



BWBC newsletter

Next Meeting
Wednesday
April 20th
Start at 7.30pm

Speaker

Michael Harbison
Miahael Johnston
Olives and Oils

Competition

Fruit Wines
Sparkling Wines

Please have entries in before 7.30pm

Member profile

Ann-Marie Franklin

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Membership Subscription

Due by 30th April

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Wine sales

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Upcoming Events

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*Banner photo: Winter in Adelaide Hills
Wine Region*

Olives and Oils

Nangkita Olives began in 1998 as a syndicate of five members. Andrew Fisher was the managing partner, progressively establishing the grove at a 100 acre site on Bull Creek Road, just north east of Nangkita.

The establishment of the grove was overseen by Anthony (Stevo) Stevens from the neighbouring property. Stevo's local knowledge of the soil, climate and topography, together with his experience and fastidious approach, ensured the creation of a beautiful olive grove which is now undisputed as one of the highest quality producers in the nation.

The first trees planted were 3000 of the Barnea variety, reputed to be fast growing and prolific producers. These trees have been reliable and productive over the years and while not generally regarded as premium quality oil producers, Nangkita Barnea consistently wins show awards and is in demand for its clean and neutral flavour. Subsequently, a similar number of the Italian Frantoio and Leccino varieties were planted. Lastly, Greek varieties, Kalamata and Koroneiki and some Pendolino completed the grove. The Italian and Greek varieties, are generally regarded as premium oil producers and have performed very well for Nangkita Olives.



Michael Harbison

After 10 years, establishing the grove, Andrew Fisher retired and the grove was eventually taken over by Syndicate member **Michael Harbison**.

Having just retired as Lord Mayor of Adelaide, he took over as managing partner. One of Harbison's first initiatives was to enter

the Nangkita oils in the Royal Adelaide Show/OlivesSA competition. To Michael's surprise, Nangkita won several medals and was awarded "Best South Australian Oil".

This surprising turn of events encour-

aged Harbison to buy out his partners and focus on producing olive oil of the highest possible quality. In every subsequent year, Nangkita Olives won gold medals, Best in Class and Champions in the Sydney Royal Fine Foods, Perth Royal, Royal Adelaide and Australian Olive Association competitions. Under Michael Harbison's management the olives have been crushed at Diana Olive Press on Malpas Road at Willunga. The late proprietor of Diana, Vince Scarfo attributed Nangkita's exceptional quality to the farm's microclimate and soil. Specifically, the milder summer environment avoided the forced ripening seen in many other olive groves, even on the Fleurieu Peninsula. Nangkita Olives is also



lucky to enjoy irrigation with spring water of exceptionally low salinity. Each year now, Nangkita olive trees produce up to 250 tonnes of olives. The olives are picked early to ensure a high polyphenol content and fresher flavour. As a consequence, oil yields are lower than neighbouring farms, where the olives are left to ripen and soften to achieve the maximum oil yield.

Michael Johnston is President of Olives SA; he is also a retired pharmacist and owner of Michaels (Award winning) Olives at Willunga. Michaels Olives grow and produce premium certified extra virgin olive oil, and table olives. Varieties include Corregiola, Frantoio, Koroneiki and Manzanillo.



BWBC REFUND POLICY

The committee has established a refund policy for functions/activities planned and organised through the BWBC where it is a requirement that:-

- A deposit be paid by the due date requested unless prior arrangements are organised with the BWBC Committee.
- The instalments and/or final payment be paid by the due date requested.

The BWBC Committee may refund the deposit and/or final payment if there are :-

- Genuine medical reasons which are conveyed to the Committee before the function date.
- Personal and/or family reasons which are conveyed to the Committee before the function date.

The final decision of the Committee will be influenced by :-

- Whether replacement(s) are available
- Date when notified of the request for a refund
- Numbers required to attend the function
- If the BWBC is "out of pocket" for the function/activity
- The Committee will decide whether to refund with full or part deposit and /or final payment.

Membership Fees



\$25

Must be paid by 30th April

Your membership will lapse if membership fees are not paid by 30/4/16. We have a long waiting list of people wanting to join our club.

Payments can be made by EFT. See page 8 for details.

Roof Top Reds

In the spring of 2015, Rooftop Reds introduced the world's first commercially viable urban rooftop vineyard in New York City.

Their mission is ambitious, going well beyond merely bringing viticulture to the urban agriculture industry. Rooftop Reds will spearhead the New York State innovative wine market and plant the seeds for a new generation of viticulture enthusiasts.

