming Events
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Apple Crush
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Banner photo: Bottling at Bampton Estate

Wes Gibson Vinosity Fine Wines

Wes started his working life in banking, which took him to London for six years. It was in London that he turned his love of wine from a hobby into a passion, and upon returning to Adelaide turned that passion into a career. In 2008 he started Cork Wine Café, a small, quirky wine bar that was used to showcase boutique producers and alternative varietals. Upon selling Cork, he started Vinosity Fine Wines and brought that same focus to the business of selling wines. To this day, he remains fascinated by the art of winemaking, with the love of exploring the new and edgy.

Vinosity Fine Wines, founded by Owen Inglis (owner and vigneron of Sidewood Estate) and Wes Gilson in 2011 to provide distribution services in Adelaide to select high-quality

wine producers from Australia and abroad.

The company has a strong focus on building close relationships with clients, and specialises in working with the on-premise and independent retail sectors. Great care is taken to develop a thorough understanding of the

stories behind the wines the company sells.

2012 saw the launch of The Latin Palate, representing a range of producers from South America (Argentina and Chile) and Europe (Spain). "These are exciting regions to showcase, and we bring a strong knowledge of the winemaking and

viticultural practices behind these wines."





Theatre and Dinner Night

May 7th 6 for 6.30pm

The Wakefield Hotel and Arts
Theatre

Final payments at the April meeting - \$35 per head - includes one course dinner at the Wakefield Hotel, 76 Wakefield Street, Adelaide and theatre ticket at the Arts Theatre, 53 Angus Street, Adelaide (easy walking distance from hotel). Parking may be limited in the area. Drinks at own cost.

The menu choices are-

- 1 Beef schnitzel served with chips and salad (choice of gravy - mushroom, pepper or Dianne sauce).
- 2 Chicken breast schnitzel served with chips and salad (choice of gravy - mushroom, pepper or Dianne sauce).
- 3 Beer battered barramundi with chips and salad.
- 4 Chicken, mushroom and basil presto pasta.
- 5 Eggplant melanzane (roasted eggplant with nap sauce, parmesan, bocconcini and herbs).

Please let Steve Potiuch (Ph 8278 5718) know your choice at the April Club meeting so that the orders can be prepared in advance.

Payment can be made by EPT. See page 6 for details.



Film / Dinner Night

The popular film dinner night at the Mitcham Theatre Complex will again be held this year on Sunday July 19th starting at 5.30pm. Details will be in

later newsletters. The cost is \$30 per head. This includes a 2 course meal and choice of movies being shown at the venue. Please book with Steve. The evening is limited to 60 places. Members and partners only, no guests.



2015 Bus Trip

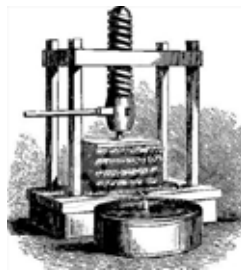
Sunday October 25th

This years bus trip to Langhorne Creek is fully booked and we have a waiting list of members wishing to attend.

The cost of the trip is \$30/ head, members and partners only, no guests.

A deposit of \$10 per head is required by the August meeting to secure your place. Full payment must be made by the October meeting.

Payment can be made by EPT. See page 6 for details.



Apple Crush Time

May 3rd 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 24th April

Contact Michael Lineage ph 8395 5186

Members Roster

For many years we have had a monthly roster of members to help setup for the meeting and clear up afterwards. The roster is always on the last page of the newsletter.

If you are rostered for the meeting please arrive at 7pm and report to a committee member to find out how the hall is to be set up for the meeting.

At the end of the meeting it is also your responsibility to stack away chairs and tables, clean up kitchen and hall.

Members are asked to wash their own tasting glasses.

If you are rostered on and unable to attend please make arrangements with another member to do your duty or contact the committee well before the meeting.

Tasting Glasses

Could all members please wash, dry and put their tasting glasses in the trays provided at the end of the meeting. This will help with the cleanup after the meeting and the task not be left to a few members.

2015 Competition Beer Styles

Interclub Beer Competition July 7th hosted by The Adelaide Club - Beer style is open to any style.

ANAWBS Mash Paddle - Oktoberfest/Märzen. BJCP style 3B. The style guide is available from www.bjcp.org

2016 Winemakers Beginners Group

The club is looking for a leader for the 2016 beginners winemakers group. If are interested in guiding a group through the wine making process from picking to bottling please contact the committee. This is an important part of the Club's activities.

