



BWBC

AGM 2011

news

February 2011

Blackwood Winemakers and Brewers Club Inc.

Annual General Meeting 2011

The AGM will be held at our February meeting. The AGM will involve presentations of annual reports, election of office bearers and committee and the setting of the membership fee for 2011.

Election of office bearers and committee members.

Financial Club members may nominate at the General meeting preceding the Annual General Meeting, at the Annual General Meeting, or in writing to the Chairman or Secretary prior to the Annual General Meeting. Nominees should be seconded by Financial Club members.

All members of the current committee have indicated their willingness to continue in their roles.

BWBC Speaker Program

The committee would still like to receive suggestions for possible speakers for our meetings this year. If there is someone you know from the wine industry, academia, or someone that could give an interesting presentation to our members please let the committee know so we can follow up on the idea.

Survey of members

At the January meeting it was requested that we should expand the white wine section to include other vintages and also include rose. Competitions

for these wine varieties were held in the past but for some reason have been dropped – may be due to lack of entries.

To assist the committee with a decision re the introduction of a non-vintage white wine competition and a rose competition, there will be a survey form distributed at the February meeting so we can get an idea of the possible number of members who would like to enter wines in these classes.

ANAWBS

There will be a report and discussion on the planning for the 2011 ANAWB's Competition. We are still looking for members to volunteer to help either by serving on the committee or being available to help with various tasks through out the year and particularly at competition time. Please contact Bob Morton.

Know your wine terms

Whilst we are familiar with many terms used to describe wine and wine making there are many with which we are less familiar and some that we have probably never heard of.

This list of terms was published in "The Grapevine", the newsletter of the Wine Guild of SA Inc. Permission to reprint this article was given by the Wine Guild. Additions to this list were obtained from Wikipedia.

Next Meeting Wednesday February 16th 7.30pm

AGM

Aeration: The process of letting a wine “breathe” in the open air, or swirling wine in a glass. It’s debatable whether aerating bottled wines (mostly reds) improves their quality. Aeration can soften young, tannic wines; it can also fatigue older ones.

Appellation: Defines the area where a wine’s grapes were grown, such as Bordeaux, Gevrey-Chambertin, Alexander Valley or Russian River Valley. Regulations vary widely from country to country. In order to use an appellation on a California wine label, for example, 85 percent of the grapes used to make the wine must be grown in the specified district. See also appellation d’origine contrôlée.

Appellation d’Origine Contrôlée (AOC): The French system of appellations, begun in the 1930s and considered the wine world’s prototype. To carry an appellation in this system, a wine must follow rules describing the area the grapes are grown in, the varieties used, the ripeness, the alcoholic strength, the vineyard yields and the methods used in growing the grapes and making the wine.

Aroma: Traditionally defined as the smell that wine acquires from the grapes and from fermentation. Now it more commonly means the wine’s total smell, including changes that resulted from oak aging or that occurred in the bottle--good or bad. “Bouquet” has a similar meaning.

Astringent: Describes a rough, harsh, puckery feel in the mouth, usually from tannin or high acidity that red wines (and a few whites) have. When the harshness stands out, the wine is astringent.

Austere: Used to describe relatively hard, high-acid wines that lack depth and roundness. Usually said of young wines that need time to soften, or wines that lack richness and body.

Balance: A wine has balance when its elements are harmonious and no single element dominates.

Barrel Fermented: Denotes wine that has been fermented in small casks (usually 55-gallon oak barrels) instead of larger tanks. Advocates believe that barrel fermentation contributes greater harmony between the oak and the wine, increases body and adds complexity, texture and flavour to certain wine types. Its liabilities are that more labour is required and greater risks are involved. It is mainly used for whites.

Body: The impression of weight or fullness on the palate; usually the result of a combination of glycerin, alcohol and sugar. Commonly expressed as full-bodied, medium-bodied or medium-weight, or light-bodied.

Botrytis Cinerea: Called the “Noble Rot.” A beneficial mold or fungus that attacks grapes under certain climatic conditions and causes them to shrivel, deeply concentrating the flavours, sugar and acid. Some of the most famous examples come from Sauternes (Château d’Yquem), Germany and Tokay.

Bouquet: The smell that a wine develops after it has been bottled and aged. Most appropriate for mature wines that have developed complex flavours beyond basic young fruit and oak aromas.

