



BWBC

news

August 2012

Old Red Night
- do they exist?

Blackwood Winemakers and Brewers Club Inc.

Competition Results

Fortified Wine (June meeting)

Place	Entrant	Details	Points
1st	Brad Dawson	Muscat	18.5
2nd	Brad Dawson	Vintage Port	17.0
3rd	Glenn Snook	Port	16.5

Liqueurs (June meeting)

Place	Entrant	Details	Points
1st	Mike Butcher	Cherry	17.5
2nd	John Callus	Butter Schnape	16.0
3rd	Tony Iaccarino	Sambuca Nera	15.3

Entries judged by staff at Patritti Wines

Beer Competition (July meeting)

Place	Entrant	Details	Points
1st	Chris Bills	Scwartz	40.5
2nd	Richard Blake	Pale Ale	39
3rd	Chris Bills	Kolsch	38

Entries judged by Jane Boroky
19 entries

The Committee is saddened to announce the death of
BWBC member

Ross Robinson

Ross had been a member of the BWBC for several years.

33rd Australian National Amateur Wine & Beer Show

Australia's Premier Competition for Amateur Winemakers and Brewers

ANAWBS 2012

This years show, the 33rd year, will again be held at the Waite Campus of The University of Adelaide. Planning is well under way but we still need help from volunteers to make this a successful event.

Volunteers are urgently needed for the following days

Mon 10th & Tue 11th September

Help is required to sort and catalogue the entries for the show and help set up the judging venue.

Fri 14th & Sat 15th September

Help is required to assist in the judging of the beer entries

Tue 18th & Wed 19th September

Help is required to assist in the judging of the wine entries

Sun 23rd September 11am

Help is required to assist in the setting up of the venue for the presentation day.

This is one of our major projects for the year and we do need all the help we can get from members to make this event work. It is also a chance for you to taste a wide variety of wines and beers and check you assesment against the judges. Please contact an ANAWBS committee member and get involved.

Trevor Ward Ph 8278 1061 Bob Morton Ph 8278 5916

Next Meeting Wednesday August 15th 7.30pm

Guest Speaker

Prof. John McIntyre - "Dental Hygiene and Wine Tasting"

Competition

Vintage red wine 4yr and older



*Lake at Glen Ewin
Wine tasting at Glen Ewin Estate
Barrel tasting at Kersbrook Hill
All winned out - take me home*

BWBC July Bus Trip

BWBC loses Quiz Title.

Quiz Night
As in the true Olympic spirit the BWBC quiz team was a certainty to take out the gold medal. Unfortunately, like a lot of these certainty stories, the elusive gold was not to be. It can be said that the questions asked at the Memorial Hall Quiz night were deliberately biased against us, not one about wine or wine making, our speciality subject. We had a full team of 10 at the table and it turned out to be a fun night. We will try again next year.



Copacabana by Barry Manilow

A group booking has been made for members and friends on Wednesday 24th August at the Arts Theatre,

Angus Street Adelaide. If you would like to attend please ring

Trevor Ward Ph 8278 1061 for full details.

LONDON INTERNATIONAL WINE FAIR 2012

The London International Wine Fair this year was held from the 22nd – 24th May 2012 at Excel London. Christine & I were in the UK at the time and we had pre-registered to attend the Fair. Admission to the Fair, which is not open to the public, is for bona-fide trade visitors and is free. For anyone who has attended the Adelaide “Tasting” wine event at the Convention Centre, the London Wine Fair would be at least 20 times bigger with Excel on a site of 22 acres and two separate train stations serving the site. (one at each end of Excel).



In one corner of the Fair was a “Discovery Tasting” of over 1,000 wines grouped by country & style and split into 3 sections – 1 On Trade, 2 High Street & 3 Independent Off Trade. On Trade are wines seeking importers and interest from the current on-trade. High Street are wines seeking interest from high street merchants and supermarkets. Independent Off Trade are wines seeking importers and interest from independent merchants. This is where Christine & I started with the wines in this area being pour your-self. There were several wines/wineries from Australia some of which I knew and others I had never heard of. Some of the wineries I knew were Tidswell, God’s Hill, Reske, Kellemeister & Heathcote Winery. You could easily spend a whole day just doing the “Discovery Tasting”. Most of the remainder of the Fair was segregated into Countries and also a corner on Spirits, Liqueurs, Cognacs, Brandy, Scotch etc. Unfortunately we ran out of time to get to this area. There was a huge representation of European Wineries. We only noticed 2 Australian Stands – De Bortoli Wines and Treasury Estate Wines. Treasury Estate Wines had 19 brands for tasting including Coldstream Hills, Lindeman’s, Penfolds, Saltram, Seppelt, Wolf Blass, & Wynns Coonawarra Estate. There were other Australian wines being tasted by their London agents who were also tasting other European wines. .