The Brooklyn Navy Yard might not be exactly what comes to mind when envisioning a terroir that is suitable for viticulture. But with the help of Finger Lakes industry leaders and Cornell University, they have developed an urban planter system that is the first of its kind. Rooftop Reds has commissioned 50 of these state-of-the-art planters to fill the 14,800 square-foot rooftop at the Brooklyn Navy Yard. With these in place, production of a sustainable and completely Brooklyn vintage will be possible.

As their vines mature, they will be hosting a series of events in New York's most unique wine venue. These include rooftop vineyard happy hours, pop-up dining experiences, wine and cheese tastings, and educational viticulture tours among others.



See the website www.rooftopreds.com/

Garagistes

The garagistes refers to a group of winemakers in the Bordeaux region, producing "Vins de garage", "Garage wine". A group emerged in the mid-1990s in reaction to the traditional style of red Bordeaux wine, which is highly tannic and requires long ageing in the bottle to become drinkable. The garagistes developed a style more consistent with perceived international wine tastes.

Just a thought - perhaps we should rename the club as the Blackwood Garagistes, and if you grew the grapes on the roof of your garage - well that would be the ultimate. Ed





Member profile

Ann-Marie Franklin

Ann-Marie has been a member of the BWBC since 2014. This year she has been co-opted on to the committee for 2016 and will co-ordinate the club speaker program.

Where do you work, or where did you used to work?

I have had many different jobs over the years starting way back with being a Stenographer (Shorthand /Typist) I don't think that occupation exists anymore; to Classified Ad taker with the Advertiser; and then working in their newly created Customer Service department, an adjunct to their Circulation department. I was involved in their very successful 'Rosemary marketing campaign' many moons ago. That's where I met the incomparable Steve Potiuch, newsagent extraordinaire who was then the agent for the Blackwood area.

I've been a 'Call Girl' working at a number of Call Centres; Sales Rep; Real Estate Agent (I'm not ruthless enough!) and helped to organize the two 'Sensational Adelaide International Tattoos' (Military not body tats!) staged down at Mosely Square Glenelg in 1994 and 1995. An amazing experience!

I had a total 'sea change' in 2007 when, (after some 40 years) I returned to study at TAFE and achieved a Certificate IV in TESOL (Teaching English as a Second Language). Since then I have taught English in Chiang Mai, Mae Hong Song and Petchaburi, all in Thailand. I also did a six month stint in Myanmar (Burma). It's such a joy living in a totally different community and very humbling as well. The people were so kind to me.

More recently I have been a Sensory Panelist at Waite Institute tasting and evaluating wines, so I need to keep practising! Such a great experience AND getting paid as well. (Although when tasting at 10am one needs to sip but not swallow!

What are your interests/hobbies?

I love teaching, travelling and organising 'things'! And winemaking of course. That's such fun.

How did you come to join the BWBC?

In 2014 Jim Hay invited me to a monthly meeting and I will

always be grateful for that opportunity.

If you are a newer member, what do you hope to gain from your membership of the BWBC?

Friendship, knowledge on so many subjects and wine making skills. There is a nice camaraderie among the club's wine and beer making fraternity. I really enjoy the social activities as well..there's such a variety!



How did you become interested in wine/beer?

I was a bit of a late starter, as I signed 'The Pledge' which was not to drink until 21 when in high school and really didn't get very serious about wine until well into my fourth decade! White wines have always been my preference although since meeting Ron, my partner, I'm now in search of 'the perfect red'. Hoping not to find it too soon! I've never been a beer drinker.

What are your favourite wine/beer styles, and why?

In the white department, Riesling, Pinot Gris/Grigio, Verdelo, Semillon. I enjoy trying the Italian and Spanish alternatives. I've never been a Chardy girl though, and of course bubbles 'cos they all taste wonderful! Good Spar-

kling reds, Shiraz, Durif, some Cab Sav and other alternatives are the go. I've just discovered Nero d'Avola which is delightful. Oh ..there's so much vino to enjoy!

Do you have a favourite wine region within SA, Australia or the world, and if so why?

Not really. I just enjoy the magic of this little berry wherever it's from. Since joining the club I've had the opportunity to discover so many different varieties which is great.

What is your most memorable wine/beer related experience?

Being on a South Pacific cruise with Ron and toasting the full moon, (with Champagne of course!) as she rose from the sea.

Are you part of a group or do you make your own wine and/or beer and if so how much do you normally make? If part of a group, which group is it.