Brix: A measurement of the sugar content of grapes, must and wine, indicating the degree of the grapes’ ripeness (meaning sugar level) at harvest. Most table-wine grapes are harvested at between 21 and 25 Brix. To get an alcohol conversion level, multiply the stated Brix by .55.

Buttery: Indicates the smell of melted butter or toasty oak. Also a reference to texture, as in “a rich, buttery Chardonnay”

Carbonic Maceration: Fermentation of whole, uncrushed grapes in a carbon dioxide atmosphere. In practice, the weight of the upper layers of grapes in a vat will break the skins of the lowest layer; the resultant wine is partly a product of carbonic maceration and partly of traditional fermentation of juice.

Charmat: The Charmat process is known as Metodo Charmat-Martinotti (or Metodo Italiano) in Italy, where it was invented and is most used. The wine undergoes secondary fermentation in stainless steel tanks or steel vessels covered with vitreous enamel rather than individual bottles, and is bottled under pressure in a continuous process. Many grape varieties, including Prosecco, are best suited for fermentation in tanks. Charmat method sparkling wines can be produced at a slightly lower cost than méthode champenoise wines

Chewy: Describes rich, heavy, tannic wines that are full-bodied.

Cigar Box: Another descriptor for a cedary aroma.

Clean: Fresh on the palate and free of any off-taste. Does not necessarily imply good quality.

Clone: A group of vines originating from a single, individual plant propagated asexually from a single source. Clones are selected for the unique qualities of the grapes and wines they yield, such as flavor, productivity and adaptability to growing conditions.

Closed: The term closed is used to denote that the wine is not showing its potential, which remains locked in because it is too young. Young wines often close up about 12-18 months after bottling, and depending on the vin-

tage and storage conditions, remain in such a state for several years to more than a decade.

Cloudiness: Lack of clarity to the eye. Fine for old wines with sediment, but it can be a warning signal of protein instability, yeast spoilage or re-fermentation in the bottle in younger wines.

Cloying: Describes ultra-sweet or sugary wines that lack the balance provided by acid, alcohol, bitterness or intense flavor.

Coarse: Usually refers to texture, and in particular, excessive tannin or oak. Also used to describe harsh bubbles in sparkling wines.

Complexity: An element in all great wines and many very good ones; a combination of richness, depth, flavor intensity, focus, balance, harmony and finesse.

Corked: Describes a wine having the off-putting, musty, moldy-newspaper flavor and aroma and dry aftertaste caused by a tainted cork.

Delicate: Used to describe light- to medium-weight wines with good flavors. A desirable quality in wines such as Pinot Noir or Riesling.

Dense: Describes a wine that has concentrated aromas on the nose and palate. A good sign in young wines.

Depth: Describes the complexity and concentration of flavors in a wine, as in a wine with excellent or uncommon depth.

Disgorgement: A step in the traditional process of sparkling wine production where the cork and the lees are removed without losing large quantities of the liquid, and a varying amount of sugar is added. Until this process was invented (by Madame Clicquot in 1816), Champagne was cloudy, a style still seen occasionally today under the label *méthode ancestrale*. Modern disgorgement is automated by freezing a small amount of the liquid in the neck and removing this plug of ice containing the lees.

Dry: Having no perceptible taste of sugar. Most wine tasters begin to perceive sugar at levels of 0.5 percent to 0.7 percent.

Dumb: Though the term dumb is sometimes used as a synonym for closed, it really has a more complex meaning. The dumb phase of a wine (generally red) is that period of transition from its youth to maturity. Shortly after bottling, a wine may be luscious, with rich, ripe aromas & flavors. However, after a certain period of time (usually several months), such a wine may begin to close down the fruit & begins to decrease before the complexities of maturity have fully developed. During this period the wine simply doesn't taste very good. Vintners have no idea what causes this phenomenon but do agree that the time

frame for this dumb phase, which can last for several years, is completely unpredictable.

Early Harvest: Denotes a wine made from early-harvested grapes, usually lower than average in alcoholic content or sweetness.

Earthy: Used to describe both positive and negative attributes in wine. At its best, a pleasant, clean quality that adds complexity to aroma and flavors. The flip side is a funky, barnyardy character that borders on or crosses into dirtiness.

Elegant: Used to describe wines of grace, balance and beauty.

Estate-bottled: A term once used by producers for those wines made from vineyards that they owned and that were contiguous to the winery "estate." Today it indicates the winery either owns the vineyard or has a long-term lease to purchase the grapes.

