



# BWBC

news

February 2013



Blackwood Winemakers and Brewers Club Inc.



## Cider Making

Shaun Harris will give a talk about his cider making activities at the February meeting after the AGM. Shaun attended our last apple crush, and has successfully made 225L of cider from the apples crushed on the day. He will talk about the processes involved.

Members who also made cider from the juice at the apple crush are asked if they could bring a chilled bottle or 2 for tasting.

## AGM

The BWBC annual general meeting will be held on February 20th. At the meeting all places on the committee will be declared open and now is the

time to consider nominating yourself or another member for the 2013/14 committee. The current President, Bob Morton, has indicated that he will be stepping aside after 10yrs at the helm so there is a need to fill his position.

Please contact Bob Morton Ph 8278 5916 for more information or to register your nomination.

## Membership List

A list of the current BWBC members is attached with this newsletter. This was compiled from the membership forms that have been returned by the members and only those details which members have agreed to be listed are included. Please use the list to contact other members but keep the list confidential.

## Membership Subscription DUE NOW

2013/14 membership subscription must be paid by the 30th April to ensure your continuing membership. Only \$20. Please contact the Treasurer

## 2013 Program

February is now here and the committee has already met twice this year and has put together the broad outline for the years events. It will be up to the new committee to fine tune the events and make the final arrangements.

### Social Program

This year we start with a river cruise on the MV Port Princess. This is a dinner cruise leaving Fisherman's Wharf, Port Adelaide, at 5.30pm on Sunday 14th of April. To secure your place you must pay in full at the time of booking. Please contact Steve

The annual apple crush with the Adelaide club will be held in May – date to be fixed.

The popular film/dinner night will be held at the Mit-cham Cinemas on Sunday June 22.

A mid year dinner is in the planning stage as is the October bus trip Sunday 20th October.

The final event for 2013 is the Presentation Day on December 1st

### Competitions

The competition schedule is the same as 2012 – please consult the calendar sent out with the January Newsletter

### ANAWBS

This year the dates for this major national competition co-hosted by the BWBC and the Adelaide club are-

Entries close – Monday 16th September

Beer Judging - 27th & 28th September

Wine Judging - 1st & 2nd October

Presentation Day - 6th October

As always we need members to volunteer to help run this event.

## Next Meeting Wednesday February 20th 7.30pm

### Cider making

Shaun Harris

If you made cider from the apples crushed at the last apple crush please bring some along to the meeting for a cider tasting. (Please chill your bottles)

### Competition

No competition this month



## Member profile

James Szpunar

*James is one of the newer members of the Blackwood Wine Makers and Brewers Club and was a volunteer at ANAWBS 2012*



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

TafeSA for about 35 years, Before I retired, I was teaching in the heavy vehicle area and primarily involved with teaching Diesel fuel systems, vehicle electronics, engine management and automatic and powershift transmissions

### What are your interests/hobbies?

Apart from wine, women and song, sailing, travelling, 4wheel driving and camping.

### How did you come to join the BWBC?

Long route and story but basically have serviced Don Ovenden's vehicles for many years and the club always sounded interesting but I never got around to it. Then basically I was introduced by Ian and Chris Maxfield through the SA Wine Guild and some wonderful degustation functions at Trafford Hill winery at Normanville.

### If you are a newer member, what do you hope to gain from your membership of the BWBC? If you have been in the Club for some time what have you gained from your membership of the BWBC?

New member in 2012. Meet people, make some more friends, learn more about wine and even go rash and try to make some!!!!

### How did you become interested in wine/beer?

Not a fan of beer but introduced to wine many, many years ago on a camping trip. Still like my spirits.

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

SA reds mainly, but my wife has a preference for whites so I join her in a drop or two. Have tried many wines from Australia and some from overseas. SA stuff is as

good if not better. Can't beat the Kiwi's for Sauvignon Blanc though.

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


Preference for different regions for wine styles, the usual culprits such as Barossa, Clare Valley and McLaren Vale. Have tried some very nice drops from the Southern Flinders Ranges over the past few years. This is a region that doesn't get enough attention.

### What is your most memorable wine/beer related experience?

Sipping wine in late evenings by a campfire watching the sun set in the Flinders Ranges, Simpson Desert or somewhere in the outback with the music of Tchaikovsky playing in the background.

### 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.

Not part of a group yet.

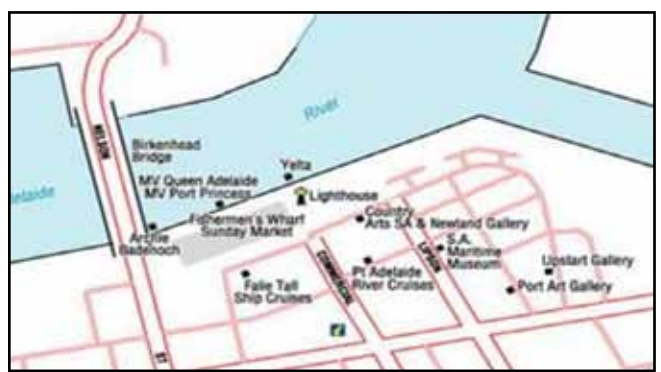


## Dinner Cruise on the Port Princess

**Sunday 14th April 5.30pm**  
Port Princess Dolphin Cruises departs from in front of the Fishermen's Wharf. Commercial Road, Port Adelaide

\$20 per head - includes dinner and wine.  
A dinner Cruise on the lovely Port River at sun set.