BWBC Loan Equipment

The BWBC has an extensive range of equipment available for loan to members for use with your wine and beer making activities. If you would like to borrow this equipment you must make all arrangements with the property officers Bill Neubauer 8278 8866 or Roger Pounder 0412 565 256. Please book early.

Two elderly ladies were talking.
"At our age, I don't know what would be worse; Parkinson's or Alzheimer's?" one said.
Her wise friend answered, "Oh I'd rather have Parkinson's, definitely Parkinson's. Better to spill half my wine than to forget where I keep the bottle."



PLEASE HELP

THE SPEAKERS AND OUR MEMBERS

Over a year we have a range of speakers, some are used to speaking to a group and others less experienced. The less experienced public speakers may have more difficulty in projecting their voice to the group. This is compounded as we have more people attending our meetings and some members have reduced hearing ability.

We always have a microphone available and I do try and encourage that speakers use this, both when organising facilities for them and on the evening. However a microphone does put a barrier between the speaker and the audience and some speakers refuse to use it for this reason. or just through lack of confidence using it.

I do like to hear some interaction between members during a meeting particularly when samples are being tasted. I think that this is normal and shows interest with some group discussion. However there needs to be a balance. I would ask that members consider the speaker and other members whenever they are talking as side chatter stops the rest of our club members from hearing what is being said. This can be very apparent when members ask a question- the question cannot be heard, nor the response. Unfortunately this was of real concern at the last meeting when I and other club members asked for quiet on a number of occasions. Can I please ask for respect for both our quest and other members with restraint of side chatter. Remember we only learn something when we listen and if other members can't hear it spoils the evening for them.

Rick Blake

on behalf of the BWBC
Committee



Glenn and Fran Snook

The Blackwood Winemakers and Brewers Club wish to offer our condolences to you and your family on the recent death of your son, Brett.

A floral tribute and card were sent on behalf of the club.

Meetings Starting Time

The starting time of meetings will if possible be at 7.30pm. The hall will be open from 7pm.

Could you please be seated by 7.30pm. This is due to the supper pizza deliveries arrival at 9.30pm and we need to finish the formal part of the meeting before this.

Name Tags

Please remember to wear your name to all club events and meetings. If you do not have a tag, please contact our membership officer Des Williams 8370 2363

Leonardo da Vinci's 500-year-old vine- yard replanted in Milan



A vineyard that once belonged to Leonardo da Vinci has been recreated down to the last detail by Italian experts nearly 500 years after his death.

After a decade of research including genetic testing, they now hope to be able to produce the same crisp white wine that the Renaissance genius once enjoyed from his own estate.

Leonardo may be best known for his remarkable paintings, sculptures and scientific inventions, but true to his Tuscan roots he was also a keen lover of the grape.

He was given the vineyard in 1499 as payment for the painting of The Last Supper by Lodovico Sforza, the Duke of Milan, who commissioned the tableau.

Leonardo, who died in 1519, bequeathed the vineyard to two of his most loyal servants and it remained in existence until the Second World War, when it was razed to the ground by an Allied bombing raid in 1943.

The plot of ground now forms an immaculately tended walled garden inside a grand palazzo known as the Casa degli Atellani in central Milan.

Working with the family who owns the property, researchers excavated the garden and to their surprise and delight found that a few vine roots had survived.

They subjected the roots to genetic testing at the University of Milan and were able to identify the exact type of vine that Leonardo had planted – a variety known as Malvasia di Candia, which is still grown in the hills around Piacenza, a town in the Emilia Romagna region, south of Milan. The experts have replanted Malvasia di Candia vines, recreating Leonardo's original vineyard, in the garden of the palazzo in Milan's Corso Magenta.

The vineyard will be opened to the public for the first time in May, to coincide with the start of Expo 2015, the world fair that is being hosted by Milan.

Leonardo was born near the Tuscan town of Vinci, the illegitimate son of a lawyer, in 1452.

At around the age of 30 he moved to Milan to work for the ruling Sforza family as a painter, sculptor and architect.

