



BWBC

Old Wine Night

news

August 2013

Blackwood Winemakers and Brewers Club Inc.

Winter Wine Sales

The Club has managed to get further supplies of wine for sale all at great prices.

Accolade (formerly Hardy's)

Sparkling Chardonnay Pinot Noir	SOLD OUT-
Sparkling Shiraz	\$95 per dozen
Unlabelled Sauvignon Blanc Semillon	\$70 per doz

Heartland Wines

2010 Stickleback Red	SOLD OUT
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Please contact Steve on 8278 5718 or 0412693394 if you would like to purchase any of these Wines – only very limited supplies left.

Competition Results

Competitions held at our July Meeting

Interclub wine competition

1st Glenn Snook 17.25pts - 2005 Shiraz
(Blewitt Springs)

2nd David Lewis 17pts - 2010 Shiraz
(Barossa Valley)

3rd Bempton Estate 16.5pts - 2010 Cabernet
(Langhorne Creek)

Blackwood War Memorial Hall

The Committee of the Hall is holding a quiz night at the hall on Saturday 2nd November 2013 commencing at 7.00pm to raise funds for the ongoing maintenance and improvements to the hall where we hold our monthly meetings. Tickets are \$10 each and can be booked by ringing the Secretary of the Hall – Jan Westley on 8278 2980 or emailing her on westley4@bigpond.com.au Please consider coming along and bringing some friends. There will be tables of ten and it is BYO supper and drinks. We need to make up a BWBC table.



WINERY TOUR

SUNDAY 20th OCTOBER

\$25 per person

8.30 a.m. for 8.45 a.m.	Depart Blackwood
9.30 a.m.	Wirra Wirra Winery morning tea
10.15 a.m.	Barrel Tasting, Winery tour
11.30 a.m.	Goodieson Brewery or Kangarilla Winery
12.15 p.m.	swap groups
1.15 p.m.	McLaren Vale Hotel lunch
	(main meal – schnitzel, roast of the day, fish)
	(members to purchase drinks from the bar)
2.30 p.m.	Tintara Winery tour & tastings
4.15 pm	Depart McLaren Vale
5.00 p.m.	Arrive Blackwood

For bookings see form on page 6

Next Meeting Wednesday August 21st 7.30pm

Speaker - Liz Hugo
from Hugo Wines

Competition

Vintage Red wine 4yr and older

ANAWBS News

Delivery of Entries

Winequip: Friday 20th September

Waite Campus: Monday 23th September

Volunteers are needed for the following days

Monday 23 September - sorting entries

Tuesday 24 September – sorting entries

Friday 27 September – Beer Judging

Saturday 28 September – Beer Judging

Tuesday 1 October - Wine Judging

Wednesday 2 October - Wine Judging

Sunday 6 October – Presentation Day

I have a roster with some names on but we need a few more.

If you are able to help out at ANAWBS any day or morning 9am -1pm or afternoon 1pm-5pm can you please contact

Ian Maxfield

Phone: 08 83705400 Mobile: 0434353751

Email: maxie30@bigpond.com

This year only people who are on the roster will be entitled to a free lunch at the Lirra Lirra Cafe.

Full details for ANAWBS can be found on the web site www.anawbs.org.au

34th 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 classes

Major Trophies

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

Entries Close

Adelaide: Monday 23rd September 2013

Interstate: Thursday 12th September 2013

Presentation Day

Sunday 6th October 2013 1pm

Charles Hawker Lecture Theatre

Waite Campus

University of Adelaide

Urrbrae SA

Further Information &

Entry Forms

Secretary

anawbs@ananwbs.org.au

or visit our web site



ANAWBS Sponsors



SCARPANTONI
WINES OF MCLAREN VALE





Member profile

Brian Ferris

Brian Ferris has been on the committee of the BWBC for many years and was elected president in 2013.



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

Just announced my retirement after 43 years teaching and 31 years at Westminster School.

What are your interests/hobbies?

Sports – many and varied; Reading; Musicals; Wine Appreciation.

How did you come to join the BWBC?

Bus Trip to Langhorne Creek region – impressed with the Club, the friendly nature of members and their positive welcome.

How did you become interested in wine/beer?

University life and football/cricket/sporting interests of a post-match event, plus the right of passage (21st) when life around the keg or glass of wine was our Saturday night event.

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

Many and varied wine styles – no one single focus and keen to keep exploring the new varieties.

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

McLaren Vale is of interest as I spent a week long University Geography Camp there, mapping and “drinking” in the region.

What is your most memorable wine/beer related experience?

Any social – public or private function with friends is quite reasonable.

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?

Have been part of the Beginners Wine Group, with Greg Jackson, on a couple of occasions, and with retirement, looking to further that involvement.