Fading: Describes a wine that is losing color, fruit or flavor, usually as a result of age.

Fat: Full-bodied, high alcohol wines low in acidity give a "fat" impression on the palate. Can be a plus with bold, ripe, rich flavors; can also suggest the wine's structure is suspect.

Fermentation: The process by which yeast converts sugar into alcohol and carbon dioxide; turns grape juice into wine.

Filtering: The process of removing particles from wine after fermentation. Most wines unless otherwise labeled are filtered for both clarity and stability.

Fining: A technique for clarifying wine using agents such as bentonite (powdered clay), gelatin or egg whites, which combine with sediment particles and cause them to settle to the bottom, where they can be easily removed.

Finish: The key to judging a wine's quality is finish, also called aftertaste--a measure of the taste or flavors that linger in the mouth after the wine is tasted. Great wines have rich, long, complex finishes.

Flabby: Soft, feeble, lacking acidity on the palate.

Flat: Having low acidity; the next stage after flabby. Can also refer to a sparkling wine that has lost its bubbles.

Flinty: A descriptor for extremely dry white wines such as Sauvignon Blanc, whose bouquet is reminiscent of flint struck against steel.

Floral (also Flowery): Literally, having the characteristic aromas of flowers. Mostly associated with white wines.

Fortified: Denotes a wine whose alcohol content has been increased by the addition of brandy or neutral spirits.

Free-run Juice: The juice that escapes after the

grape skins are crushed or squeezed prior to fermentation.

French Oak: The traditional wood for wine barrels, which supplies vanilla, cedar and sometimes butter-scotch flavors. Used for red and white wines. Much more expensive than American oak, it can cost more than \$500 per barrel, as opposed to \$250 for American.

Fresh: Having a lively, clean and fruity character. An essential for young wines.

Fruity: Having the aroma and taste of fruit or fruits.

Grapey: Characterized by simple flavors and aromas associated with fresh table grapes; distinct from the more complex fruit flavors (currant, black cherry, fig or apricot) found in fine wines.

Grassy: A signature descriptor for Sauvignon Blanc and a pleasant one unless overbearing and pungent.

Green: Tasting of unripe fruit. Wines made from unripe grapes will often possess this quality. Pleasant in Riesling and Gewürztraminer.

Harmonious: Well balanced, with no component obtrusive or lacking.

Harsh: Used to describe astringent wines that are tannic or high in alcohol.

Heady: Used to describe high-alcohol wines.

Herbaceous: Denotes the taste and smell of herbs in a wine. A plus in many wines such as Sauvignon Blanc, and to a lesser extent Merlot and Cabernet. Herbal is a synonym.

Hot: High alcohol, unbalanced wines that tend to burn with “heat” on the finish are called hot. Acceptable in Port-style wines.

Late Harvest: On labels, indicates that a wine was made from grapes picked later than normal and at a higher sugar (Brix) level than normal. Usually associated with botrytized and dessert-style wines.

Lees: Sediment remaining in a barrel or tank during and after fermentation. Often used as in sur lie aging, which indicates a wine is aged “on its lees.” See also sur lie.

Legs: The viscous droplets that form and ease down the sides of the glass when the wine is swirled.

Length: The amount of time the sensations of taste and aroma persist after swallowing. The longer the better.

Lingering: Used to describe the flavor and persistence of flavor in a wine after tasting. When the after-taste remains on the palate for several seconds, it is said to be lingering.

Lush: Wines that are high in residual sugar and taste soft or viscous are called lush.

Maceration: During fermentation, the steeping of

the grape skins and solids in the wine, where alcohol acts as a solvent to extract color, tannin and aroma from the skins.

Malolactic Fermentation: A secondary fermentation occurring in most wines, this natural process converts malic acid into softer lactic acid and carbon dioxide, thus reducing the wine’s total acidity. Adds complexity to whites such as Chardonnay and softens reds such as Cabernet and Merlot.

Meaty: Describes red wines that show plenty of concentration and a chewy quality. They may even have an aroma of cooked meat.

Method Champenoise: The labor-intensive and costly process whereby wine undergoes a secondary fermentation inside the bottle, creating bubbles. All Champagne and most high-quality sparkling wine is made by this process. See also charmat.