After a bite to eat for lunch and a bit of a rest we decided to attack the “Fast-Track to France” stand where 89 French white and red wines were on tasting together with comprehensive notes in a booklet and once again pour your own. I might be biased but I’m generally a little bit disappointed with French wine.

From the French area we were heading towards the Italian area when we stumbled across the Russian Area. Being as ignorant as I am and thinking that Russia could not make a decent red I was pleasantly surprised by two Russian reds I tried whilst also getting a bit of a geography lesson on the vastness of Russia and their vineyards. I can recommend you tasting Russian red wines if you ever get a chance.

From the Russian area we continued heading towards the Italian area and got side-tracked to the Beaujolais area which was showcasing wines from ten of the twelve Beaujolais appellations. Only 72 wines for tasting here and once again detailed notes in a booklet and you pour your own. We spoke with a couple of the winemakers who were interesting to talk to – they don’t have “vintage” they have “harvest”. In the end we never made it to the Italian area – another reason why we should have gone for more than 1 day!

Being Australian we thought we should at least go to one Australian stand – we selected Treasury as it covered more wine and brands. We tried a number of the brands finally learning the skill of spitting and not swallowing. We eventually got talking to a guy from Treasury’s London office who seemed more interested in my humble wine-making but he did give us a decent taste of Grange & Penfolds Bin 707. We spent longer at Treasury than first anticipated but our time there was very interesting and before we knew it the end of the Show bell was ringing. We were given some authorisation stickers to remove opened bottles of wine from the Fair and left with a Beringa Californian Nappa Valley Cabernet Sauvignon 2009, a Saltram No. 1 Barossa Shiraz 2006 and a Lindemans St George Cabernet Sauvignon 2009, all bottles almost full.



All in all we had a great time at the Fair and now realise to manage it better we should have at least gone for 2 of the 3 days.

Next year the London International Wine Fair is again being held at Excel London from 21st to 23rd May



2013 and I could highly recommend if you have an opportunity to go you will not regret in

attending - important that you pre-register though.

Ian Maxfield

for more information
www.londonwinefair.com



PINOT G - is it gris, grigio or what?

At the July meeting Bob Morton gave a presentation on Pinot G and the range of styles available. Here are a few notes from the session.

Pinot gris and pinot grigio - different styles of white wine made from the same grape - have emerged as a significant part of the wine market but many drinkers are confused about their identity.

Gris is a richer, fuller-bodied wine made from riper grapes and often with a touch of sweetness. It's based on the pinot gris of Alsace, France. Grigio, based on a style of wine made in northern Italy, is lighter, crisper, drier and less complex. It is made from earlier-harvested grapes, which naturally make lower-alcohol wine.

To help consumers a scale has been devised by the Australian Wine Research Institute, in the form of a scale, called the Pinot G Style Spectrum and will begin to appear on some wine bottles.

A wine's classification is based on a sensory panel's overall impression of the style of the wine, incorporating attributes such as its acidity level, sweetness, fruit flavour intensity, viscosity, palate weight and bitterness. Spectral analysis in the mid infrared region is now used to predict the sensory panel's Pinot G Style Spectrum scores. Use of the Spectrum on wine labels is supported by a website at <http://www.pinotG.com.au> which provides consumers with detailed information on the variety and explains the rationale behind the Pinot G Style Spectrum.

List of sensory attributes of traditional Pinot Grigio and Pinot Gris-style wines, as compiled by the Pinot G sensory panel of winemakers and staff from the AWRI.

Characteristics of traditional Pinot Grigio style wines.	Characteristics of traditional Pinot Gris style wines.
Higher acidity	Higher viscosity
Fresh citrus	Hotness
Tropical fruit	Oiliness
Estery	Higher sweetness
Pear	Leesy/solids/yeasty characters
	Spice
	Higher Fruit flavour Intensity
	Deeper colour
	Some bitterness

The Pinot G Style Spectrum is a labelling tool developed by the AWRI which communicates the style of a Pinot Gris/Grigio wine, using a 0 to 10 scale from Crisp to Luscious. It allows consumers to avoid the confusion caused by the two names for the same variety and gain direct information on what style of wine to expect.



Pinot G style spectrum label that will appear on the back label of Pinot wines.