From Soil to Wine:

Etude Wines Profiles their Vineyard Soils

In the aisle of your favorite wine shop, you are confronted with a plethora of options displayed on the shelves. You've decided on a Pinot Noir, but that doesn't make your selection much easier. You find numerous shelves of the same varietal and wonder, 'Aren't they all the same?' But it's so much more than red versus white or Cabernet Sauvignon versus Pinot Noir, and Etude Wines can help explain why. "Etude was founded on the philosophy that winemaking begins in the vineyard long before the harvest and that superior grape growing diminishes the need for intervention by the winemaker, resulting in authentic varietal expression," explains Etude's winemaker Jon Priest. What is it about the vineyard that creates such distinction in the wines? Various clones and rootstocks are used, but even those decisions are based on something even more elemental: vineyard soils. With this in mind, Etude carried out a complete remodeling of its tasting room in 2009. The goal was not only to expose guests to its wines, but also to introduce them to the source on which the grapes are grown, leaving each guest with a better idea of the soils that support the vines, the differences between various soils, and the correlations between the vineyard and the finished wine. While tasters sip happily, they can look at displays of eight different soil profiles that were recreated from the vineyards where Etude's wine grapes are sourced. Three profiles are from grower vineyards in St. Helena, Oakville, and Rutherford American Viticultural Areas (AVAs), and the other five are from Etude's Estate Vineyard at Grace Benoist Ranch in the Carneros AVA. When the vineyard was planted, there was much to be considered: the slope and aspect, the microclimates, and the soils. Soil pits were dug and examined by a soil scientist and a geologist to determine the soil series and parent material found throughout. Each soil offers different water-holding capacity, chemistry, and inherent vigor capacity. The nine soil series identified were Kidd, Los Robles, Haire, Goulding, Laniger, Clear Lake, Tuscan, Zarrora, and Toomes. These classifications were a jumping-off point for the block design which included vine training, trellis design, vine and row spacing, and the clone and rootstock selection. Most of the vineyard blocks are eight acres or less in size, which aids in capturing the changing soils throughout the vineyard. Once the rootstocks were chosen it was time to determine the appropriate varieties and clones to plant throughout the vineyard. The vineyard team set out to plant a little over 520 acres, of which about half is planted to Pinot Noir with approximately 17 different clones, creating a wealth of diversity. Etude currently produces a Chardonnay, a Pinot Gris, a Pinot Blanc, a Pinot Noir rosé, and four different Pinot Noirs from its Estate Vineyard. Fruits for the Temblor Pinot Noir, Deer

Camp Pinot Noir, and Heirloom Pinot Noir are grown in Tuscan Cobbly Clay, Kidd Stoney Loam, and Goulding Toomes Complex, respectively. Grapes are grown in all of the soil types and combined to make the Carneros Pinot Noir. What catches most people's eyes when looking at the soil profiles in which Pinot Noir grapes are grown is the distinct variation in the soils, despite the fact that they are all used to grow vines of the same variety. In some instances, the blocks are less than 100 feet away from each other but look and act completely different. The soil displays were recreated from photos of the original soil pits and the soil scientists' pit descriptions. The profiles are not to scale due to design purposes and, in some instances, because rocks had to be broken to fit into the containers; however, the designers maintained the ratios and constituents of each horizon. For each profile, the horizons were dug by hand from the selected blocks. The soil was placed into picking bins, labelled, and transferred to Etude for construction. Soils were dried before each horizon was painstakingly layered into Plexiglas containers that were created exclusively for Etude's tasting room. The entire process took nearly a month to complete. Once the vessels were filled, they were transferred to the tasting room and placed into displays that run along one of the tasting room walls. The final result was not only educational, but a work of art. The soil profiles were so successful in the tasting room that the Etude team created similar portable versions focusing on the soil profiles for its Pinot Noir programs. This design includes the four Pinot Noir soil profiles, which are presented in conjunction with the four Pinot Noirs made from the fruit grown in each respective soil. As part of the display, an iPad application provides a deeper dive into each soil profile, a comprehensive presentation of Etude's Estate Vineyard at Grace Benoist Ranch, and information on all of Etude's wines.

Published in Soil Horizons (2013).

Thanks to Richard Blake for the Article.

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	John Callus
Lindsay Elliott	Brian Ferris	Jonathon Ferris
Roger Hughes	Tony Iaccarino	Arthur Ingram
Mario Micarone	Bob Morton	Bill Neubauer
Peter Rowe	Bill Selge	Jan Skjemstad
Jacob Van Eyk	Pat Vartuli	Paul Vartuli

2013

Social Events



ANAWBS - presentation day 6th October

October Bus Trip - 20th October Southern Vales

Wine Bottling

Presentation Day - Sunday Dec 1st

2013 Meeting Program

September Beer for Beginners – Chris Bills

October ANAWBS – Club Medal/Trophy winners

See later newsletters for more details

Blackwood Winemakers and Brewers Club Inc. 2013/14 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718

Committee Members

Richard Blake	Deputy President and Speaker Co-ordinator	8278 5530
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400
David Tulloch	Newsletter	8270 1907
Des Williams		8370 2363

Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

Patron

Geoff Patritti

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 Wednesday of each
month.

Contact davidt@internode.on.net



www.bwbc.org.au

BLACKWOOD WINEMAKERS AND BREWERS CLUB

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WINERY DAY TOUR – SUNDAY 20th OCTOBER 2013

NAMES ATTENDING:

COST: (circle)

\$25

\$50

PAYMENT:

CASH

CHEQUE

EFT

(BSB 105-900 Acc 137298740)
Bank SA Blackwood

SIGNATURE:

Bookings with payment to Treasurer
Numbers are limited, book early.

Steve Potiuch 8278 5718 or at the next meeting.