

BWBC newsletter

Next Meeting
Wednesday
August 16th
Start at 7.30pm

Speaker
Andrew Williams
Mead

August Competitions
Red Wine 4 years
and older
Glenn Snook Trophy

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Banner photo: Mt Lofty Vineyards

Mead

"Sustenance of the gods"

Mead is a fermented alcoholic drink. It is made from honey. Its history is possibly as old as that of beer. It is made by mixing honey, water, and yeast. Some kinds of mead also include spices or fruit. Mead is sometimes called "honey wine".

Pottery vessels dating from 7000 BC discovered in northern China have shown chemical signatures consistent with the presence of honey, rice, and organic compounds associated with fermentation. In Europe, it is first attested in residual samples found in the characteristic ceramics of dated around 2800–1800 BC. The earliest surviving description of mead is in the hymns of the Rigveda, one of the sacred books of the historical Vedic religion and (later) Hinduism dated around 1700–1100 BC. During the Golden Age of Ancient Greece, mead was said to be the preferred drink. Aristotle (384–322 BC) dis-



Andrew Williams beer judging at ANAWBS

cussed mead in his *Meteorologica* and elsewhere, while Pliny the Elder (23–79 AD) called mead *militites* in his *Naturalis Historia* and differentiated wine sweetened with honey or "honey-wine" from mead. The Hispanic-Roman naturalist

Columella gave a recipe for mead in *De re rustica*, about 60 AD.

Take rainwater kept for several years, and mix a sextarius (546ml) of this water with a [Roman] pound (about 1/3 kg) of honey. For a weaker mead, mix a sextarius of water with

nine ounces (about 1/4 kg) of honey. The whole is exposed to the sun for 40 days, and then left on a shelf near the fire. If you have no rain water, then boil spring water.

The legendary drinking, feasting and boasting of warriors in the mead hall is echoed in the mead hall *Din Eidyn* (modern day Edinburgh) as depicted in the poem *Y Gododdin*, attributed to the poet Aneirin who would have been a contemporary of Taliesin, an early Brythonic poet of Sub-Roman Britain

Later, taxation and regulations governing



the ingredients of alcoholic beverages led to commercial mead becoming a more obscure beverage until recently. Some monasteries kept up the old traditions of mead-making as a by-product of beekeeping, especially in areas where grapes could not be grown, a well-known example being at Lindisfarne, a tidal island off the northeast coast of England, where mead continues to be made to this day, albeit not in the monastery itself. Locally mead is made by Maxwell Wines in the McLaren Vale and Chateau Dorrien Wines in the Barossa Valley

Mead in modern times is a relatively unknown and untried beverage and is reasonably inexpensive and straightforward to make. It is a versatile drink which can be drunk hot or cold and can be used as a starting point to create some wonderful and flavour-some drinks be they cooling or refreshing on a hot summer's day or warming and spicy for a cold winter's night. BWBC member Andrew Williams will give a presentation on the topic of mead, a topic he believes the club may not have covered before and hopes there will be lot of input from members as well. During the evening there will be a tasting of four different types of mead:

- a sparkling mead,
- a still mead wine,
- a spiced mead (metheglin)
- a fortified mead.

A basic recipe will be given for members to attempt to make their own spiced mead at home.

If you are unable to attend the meeting a copy of Andrew's presentation will be available on our web site (newsletter page) after the presentation.

Interclub Red Wine Competition

Hosted by the Blackwood Club July 19th

Results

Place	Club	Wine Maker	Style	Points
1st	Blackwood	Thumbs Up	Grenache 2016	17.5
2nd	Blackwood	David Lewis	Shiraz 2013	17
3rd	Blackwood	Chris Loveless	Negroamaro 2015	33

Number of Entries

0 from Adelaide Club
27 from Blackwood Club

Judges

Dan Traucki
Scott Heidrich

Fine Wine Tasting Event for 2017

Sunday afternoons don't get much better in Aberfoyle Park. Gavin's house was turned into a smorgasbord of food and wine. Attendance was great with guests from both the Adelaide and Blackwood wine clubs, with a few close family wine snob friends, in a huddle around the pool table housing fine wine and delicious food.

Dan Traucki had his own master class, bringing a 11 year old Jacobs Creek Trilogy magnum and a 1998 Tim Adams Fergus magnum. Amazing how this relatively cheap champagne can change into something deliciously tasting. The Fergus was very nice and did not disappoint any of the samplers. A bonza day with lovely friends doing what I like....Sharing

The picture above were the wines voted the most popular, these were:



- 1st **Farnese Due Lune Nero D'Avola 2010**
A stunning wine with body, excellent fruit
- 2nd **Gnadenfrei Estate 2006 Barossa Grenache**
(Malcolm Seppelt)
This is not Grenache was the comment from everyone, but is a perfect example of this variety. Beautiful
- 3rd **Amery Kay Brothers Hillside Shiraz 2000**
Out of this world
- 4th **Brands Laira One Seven One Cabernet 2010**
Nothing to say... just 23 Gold medals
- 5th **Ladbroke Coonawarra 2001 Shiraz**
A perfect aged wine with plenty more to give.