Since completing the 'Beginner's Winemakers' course, (many thanks to Greg Jackson) we've formed a group, 'Five plus One' (me being the 'One'!) and, if I may say, have produced some darn good wines. This is our third vintage. We usually process around half a ton of Shiraz, although this year we picked some Cab Sav, Durif, Tempranillo, and Nero D'Avolo to try something new.

Philosophy on life.. "If you ask people for the things you want you have a 50/50 chance of a 'yes'. Pretty good odds eh! (Of course if you don't ask you have no chance!)

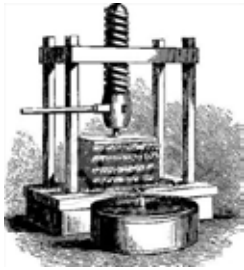
Apple Crush

May 1st

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 20th April Contact Michael Lineage ph 8395 5186 or email mclineage@bigpond.com



Dinner/Musical at Arts Theatre

May 11th - 6 for 6.30pm



The musical is "Sugar" based on the famous comedy film "Some Like It Hot" - a fun musical.

The evening will include dinner at the Wakefield Hotel, Wakefield Street and ticket to the show at the Arts Theatre, Angus Street, Adelaide.

Bookings and full payment by April meeting.

The evening is limited to 50 places. Members and partners \$35 per head. Guests \$45 per head

Wine Sales



The Pawn - El desperado Pinot Grigio

\$95 per doz.

See the March newsletter and email for more details and tasting notes

SELLING FAST - only 30 doz available

Available at the next meeting or contact Ian Maxfield 0499 039 132 order.

All the wine from the 2015 club bottling at Serafino Winery has been sold.

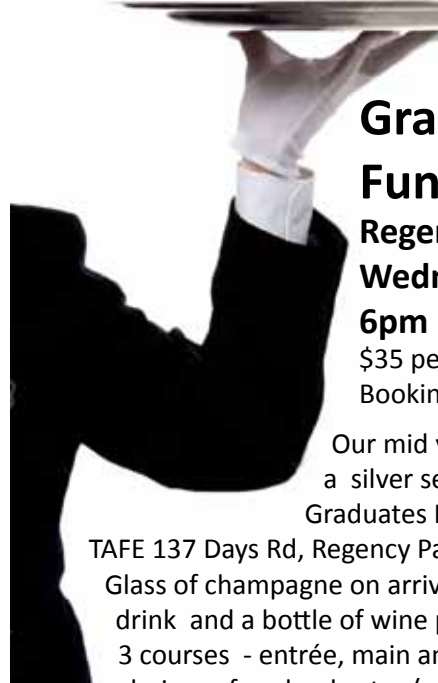


Tasting Glasses for Sale

ANWBS has surplus unbranded tasting glasses for sale. \$10 for set of 6.

Contact Ian Maxfield 0499 039 132

Mid Year Dinner 2016



Graduates

Function Centre

Regency TAFE

Wednesday July 13th

6pm

\$35 per head.

Bookings are now open.

Our mid year dinner will be a silver service dinner at the Graduates Restaurant, Regency

TAFE 137 Days Rd, Regency Park SA.

Glass of champagne on arrival, then beer, soft drink and a bottle of wine per couple
3 courses - entrée, main and dessert with 4-5 choices of each, plus tea/coffee and petit four.

Bookings are now open.

Brian Ferris Ph 8278 6227, email blferris@adam.com.au

Steve Potiuch Ph 8278 5718.

Book early, only 60 places available. A \$10 deposit payable to secure your booking, full payment by June meeting.

Members and partners only.



2016 Bus Trip

Clare Valley

October 29th -30th

Further details and itinerary will be in future newsletters. Booking will open for the trip at the July meeting.



Whisky - Wine - Beer tour of Tasmania

Richard Blake has been working on an idea of an extended BWBC bus trip for 2017. This exciting tour will not only take in visits to distilleries, wineries and breweries but will include some of other great highlights of Tasmania.

The draft of the itinerary is



 **AUSTRIPS** is proud to provide your tour itinerary.....

Blackwood Winemakers and Brewers Club - Tasmania

Day 1 Sun 08/10/17 Launceston ~ Entally House D



On arrival at the Launceston Airport be greeted by your coach captain and board your luxury tour coach. Travel to the beautiful and historic home of Entally House which was built in 1819 and is one of the finest historic homes in Tasmania. The house contains a magnificent collection of regency furniture and fine silver and is surrounded by superb gardens, grounds and Australia's oldest Conservatory. Return to Launceston later in the afternoon for a short orientation tour before check-in. Dinner tonight is provided by the hotel.