Bob presented a few wines from a wide variety of vineyards to taste and evaluate. Some had the style spectrum on the label, some didn't and it showed that you can't rely on just the name of the wine ie gris or grigio as a guide when buying Pinot.

by David Tulloch

Scarpantoni Estate Sauvignon Blanc 2011

The club has acquired a limited amount of Sauvignon Blanc wine from the well known Scarpantoni Estate Winery which will be available for sale in September. \$85 per doz.

This wine is made from Adelaide Hills Wine region grapes, and usually sells for \$15 - \$20 per bottle. As with other sales of Sauvignon Blanc wines we have had over the past few years this one is expected to sell very fast.

Orders can be placed with
Steve Potiuch Ph 8278 5718

Tasting Notes

The Sauvignon Blanc is a vibrant aromatic wine, exhibiting intense passionfruit, lychee and tropical fruit characters. This wine is quite distinguishable from others as it is slightly fuller in body and with more tropical fruit characters. Enjoy drinking with seafood, especially



Nova Twist Closures

The club will be soon placing a bulk order for Nova Twist closures for use on screw top bottles. If you would like to order some at the same time and take advantage of the bulk discount we receive please contact David Lewis Ph 8277 5053. The members price is 25c per cap. Orders must be in by the September meeting.

Great wines expected from 2012 vintage

Wine critic James Halliday says the 2012 vintage could be a great year, especially for reds in South Australia and Western Australia. Halliday said growing conditions had been the best since 1982.

from ABC Radio

In the Vineyard *by David Tulloch*

Good wine starts in the vineyard. As a project I am going to follow the vineyard story for a year to get some appreciation of the work of vigneron and the role they play in producing quality fruit and ultimately fine wine.



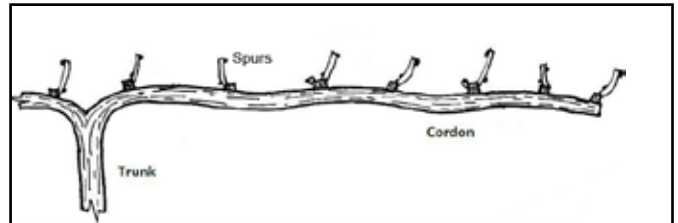
The vineyard I am going to monitor has 6.5ha of Shiraz and 2ha Cabernet grapes situated high on the slopes on the Eastern side of the McLaren Vale wine district. The fruit produced here is consistently of top quality. The first visit I made to the vineyard was mid July. The vines had already been mechanically pruned to remove the long canes left from the previous growing season, giving the manual pruners clearer access to the vines, and reducing the time taken to manually prune a vine. The hand pruning by a team of pruners, equipped with pneumatic shears or battery operated shears, working along the vines was well under way.

The most important job in the vineyard during winter is pruning. This is done after leaf fall but before budburst when the vines are dormant and there is virtually no sugar transfer from shoots to roots. One of the reasons for pruning is that grape bunches only grow on new shoots and it is necessary to get rid of most of the old growth from the previous season. But there is more to it than that. The vine has to be maintained in a workable shape that will facilitate vineyard management practices such as



spraying and harvesting. Pruning also achieves a balance between vegetative and fruit growth which basically means there should be enough leaves to ripen the fruit produced in a canopy that provides an ultimate microclimate ie. not too much shade, not too much sunshine.

This is done by regulating the number of buds left on the



mature one year old canes during the pruning process and the spacing of those canes. These canes are cut to 2 nodes in length, now called spurs, that are evenly spaced along the top of the horizontal cordon of the vines. The node contains the shoot, the leaves, tendrils and flowers ready to burst and grow in spring. As well as producing fruit for this season the shoot develops the buds for the next seasons growth.

Next month I will look at the trellis system used in the vineyard.



Cross section of a bud showing leaves, tendrils and flowers ready to burst and grow in spring. The bud actually comprises at least 3 buds.

SALA EXHIBITION

August 17-26th
5EBI 103.1 FM
10 Byron Place
Adelaide



Featured Artist
Makram Iskander



Art in Diversity 2012

I would like to invite all members & partners to our opening of the 5th SALA Art in Diversity exhibition at EBI Studios 10 Byron Place Adelaide on Friday 17th August 2012 at 6pm. Our Exhibition is unique as it features paintings, sculptures & hand crafts from a multicultural background and a complementary wine tasting supplied by 90 Mile Winery, Middleton.

I look forward to seeing you at our opening on the 17th August at 6pm.

Jim A Hay
President of EBI Art in Diversity art group
82181646.