So if your mouth is watering you should have bought a ticket....

Other wines consumed on the day were Penfolds Bin28 2006, Schilds 2008 Shiraz magnum (in remembrance of Mark Gneil), Passing Cloud Pinot 2015, Passing Cloud Bendigo Shiraz 2012 and many many more.

In total we all drank 39 reds, 6 whites and 3 Champagne. A bloody expensive wine day, but you cant keep them for ever.

A huge thankyou to Anne Marie and both Clubs for their support

Cheers

Gavin Pennell



BWBC Social Program 2017



Film /Dinner Night
Sunday August 27th
5.30pm



Mitcham Cinemas
Mitcham Shopping Centre
119 Belair Road,
Torrens Park SA

Main Course
Fish, Chips & Salad
Chicken Skewers, Satay Sauce, Rice & Salad
Roast Beef & Veg

Dessert
Apple Crumble & Ice Cream
or
Pavlova

Film Details

For a listing of films, screening times, synopsis and trailer please go to the theatre web site www.wallis.com.au/cinemas/mitcham

Some of the titles screening will be
Hamstead
The Dark Tower
American Made
Maudie

Cost

\$35 includes – 2 course dinner, wines and film of choice. Limited Number (55)

Bookings and full payment must be finalised at the August meeting. There are a few places left.

To book contact Ian Maxfield at the meetings
or Ph 0499 039 132

Please indicate your preference for the dinner choices when booking.



Bus Trip

Friday October 27th
Southern Adelaide Hills
Visit 3 wineries

Includes – winery entries and tastings, lunch, bus
Cost - \$35 per person Limited Number (57)
To book contact Ian Maxfield at the meetings
or Ph 0499 039 132

BOOK NOW only a few seats left



Presentation Day

1pm Sunday 1st October 2017
Charles Hawker Lecture Theatre,
Waite Campus, University of Adelaide,
Waite Road, Urrbrae

A great opportunity to taste wines from amateur wine makers from all over Australia

\$10:00 Entry Fee includes a Souvenir Tasting Glass
Public Tasting of the Wine Entries at 2.30pm.

Christmas and Presentation Day

Sunday December 3rd
Blackwood Football Club
\$20 per member and partner
\$25 non members



- * Live Music
- * Club Presentation Day
- * Lucky Door prizes
- * ANAWBS raffle
- * Highlights from the past year
- * Great fun day

BOOK NOW

Social Event Bookings

Bookings for the Film night , Bus trip and Christmas Show can be made by contacting Ian Maxfield at the meetings or Ph 0499 039 132.





ANAWBS 2017

This will be the 38th year the event has been hosted by the Blackwood Winemakers and Brewers Club and the Amateur Wine Makers and Brewers club of Adelaide. The venue will again be at The University of Adelaide - Waite Campus.



Wanted for ANAWBS

ANAWBS is jointly hosted by The Amateur Winemakers and Brewers Club of Adelaide and Blackwood Winemakers and Brewers Club. This competition, which is the largest amateur wine and beer competition in Australia, is co-ordinated by a committee of representatives of both clubs. The committee relies on volunteers to help on the competition days. If you can spare some time on any of the days listed, either morning, afternoon or both please contact Ian Maxfield at the next BWBC meeting, mobile 0499 039 132 or Sandy Matz at the next Adelaide Club meeting, mobile 0414 747 657 ph 83578039. If you volunteer for a full day, lunch will be provided. It's a great opportunity to be involved in the competition and be able to taste some great beers and wines. A roster will be compiled of volunteers and you will be contacted to confirm date and times.