Day 2 Mon 09/10/17 Tamar Valley BLD



Today explore the Tamar Valley and the Tamar River, Australia's longest navigable tidal estuary, meandering 58 kilometres through the heart of cool climate vineyards, orchards and hamlets to its mouth at historic George Town, Australia's third oldest settlement. Pass through the Swiss style Grindelwald village with its alpine style houses and unusual wood carvings then take in magnificent views from bush-ranger Brady's Lookout. The region is gaining an international reputation for quality wine and during the day we visit a number of selected wineries including Bay of Fires. In the afternoon, return to Launceston and take an in-depth tour of the Boags Beer Brewery with tastings to follow. Return to the hotel with time to relax before dinner.

Day 3 Tue 10/10/17 North West Coast ~ Tulips ~ Local Produce BD







For a short two weeks each year Tasmania's North West Coast is ablaze with colour from the Wynyard Tulip Festival. Today we travel to Table Cape and spend time at the tulip farm, taking in the beautiful scenery. Along the way sample some local gourmet delicacies including cheese and chocolate and berries. Visit the Seven Sheds Brewery Meadery and Hop Garden where we can have a chat with the owner, Willie Simpson and learn the secret behind his famous brew, "The Willie Warmer". Return to Launceston in the late afternoon for a well earned rest before dinner at the hotel.

Day 4 Wed 11/10/17 Heritage Highway ~ Nant Distillery ~ MONA BD



Today we say goodbye to Launceston and make our way down the Heritage Highway to Hobart. Along the way visit Campbell Town and admire the wonderful tree carvings. Pass through the historic villages of Ross and Oatlands before making a detour to Bothwell. Not only is this small village home to Australia's first and oldest golf course "Ratho", it is also home to one of the states finest whisky makers, the Nant Whisky Distillery. Learn about the traditional pot still distillation methods before continuing on to Hobart to visit the amazing Museum of Old and New Art, MONA. Love it or hate it, MONA will certainly have you talking when, after the visit, you catch their ferry to Hobart's waterfront and your waiting coach. Dinner tonight is at your hotel.



Day 5	Thu 12/10/17	Salmon Ponds ~ Russell Falls	BLD
	<p>Travel through the delightful Derwent Valley to New Norfolk and the Plenty Salmon Ponds. Circa 1861, this is the oldest trout hatchery in the Southern Hemisphere. It was the birthplace of trout in Australia and the origin of Tasmania's legendary trout fishery. Enjoy the original 19th century English style public open space of superb trees, hedges and lawns before visiting the Redlands Estate Whisky Distillery. This is one of only a few "paddock to bottle" single malt whisky distilleries in the world, growing their own barley and drawing water from a nearby river. A short distance away is Mt Field National Park which is one of Tasmania's most loved national parks. An easy 10 minute stroll will take us to the iconic Russell Falls, the track is edged with graceful ferns and giant eucalypts tower overhead. On return to Hobart visit the Poltergeist Gin Distillery at the historic and supposedly haunted homestead, Shene.</p>		
Day 6	Fri 13/10/17	Hobart ~ Port Arthur	BD
	<p>Travel via Sorell Causeway and Midway Point for our full day tour to Tasman Peninsula. Take in magnificent views from the look-out above picturesque Eaglehawk Neck and Pirates Bay before continuing to the Port Arthur Convict Settlement. Within the 40 hectares of landscaped grounds lies a rich history of Australia's convict past. Included in the entry is a guided walking tour, a short Harbour Cruise, access to the Visitor Centre and Interpretation Gallery as well as more than 30 buildings, ruins and restored gardens and houses to explore as you wish. Located nearby is the William McHenry Distillery, here you will have the chance to chat with the owner and sample his single malt and gin. Returning to Hobart visit the Sullivan's Cove Distillery where their French Oak Cask HH525 was named the 2014 best single malt whisky in the world. The last few bottles sold for \$10,000 each.</p>		
Day 7	Sat 14/10/17	Salamanca Markets ~ Free Day	BD
	<p>As it is Saturday morning, take the opportunity to visit the famous Salamanca open-air Market with its bustle and buskers, colour and excitement. Today is free to explore this vibrant city. You may like to sample more whisky at the Lark Distillery situated close to Salamanca or take a guided tour through the Cascade Brewery (own expense). This evening we will gather at a local restaurant for our final dinner Tasmania in and share stories of our wonderful tour.</p>		
Day 8	Sun 15/10/17	Home	B
	<p>This morning if time allows we can visit the Coal Valley and spend time in the historic village of Richmond before travelling to the Hobart Airport for your flight home.</p>		
<p>B=Breakfast L=Lunch D=Dinner</p>			

If you are interested in being part of this great tour, it's a first for the Club, please contact Richard Blake or the committee. This tour will be in addition to our usual yearly bus trip.