**Booking with full payment is essential to secure your place.**  
Please contact Steve Potiuch  
Ph 8278 5718 or mobile 0412 693 394



## In the Vineyard *by David Tulloch*

I snuck away for a weeks holiday in early January and just came back to see the last stages of veraison. *Véraison* is a viticulture term meaning “the onset of ripening”. It is originally French, but has been adopted into English use. The official definition of veraison is “change of color of the grape berries.”



Grape berries follow a double sigmoid growth curve (“S” shaped). The initial phase of berry growth is a result of cell division and cell expansion. As berry growth of phase 1 slows, this is termed the lag phase. The lag phase is not a physiological growth stage, but an artificial designation between the two growth periods of grape berry development.

Post-veraison, fruit acidity decreases due to degradation of malic acid. The degradation of malic acid during ripening makes tartaric acid the predominant acid; grape berries also possess a small amount of citric acid. Tartaric acid accumulates early in phase I of berry growth, while malic acid accumulates at the end of phase I berry growth.

At the same time as acidity decreases, hexose sugars are accumulated. The accumulation of hexose sugars (glucose, fructose) is associated with the development of xylem cell discontinuities. These discontinuities reduce the volume of water entering the berry relative to the volume of sugar, resulting in an increase in sugar concentration. Physiologically the sugar concentration can increase to around 25 percent via sugar importation. Further increases in sugar concentration are due to dehydration of the fruit. The deposition of sugar into the berry depends on the level of leaf Photosynthesis, the number of competing sinks on the vine and sugar importation.



As ripening continues, the fruit becomes attractive to birds. When the grapes are beginning to turn color, it doesn't take the birds more than a few days to notice that fact, and start helping themselves to the berries. They are not patient. They will start eating grapes the second they start to turn color, which is a good month before the grapes have developed enough sugar to be useful as wine grapes.

To help protect the grapes from the birds on this vineyard full canopy nets are laid out across the entire vineyard. The nets are fed out from a roll on a tractor over a large boom high above the canopy and draped down on the tall trellis posts. A crew of 6 was employed on this task.

One of the team putting on the nets described it as “building a huge aviary with the birds on the outside”.

Advantages of this type of netting is that the net can be raised at the end of the rows, and a tractor can be driven into the vineyard underneath the canopy. The grower has full access to the grapes and vines without touching the netting over the vines. Also the birds are unable to peck at the fruit through side of the nets if they are just draped over individual rows. Netting adds to the cost of production but the savings for this vineyard justify it. The crop should be due to harvest in 2 – 3 weeks.



Reference <http://en.wikipedia.org/wiki/Veraison>



## SO<sub>2</sub> Sulfur dioxide Test Kits

These popular test kits are again available from the BWBC Technical officer David Lewis Ph 8277 5053. \$25 per kit complete with full instructions.

### Grapes

Shiraz, Cabernet Sauvignon and Grenache grapes available.

Contact Chris Mahoney, Onka wines, 90 Turners Ave in Hawthorndene. Phone 0418 889 273

If anybody has information about grape supplies that may be of interest to members please let me know and I will email the information to the members.

Contact David Tulloch Ph 8270 1907 email davidt@internode.on.net

### For Sale

6 - clear glass 1 gal jars.

Contact Rod Capon Ph 8339 2344

## BWBC Loan Equipment

available for members use

Bottle fillers - 4 bottle filler (3)	Zork cap machine
ENOLmatic vacuum single bottle filler	Cap shrinker
Wine Corker	Rover transfer pump with hoses
Label Applicator (2)	

If you would like to borrow the club's equipment for your own wine production please contact the Property Officers Bill Neubauer or Roger Pounder

## 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.**

February	March	March
Brian Cloudesley	Peter Back	Des Williams
Paul Hakendorf	Ernesto Cornacchia	Brad Dawson
David Johnston	David Hamilton	Jim Hay
Gavin Pennell	Robert Keen	Manfred Kurmis
John Starr	David Strachan	Steve Potiuch
John Plate	Richard Williams	Dean & Maeve Swinden

# 2013

## Social Events



**Port River Dinner Cruise** April 14th 5.30pm see page 2 for details

**Apple Crush** - May

**Film Night** - June 23rd 5.30pm Mitcham Cinemas

**Mid Year Dinner** - August

**ANAWBS** - presentation day 6th October

**October Bus Trip** - 20th October

**Wine Bottling**

**Presentation Day** - Sunday Dec 1st

See later newsletters for more details

## Blackwood Winemakers and Brewers Club Inc.

### 2012/13 Committee

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

### Committee 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	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