Date	Activity	Time	No. Volunteers Required
Monday 18th September	Unpacking and sorting entries	9am - 4pm	12
Tuesday 19th September	Unpacking and sorting entries	9am - 4pm	10
Saturday 23th September	Stewarding for beer judging	9am - 4pm	7
Sunday 24th September	Stewarding for beer judging	9am - 4pm	7
Monday 25th September	Set up for wine judging	9am - 4pm	6
Tuesday 26th September	Stewarding for wine judging	9am - 4pm	7
Wednesday 27th September	Stewarding for wine judging	9am - 4pm	7
Saturday 30th September	Presentation Day preparation	9am - 4pm	6
Sunday 1st October	Presentation Day	11am - 4pm	10

ANAWBS - Important dates for entries

Entries can be dropped off at Winequip, 12 Hamilton Terrace, Newton SA up till Friday 15th at 5pm
or

The Waite Institute, Wine Laboratory - General Teaching Lab 7d (map ref F2) , Southern Barns (next to Sensory Lab)

Monday 18th September 9 - 4pm or Tuesday 19th 9 - 12 noon (Late entries will not be accepted)

(Refer to map at www.adelaide.edu.au/campuses/mapscurrent/waite.pdf)

Entries can only be accepted at the Waite on these days DO NOT send entries to the Waite at any other times.

Presentation Day

1pm Sunday 1st October 2017

Charles Hawker Lecture Theatre, Waite Campus, University of Adelaide, Waite Road, Urrbrae, SA (map ref E2)

\$10:00 Entry Fee includes a Souvenir Tasting Glass

Public Tasting of the Wine Entries at 2:30pm.

(Refer to map at www.adelaide.edu.au/campuses/mapscurrent/waite.pdf)

For more information and entry forms go to www.anawbs.org.au





Saturday 28th October 10am- 5pm
 Sunday 29th October 11am -sunset.
 Robe Institute Hall

Entries close 20th October
 Free entry

Adelaide Entries can be dropped off at
 Home Ideas Centre
 113 Anzac Highway Ashford
 (Corner of South Road and Anzac Highway)
 1 -20th October
 Weekdays 9am - 5pm
 Weekend !!am - 4pm

For full details and entry form
www.robe.com.au/events/



2017 BWBC Wine Bottling Day

Scarpantoni Wines
 Scarpantoni Drive
 McLaren Flat

Friday 3rd November 9am start

The Wine

- 1200 lt - Scarpantoni 2016 McLaren Vale Cabernet Sauvignon
- 900 lt - Scarpantoni 2016 McLaren Vale Shiraz
- 900 lt - Scarpantoni 2016 McLaren Vale Premium Shiraz

The Club will return to the popular Scarpantoni Winery for the 2017 bottling. As usual we need all the help we can get so please come along and help. It's also a great social day. Lunch will be provided.

To make this bottling a success we need every club member to sell some wine, and we would like wine to be preordered and paid for and if possible picked up on the day.

This is the Club's major fund raiser for the year and we urge all members to sell the wine, whether to friends, family or purchase for oneself.

Tasting Notes will be available soon.

Please can you let Ian Maxfield 0499 039 132 know if you intend to help on the bottling day so we can organise the catering.

Wine for Sale

Sauvignon Blanc

The club has been fortunate in purchasing a limited number of cases of 2016 Adelaide Hills Sauvignon Blanc from Lambrook Winery. The wine will be available for tasting and purchase at the July meeting.

Lambrook Sauvignon Blanc 2016 is in Tony Loves top 100 wines with a score of 93 and a price tag of \$20 per bottle – the club is selling it under our own label for \$95 a dozen (just less than \$8 a bottle). This is exactly the same wine.

ONLY 3 DOZ LEFT - BE QUICK

This wine was awarded 93 points in the Advertisers top 100 wines list.



Lucky Door Prize

The committee has introduced a lucky door prize at each meeting.

To get a ticket you must be there before 7.30pm.

Beginners Beer Making Group



The club has all the equipment needed to make full mash beer. If you would like to join a small group to learn how to use this equipment please contact David Tulloch or Chris Bills. The next beginners group will make a Dark Ale.

BWBC 40th Anniversary

As part of the 40th anniversary celebrations the committee is interested in gathering as much information about the club as possible. If you have any of the older newsletters (pre 2005), photographs, newspaper clippings or other artefacts please contact the committee.



Club Bottling 1979

Membership Register

The Club needs to keep the register up to date. Please could you check with our membership officer Rick Blake at the next meeting or Ph 8278 5530 to see if your listed details are correct.



Wine making Equipment for Sale

Referring to my phone conversation with you today I am listing the winemaking equipment we are wishing to sell. I have been winemaking at home with a group of friends since 1991 and have thoroughly enjoyed the whole experience, but unfortunately there are two reasons why I have to cease doing it. For medical reasons I cannot drink alcohol anymore and as I am getting older we have chosen to move soon to a smaller house which is most unsuitable for winemaking. We are wishing to sell the following.