The tour includes

7 Nights accommodation - all sites have minimum 4 star rating.

Meals as indicated.

Tasmania Transport - Coach 5 Star.

Airfares to and from Adelaide not included

Cost is estimated to be between \$2145 and \$2320 per adult - depending on group size.

Single supplement +\$630



BWBC Housesitters



Hi! Our names are Ian & Tracey DiBartolo and we are starting a new chapter in our lives! We have been married for 32 years and just sold our family home and about to commence building our retirement

home in McLaren Vale.

We are mature, responsible and trustworthy and absolutely love the concept of housesitting and all it has to offer. We are well travelled and had many wonderful experiences both overseas and around Australia meeting new people and also opening our own home (when we had one ?) to guests.

We are the proud owners of our lovely dog Sassy, a 4 year old kelpie/staffy cross who is an absolute delight. She is an obedient and loving dog, and lucky enough to have a dad (that would be Ian) who walks her every morning without fail. His morning walks often include the neighbourhood children and their dogs too!

While we are in the process of building our new home, we would really love to see some new parts of Adelaide, with a preference to the southern areas, and are sure that housesitting is right up our alley.

This will be the first time that we have been involved in housesitting, but we have for many years been members of the international couch-surfing community, and hosted many overseas visitors as guest in our home. We have also made new life-long friends by making contact with fellow overseas Couchsurfers when visiting China, Canada, Malaysia, Nepal and Vietnam.

We are more than happy to provide references, however this is Adelaide, and we have both lived here all our lives (the last 35 years in Aberfoyle Park), so there's a big chance that you know someone who we know!!

We are available to house sit and care for your house, garden, and domestic pets anytime between April 2016 – March 2017.

We are very flexible regarding the length of time you require us, anything from 1 week to 6 months or more (and everything in between).

Please contact us to discuss:

Tracey – mobile # 0411137329

Ian – mobile # 0412 373739

Email: dibartolo@adam.com.au

“One not only drinks wine, one smells it, observes it, tastes it, sips it and – one talks about it.” – King Edward VII

Wine News

FRANCE: This year's "Tour de France" had a little glitch when the organisers selected a Chilean wine called, "Bicicleta" (bicycle), to promote on the Tour. After a "storming of the bastille" type protest from French wine makers, the Chilean usurper will only be promoted outside of France, and French wine will be used within France. Mon Dieu and Sacre Bleu! What is the world coming to? Where will this usurper-ism end?

ROSÉ: For nearly a decade rosé has been outselling white wine in France. In more shocking news, Dan Murphy's, are predicting that by this time next decade, rosé will be outselling white wine here in Australia as well. They are not talking about the sweet, darkly coloured versions of rosé that really cloy, but rather the sensational, light, dry, elegant wines made by the likes of Bremerton (Langhorne Creek), JB Wines (Barossa) and The Islander Estate (Kangaroo Island). Therein lies the problem with this prediction, in that it is very difficult to tell, without trying each wine, whether a rosé is going to be lovely and dry or sickly sweet.

Dan continued in the blog to suggest that rosé producers should adopt on their labels, the "dryness scale", created by the International Riesling Foundation (IRF), so that prospective buyers can see whether the bottle of rosé they are considering is dry or sweet.

from Dan's Blog

www.wineassist.com.au/_blog/Blog/post/interesting-things/



Blackwood Pinot Grigio being enjoyed in Bali by my daughter. ed



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Ian Maxfield	Treasurer	0499 039 132

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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.



This is the QR code for the BWBC web page. Point your smart phone at this and it will take you to our web page. You will need a free QR reader app for your phone and a smart phone with a camera.

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.

Members' Duty Roster 2016

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
Philip Biggs	Ian Di Bartolo	Andrew Bills
Joao Dos Santos	Errol Fisher	Kerry Eichner
Phil Hicks	Mark Gniel	David Holliday
Michael Lineage	Gavin Pennell	Barry Long
Andrew Thomson	David Strachan	Roger Pounder
Berndt Wulf		Rudi Tromp

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