Must: The unfermented juice of grapes extracted by crushing or pressing; grape juice in the cask or vat before it is converted into wine.

Musty: Having an off-putting moldy or mildewy smell. The result of a wine being made from moldy grapes, stored in improperly cleaned tanks and barrels, or contaminated by a poor cork.

Noble Rot: See *Botrytis cinerea*.

Nonvintage: Blended from more than one vintage. This allows the vintner to keep a house style from year to year. Many Champagnes and sparkling wines are nonvintage. Also, Sherry and the nonvintage Ports, the tawnies and the rubies.

Nose: The character of a wine as determined by the olfactory sense. Also called aroma; includes bouquet.

Nutty: Used to describe oxidized wines. Often a flaw, but when it’s close to an oaky flavor it can be a plus.

Oaky: Describes the aroma or taste quality imparted to a wine by the oak barrels or casks in which it was aged. Can be either positive or negative. The terms toasty, vanilla, dill, cedary and smoky indicate the desirable qualities of oak; charred, burnt, green cedar, lumber and plywood describe its unpleasant side. See also American oak, French oak.

Oxidized: Describes wine that has been exposed too long to air and taken on a brownish color, losing its freshness and perhaps beginning to smell and taste like Sherry or old apples. Oxidized wines are also called maderized or sherrified.

Perfumed: Describes the strong, usually sweet and floral aromas of some white wines.

pH: A chemical measurement of acidity or alkalinity; the higher the pH the weaker the acid. Used

by some wineries as a measurement of ripeness in relation to acidity. Low pH wines taste tart and crisp; higher pH wines are more susceptible to bacterial growth. A range of 3.0 to 3.4 is desirable for white wines, while 3.3 to 3.6 is best for reds.

Phylloxera: Tiny aphids or root lice that attack *Vitis vinifera* roots. The disease was widespread in both Europe and California during the late 19th century, and returned to California in the 1980s.

Pruny: Having the flavor of overripe, dried-out grapes. Can add complexity in the right dose.

Puckery: Describes highly tannic and very dry wines.

Pungent: Having a powerful, assertive smell linked to a high level of volatile acidity.

Racking: The practice of moving wine by hose from one container to another, leaving sediment behind. For aeration or clarification.

Raisiny: Having the taste of raisins from ultra-ripe or overripe grapes. Can be pleasant in small doses in some wines.

Raw: Young and undeveloped. A good descriptor of barrel samples of red wine. Raw wines are often tannic and high in alcohol or acidity.

Residual Sugar: Unfermented grape sugar in a finished wine.

Rich: Wines with generous, full, pleasant flavors, usually sweet and round in nature, are described as rich. In dry wines, richness may be supplied by high alcohol and glycerin, by complex flavors and by an oaky vanilla character. Decidedly sweet wines are also described as rich when the sweetness is backed up by fruity, ripe flavors.

Robust: Means full-bodied, intense and vigorous, perhaps a bit overblown.

Round: Describes a texture that is smooth, not coarse or tannic.

Rustic: Describes wines made by old-fashioned methods or tasting like wines made in an earlier era. Can be a positive quality in distinctive wines that require aging. Can also be a negative quality when used to describe a young, earthy wine that should be fresh and fruity.

Smoky: Usually an oak barrel byproduct, a smoky quality can add flavor and aromatic complexity to wines.

Soft: Describes wines low in acid or tannin (sometimes both), making for easy drinking. Opposite of hard.

Spicy: A descriptor for many wines, indicating the presence of spice flavors such as anise, cinnamon,

cloves, mint and pepper which are often present in complex wines.

Stale: Wines that have lost their fresh, youthful qualities are called stale. Opposite of fresh.

Stalky: Smells and tastes of grape stems or has leaf- or hay-like aromas.

Stemmy: Wines fermented too long with the grape stems that may have been damaged during the crushing process.

Structure: The interaction of elements such as acid, tannin, glycerin, alcohol and body as it relates to a wine's texture and mouthfeel. Usually preceded by a modifier, as in "firm structure" or "lacking in structure."

Tannin: The mouth-puckering substance--found mostly in red wines--that is derived primarily from grape skins, seeds and stems, but also from oak barrels. Tannin acts as a natural preservative that helps wine age and develop.

Tart: Sharp-tasting because of acidity. Occasionally used as a synonym for acidic.

Terroir: The over all environment within which a given varietal grows. Derived from the French word for Earth, "Terre."