Item	Retail	Suggested Selling Price
Basket Press 50 x 65 cm	\$1200	\$500
Motorised Crusher	\$750	\$400
Fermenter 1,000 lt	\$385	\$200
Fermenter 750 lt	\$750	\$150
2 x 400 lt. Stainless steel containers with lids @ \$686 each	\$1372	\$500ea
1 only Stand	\$100	\$50
Corker	\$100	\$50
10 x 60 lt. Plastic containers Food grade	\$900	\$60 ea
2 x 30 lt. Plastic containers Food grade	\$66	\$15 ea
1 x 25 lt. Demijohn	\$60	\$20
Barrique stainless steel stirrer	\$235	\$100
2 Bottling Controllers		\$20
Hydrometer baume scales	\$33	\$20

All the above items are stored at our house at 5 Marina Avenue, Belair. If interested please Contact me JOHN MADELEY Phone 8278 5183 or 0411 448 302, email madelli @optusnet.com.au You may also contact Trevor Brettig Phone 8278 5074 or 0427 785 070
Cheers
John Madeley

Name Tags

Members are pleased asked to wear their name tags to all meetings, it helps to get to know who is who and particularly helpful for new members to get acquainted. If you do not have a badge or have lost yours please contact the membership officer Richard Blake.

Top accolade for amateur winemaker

A Hills winemaker has gone from hand picking grapes destined to rot on a friend's vineyard, to winning the nations top amateur winemaking award.

Phillip Rice was crowned the Most Successful Grape Wine-maker of 2016 at the annual Australian Amateur Wine and Beer Show (ANAWBS).

Mr. Rice sources the fruit for his wine production from a friend's vineyard at Basket Range.



Brian Ferris and Phillip Rice at ANAWBS

"I started out just collecting fruit that usually goes to waste by just cleaning around the posts," he said. "It was usually the fruit missed by the harvester." As his winemaking skills developed, the vineyard owner was prepared to give Mr. Rice, much more of the vineyard's produce. "Once he tasted the product, he generously gave me 150-200kg of the fruit to continually produce the wine," he said

.Winemaking Course

"That can generally make about 80 bottles worth. Although it's largely dependent on the condition of the fruit and what type of wine you're producing." The Nairne resident was drawn to his hobby after he studied winemaking in 2005 and received multiple compliments on his results.

Now into his 11 th year, Mr Rice produces about 800-1200 bottles a year. A range of production equipment in his backyard shed. "I've got got a crusher, a de-stemmer and a basket press," he said. "I have stainless steel tanks and I use very good quality oak chips.

"I've also invested in a bottle machine and a screw cap machine just so I'm completely independent in my approach from start to to finish."

The ANAWBS event hosted beer and winemakers from all over the country, with 131 beer entries and 435 wine entries.

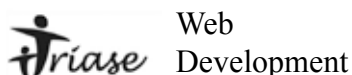
Mr Rice scored outstanding results for his 2015 Kersbrook Chardonnay and 2016 Kersbrook Cabernet Sauvignon. By using a traditional French method, Mr Rice also achieved a high score for his 2015 Pinot Noir Sparkling. "That particular wine was made using method called methode traditionnelle," he said. "It basically just means that the wine is fermented in the bottle." The 57-year-old insists that the accolades have never been something that drives him but are something of which he can be proud. "I never set out to become winemaker of the year," he said. "It's the ultimate accolade." "I'm pleased that I can make a product worthy of not only my own effort but also the high quality fruit that I'm able to access."

From The Courier - November 2 2016 by Tom Staggard



ANAWBS Sponsors

Please support them.



Blackwood Winemakers and Brewers Club Inc.

2016/17 Committee

Brian Ferris	President	8278 6227
Chris Bills	Secretary	8370 6279
Ian Maxfield	Treasurer	0499 039 132

Committee Members

Richard Blake	Deputy President Membership	8278 5530
Ann-Marie Franklin	Speaker Co-ordinator	0406 338 166
David Lewis	Technical Officer	8277 5053
Bernie Morgan	Competition Co-ordinator	8370 2145
Steve Potiuch	Social Co-ordinator	8278 5718
David Tulloch	Newsletter, Website	8270 1907
Des Williams	First Aid Officer	8370 2363

Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

Patron Geoff Patriitti

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.



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.

Past copies of the newsletter are available on our web site www.bwbc.org.au

Items for Sale

If you have any wine or beer making equipment or other items for sale or any other items of interest to members please let the editor know so we can advertise it in the newsletter or if urgent send out an email to members.

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 2017

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.

August	September	October
Roger Hughes	Robert Keen	Rob Walker
Jan Skjemstad	Manfred Kurmis	Malcolm Snell
Dean Swinden	Jacob Van Eyk	Ian Di Bartolo
Brian Kearvell	Brian Cloudesley	David Henry Clarke
Andrew Bills	Andrew Williams	Brenton Pain

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