BWBC October Bus Trip

Sunday 28th October

Meet at RSL carpark (next to Woolworths)

Need to be on bus at 8.30am

Stop 1 - Morning tea - Goolwa Wharf Precinct

Wine tasting - Ballast Stone Wines

Beer tasting - The Steam Exchange Brewery



The wine, produced by the Shaw Family Vintners, from grapes picked from the family vineyards in McLaren Vale and Currency Creek, is produced at the Ballast Stone winery, located in Currency Creek. The tasting will be at their Signal Point Cellar Door, Goolwa.



This is a unique opportunity to sample high quality hand crafted beers available for tasting in the historic Goolwa Wharf setting.

Stop 2 - Wine tasting and lunch - Victor Harbour Winery



Planting of a 4 hectare (10 acre) Vineyard to serve the Winery commenced in 1992. The first wine from Cabernet Sauvignon and Shiraz was produced in 1996. The Cellar Door opened for sales on February 1999.

The Winery is nestled in the bottom of a Valley of the Southern Fleurieu Peninsula Hills at Hindmarsh Valley just 8 kilometres from the sea.

The area enjoys a gentle maritime climate with long dry summers ideal for producing premium cool climate wines. Wines are made from quality grapes hand-picked during March/April from a low yielding handpruned estate Vineyard.

Stop 3 - Wine tasting - Parri Estate



Parri Estate is a family wine company established by Peter, Alice and John Phillips in 1998. Their aim is to produce wines that are a unique reflection of the region in which they are grown and the focus is very much on producing high quality estate grown wines, and equally, remain committed to both the environment and the consumer.

The Kaurna people, traditional owners of the Southern Fleurieu Peninsula used the word "Parri" to describe the rivers, creeks and gullies that surrounded them.

Return to Blackwood aprox. 5.30pm

Cost of trip \$30 per person includes lunch.

To book contact Steve Ph 8278 5718.

Limited number of seats available. Preference given to club members.

The final word on nutrition and health.

1. The Japanese eat very little fat and suffer fewer heart attacks than the English.
2. The Mexicans eat a lot of fat and suffer fewer heart attacks than the English.
3. The Chinese drink very little red wine and suffer fewer heart attacks than the English.
4. The Italians drink a lot of red wine and suffer fewer heart attacks than the English.
5. The Germans drink a lot of beer and eat lots of sausages and fats and suffer fewer heart attacks than the English.

CONCLUSION: Eat and drink what you like. Speaking English is apparently what kills you.

Members' Duty Roster 2012

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.

August	September	October
Richard Blake	Mike Butcher	Bob Carmichael
John Greening	Paul Hakendorf	David Hamilton
Edda Johansson	David Johnston	Robert Keen
Bob Morton	Bill Neubauer	Mario Nocita
Jan Skjemstad	Glenn Snook	Richard Williams
George Walusiak	Trevor Ward	Trevor Ward

2012/13 Committee

President	Bob Morton	8278 5916
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718

Members

Brian Ferris	Deputy Chairman/ Wine Sales	8278 6227
David Tulloch	Newsletter	8270 1907
Glenn Snook	Competitions	8370 3390
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400

Property Officers	Bill Neubauer	8278 8866
	Roger Pounder	7220 4985
Library	Ron Holmes	8278 8056

BWBC Patron Geoff Patrilli

Life Members

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

2012 Social Events

Proposed social events for 2012. Full details and changes will be in following newsletters.



Bus Trip	Fleurieu Peninsula Wineries October 28th
End of Year Show	Sunday December 2nd Blackwood Football Club

ANAWBS 2012

Important dates

Entries close Mon 10th September
Entries sorted Mon 10th & Tue 11th September
Beer Judging Fri 14th & Sat 15th September
Wine Judging Tue 18th & Wed 19th September
Presentation Function Sun 23rd September 1pm
Please enter these dates in your diary and contact the ANAWBS committee to volunteer your services.

The French humorist, Aurelien Scholl, was at the same time, as many Frenchmen are, a gourmet, or lover of rich viands and wines. A tavernkeeper was loudly praising the claret he was just serving to the writer and his friends. "You must admit, Monsieur Scholl," he said, "that you, an amateur, do find this claret the most generous wine you ever drank." "Most generous, indeed," was the reply; "it has given away all the good it possessed."

Blackwood Winemakers and Brewers Club Inc.

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 Deadline

2nd Wednesday of each month.
Contact David Tulloch
davidt@internode.on.net



Laboratory Wine Analysis

GRAHAM STALLARD

BACHELOR AGRICULTURAL BUSINESS (WINE) — ASSOC. DIP. WINE MARKETING

Label Design — Wine Education

27 White Ave., Lockleys — Phone: 8352 3714