He painted The Last Supper in the refectory of the Church of Santa Maria delle Grazie between 1495 and 1497.

article from www.telegraph.co.uk



2014 Beginners Winemaking Group



The day was fine, the sun was bright

A perfect day to get it right

There's Gavin, Jan, Barry, Roy and Ann-Marie,

Greg's popped in to oversee

The bottling of Bacchus – he's a fine red wine,



Been fermenting in the barrel for quite some time

And now we're ready to go full throttle

To put this delight in a bottle

He's 14%; 8.2 standard drinks

We'll enjoy him immensely me thinks..

by Ann-Marie Franklin



2015/16 Subscription Must be paid by 30th April

At the February AGM the annual subscription was set at \$25. This is now due for payment and to secure your continuing membership for the 2015/16 year the subscription must be paid by the 30th April. At the moment we do have a waiting list of prospective members.

Subscriptions can be paid by cash or cheque at the club meeting, by posting a cheque to the club mail box at PO Box 755 Blackwood SA 5051, or by EFT see page 6 for account details.



Winequip has long been regarded as the preferred supplier for all small scale winemaking equipment. Winequip can

fit out the small scale producer with everything to make wine at home "from grape to the bottle" at the best prices available. Winequip carry the full range of equipment from crushers and basket presses, through to chemicals and yeast, all packed in quantities to suit the small producer. Winequip is offering a discount to all BWBC club members. When you visit winequip just mention you are a member of the club to receive a discount on your purchases. Winequip is a sponsor of ANAWBS.

PERIODIC TABLE OF WINE

Ri Riesling	WHITE WINE					RED WINE					Lb Lambrusco
Zw White Zinfandel	So Soave	Or Orvieto	Po Pinot Grigio	Sm Semillon	Va Valpolicella	Be Beaujolais	Gr Grenache	Ga Gamay	Mo Montepulciano	Do Dolcetto	
Lf Liebtraumilch	Mt Müller-Thurgau	Tr Trebiano	Cl Colombard	Cb Chenin Blanc	Cf Cabernet Franc	Te Tempranillo	Ne Nebbiolo	Pe Pinotage	Pn Pinot Noir	Bu Burgundy	
Se Siegerrebe	C Chablis	Vi Viognier	Fb Fume Blanc	Sb Sauvignon Blanc	Lm Lemberger	Br Barbera	Sg Sangiovese	Ci Chianti	Ba Barbaresco	Bo Barolo	
Gz Gewürztraminer	Bb White Bordeaux	Bw White Burgundy	Pg Pinot Gris	Cd Chardonnay	Ri Rioja	Bx Bordeaux	Cp Chateaufeuf du Pape	Co Cote d'or	Hg Hermitage	Me Merlot	
					Zi Zinfandel (red)	Sy Syrah	Sz Shiraz	Mb Malbec	Cs Cabernet Sauvignon		
Sparkling Wine	As Asti Spumanti	Sk Sekt	Cv Cava	Ch Champagne							
Desert & Fortified	Sa Sauterne	Vs Vin Santo	Bm Black Muscat	By Brandy	Cg Cognac	Md Madeira	Sy Sherry	Pt Port			

© CompuWine

How far are you through the periodic table?

MALBEC WORLD DAY

Find a good bottle of Aussie Malbec and enjoy a glass or two of great wine on April 17th.



ANAWBS Sponsors

Please support them.



Members' 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 / beer makers 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.

Members' Duty Roster 2015

Those rostered for duty are asked to arrive at 7pm to help set up for the meeting and then clean up afterwards.

All members are asked to wash, dry and place in the provided trays their own tasting glass.

*April	May	June
Mike Butcher	Joe Cardillo	Victor Cardillo
Ann-Marie Franklin	Helen Glasson	Mark Gniel
Ron Holmes	Roger Hughes	Tony Iaccarino
Mario Micarone	Bernie Morgan	Bob Morton
Roy Pozenel	Jan Skjemstad	Malcolm Snell
Andrew Veimul	Peter Vigants	Rob Walker

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

Blackwood Winemakers and Brewers Club Inc. 2015/16 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Ian Maxfield	8370 5400

Committee Members

Richard Blake	Deputy President Speaker Co-ordinator	8278 5530
David Lewis	Technical Officer	8277 5053
Steve Potiuch	Social Co-ordinator	8278 5718
David Tulloch	Newsletter, Website	8270 1907
Des Williams	Membership	8370 2363
Glenn Snook	Competition Co-ordinator	8370 3390

Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

Patron

Geoff Patrilli

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



You can transfer payments for Wine purchase, Club fees, Social activity fees and other payments directly to the BWBC bank account.

Bank- Westpac Blackwood
BSB - 035-082 Account Number - 145202
Account Name- Blackwood Winemakers and Brewers Club inc.



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