Thin: Lacking body and depth.

Tight: Describes a wine's structure, concentration and body, as in a "tightly wound" wine. Closed or compact are similar terms.

Tinny: Metallic tasting.

Toasty: Describes a flavor derived from the oak barrels in which wines are aged. Also, a character that sometimes develops in sparkling wines.

Vegetal: Some wines contain elements in their smell and taste which are reminiscent of plants and vegetables. In Cabernet Sauvignon a small amount of this vegetal quality is said to be part of varietal character. But when the vegetal element takes over, or when it shows up in wines in which it does not belong, those wines are considered flawed. Wine scientists have been able to identify the chemical constituent that makes wines smell like asparagus and bell peppers.

Velvety: Having rich flavor and a silky, sumptuous texture.

Volatile: (or Volatile Acidity) Describes an excessive and undesirable amount of acidity, which gives a wine a slightly sour, vinegary edge. At very low levels (0.1 percent), it is largely undetectable; at higher levels it is considered a major defect.

BWBC Photographers



To add interest to our 2011 current vintage night it has been suggested that we have a current vintage photography exhibition. This is open to all members of the club to show their pictures of club activities during 2011 or any other wine or brewing related images. The pictures can either be submitted as prints, jpeg files for projection or slides (if you still shoot film).

Members' Duty Roster 2011

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.**

Jan	Feb	March
Denise Amos	Peter Bach	David Baker
Brad Dawson	David Dixon	Bill Ekins
Philip Quist	Phil Hicks	Ron Holmes
Ron Head	Michael Lineage	David Tulloch
David Lewis	Ross Robinson	Michael Samuel
Andrew Thomson	Ian Maxfield	Harry Van Borg

2010/11 Committee

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

Members

Brian Ferris	Wine Sales	8278 6227
David Tulloch	Newsletter	8270 1907
Andy Saunders	Membership	8277 0688
Glenn Snook	Competitions	8370 3390
David Lewis		8277 5053
Ian Maxfield		8370 5400

Equipment Officer	Glenn Snook	8278 2177
Library	Ron Holmes	8278 8056

Life Members

Chris Bills, Bill Ekins, Ron Head, Bob Morton, Steve Potiuch, Glenn Snook.



Adelaide Restoration Centre features an extensive gallery of house fittings and fixtures from Victorian through to Art Deco and into the 21st century. Whether you wish to create the stylish charm of a modern design or re-create the classic beauty of the old world.

Adelaide Restoration Centre 32 Magill Road Norwood SA 8363 0708 www.oldadelaide.com.au

2011 Social Events



This years events.

Apple Crush

Film Night

Mid Year Dinner

Wine Bottling

Bus Trip - Adelaide Hills

End of year lunch - Dec 4th

Full information will be published in later newsletters.

For Sale

pH Buffer Solution

pH 4 (Red) 100ml \$3.00

pH 7 (Green) 100ml \$3.00

Chemicals

PMS 1kg pack \$8 Tartaric Acid 1kg pack \$12

Other chemicals available

Contact Glenn Snook 8370 3390 or 0403069024

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

email 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



BWBC 2011

Blackwood Winemakers and Brewers Club Inc.

Competitions

April	Labels, Sparkling Wine & Fruit Wine
May	Ports, Liqueurs and Fortifieds
June	1-3yr old Shiraz
July 5th	Interclub Beer Competition hosted by the Adelaide Club
July	Interclub Red Competition hosted by BWBC
August	Vintage Red wine 4yr and older
September	Club Beer and Stout
	ANAWBSs Closing date for entries 15th
October	ANAWBS Presentation day 2nd
November	Current Vintage Red & White and New Varieties

BWBC meets on the 3rd Wednesday of each month except in December at 7.30. Venue Blackwood Memorial Hall, 21 Coromandel Pde Blackwood
AGM held at the February Meeting.

Committee meetings are held on the 1st Wednesday of each month.

Members Facilities

- Library
- Equipment for loan
- Label Printing
- Wine Testing
- Beginners wine & beer making Groups.
- Wine a& Beer workshops

Social Events

Apple crush	
May	Film Night
July	Mid Year Dinner
September	Club Bottling
October	Bus Trip to Mt Lofty Wine Region
December 4th	End of year Presentation Day

Please refer to the monthly newsletter for more details and changes of dates

2011

January

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BWBC Event