



# BWBC

Welcome to 2011

news

January 2011

Blackwood Winemakers and Brewers Club Inc.



## Cellar Door Wine Festival - Adelaide

*presented by  
Adelaide Convention Centre  
25th-27th February 2011*

NOT TO BE MISSED! South Australia's first state wine festival...three days of wine tasting, food sampling, masterclasses, live music and more - right in the heart of the city at Adelaide's biggest cellar door! See page 5 for more details.

### **\$10 refund for club members.**

Purchase your tickets and give Steve a copy of your tickets or receipt and get a \$10 subsidy. A maximum of \$20 per member applies. This should be a great opportunity to taste a large variety of wines from all regions of the state and a chance to meet wine makers and people involved in the industry. Get together a group and travel by train from Blackwood.

## Social Events for 2011

This year's social events will be The combined clubs Apple crush, Film Night, Mid Year Dinner, Wine Bottling, 1 day bus trip to the Hills Region and ending with the presentation day on Sunday December 4th. Full details will be in the newsletter.

## Speakers and other events

If you have any contacts in the wine industry that may be able to provide speakers for our club meetings or any other suggestions for meeting topics please contact Bob Morton. The committee is always on the lookout for new ideas.

## AGM

The BWBC AGM will be held at our February meeting, 16th Feb. Nominations for committee places are now open. Please contact Bob Morton 8278 5916 if you would like to stand for election or nominate another member for the committee. Nominations can be made at the January Meeting. The annual subscription fees for the club will be set at this meeting and all members must pay their

## 2009 The Silver Minnow Sauvignon Blanc



**Aroma:** Enticingly fresh aromatics. Showing grassiness with pear and light tropical fruits.  
**Palate:** Leading on to a rich creamy mid palate and a refreshing finish of great persistence.  
**Winemaking:** Picked on March 19th. Free run Sauvignon juice was cool fermented in stainless steel over 3 weeks. A small portion of Semillon was wild yeast fermented in French Oak barrels and kept on its lees for two months before being blended with the tank fermented material giving the wine greater weight and complexity. Analysis: 13.0% Alc/vol, pH 3.17, Total Acidity 7.8G/L

**The Club has 11 doz of this wine for sale at a bargain price of \$85 per doz. To order please contact Steve Potiuch 8278 571**

# Next Meeting Wednesday January 17th 7.30pm

## Beer Options Night

Nominations open for AGM

AGM

February 16th 2011

# BWBC COMPETITION RESULTS 2010

## Bob Ellis Interclub Challenge Trophy (1983)

### Dry red grape other than current vintage

Winner: Glenn Snook	2009 Shiraz	16.5 pts.
Other medal winners from BWBC:		
David Clarke	2008 Shiraz	16.0 pts.
Glenn Snook	2003 Shiraz	16.0 pts.
Tony Iaccarino	2009 Merlot	16.5 pts.

## BWBC Fruit Wine Competition

### Ron Ophel Trophy 1983

First: Andrew Williams	Lemon Wine
Second: Tony Iaccarino	Fejoa Wine
Third: David Strachan	Sweet Quince Wine

## BWBC Sparkling Wine Competition

### Ron Head Trophy 2000

First: Michael Lineage	2009 Chardonnay
Second: Mario Micarone	2008 Sangiovese

## BWBC Label Competition

First: Wattiparinga
Second: David Lewis
Third: Jim Hay

## BWBC Fortified Wine Competition

### Glen Davies Trophy 2000

First: Glenn Snook	Tawny Port	17.5 pts.
Second: Glenn Snook	Tawny Port	17.0 pts.
Third: John Plate	Port	16.0 pts.

## BWBC Liqueurs Competition

### Barry & Gwen Freeman Trophy

First: Tony Iaccarino	Black Sambuca	16.5 pts.
Second: Barry Freeman	Special Cream	16.25 pts.
Third: Tony Iaccarino	Butterscotch	16.0 pts.

## BWBC 1 to 3 year old Shiraz Competition

### Jack Van Reyden Trophy

First: Glenn Snook	2008 Shiraz	17.15 pts.
Second: Glenn Snook	2009 Shiraz	17.0 pts.
Third: Bempton Group	2007 Shiraz	16.0 pts.

## BWBC Current Vintage White Wine Competition

### Inaugural Committee Trophy 1978

First: Art Ingram	2010 Sauvignon Blanc	15.5 pts.
Second: Glen Gasson	2010 Semillon	13.5 pts.
Third: Glen Glasson	2010 Chardonnay	13.1 pts.

## BWBC Current Vintage Red Wine Competition

### President's Cup 1978

First: David Lewis	2010 Shiraz	18.5 pts.
Second: Wattiparinga Gr	2010 Barbera	18.0 pts.
Third: Glenn Snook	2010 Shiraz	17.5 pts.

## BWBC Red Wine 4 Years or Older

### Glenn Snook Trophy

First: Jack Van Reyden	2006 Shiraz/Cabernet	16.75pts
Second: Bempton Group	2006 Shiraz	16.0 pts.
Third: Richard Williams	2004 Pinot Noir	15.5 pts.

## BWBC Beer and Stout Competition

### Trophy 1978

First: Richard Blake	17.5 pts.
Second: Chris Bills	17.0 pts.
Third: Richard Blake	16.5 pts.
Third: Chris Bills	16.5pts.

## BWBC 2010 Winemaker of the Year

Glenn Snook



# BWBC Christmas 2010



## FROM THE CHRISTMAS TABLE



### MARG'S RICE SALAD

1 cup cooked brown or basmati rice containing a small amount of wild rice for colour (best cooked the night before)

6 spring onions - chopped

1 each red and green capsicum - chopped

1/3 cup currants

1/3 cup dried cranberries

60g roasted cashews

2 tablespoons roasted sunflower seeds

Combine all ingredients except the cashews in a bowl

#### DRESSING

1/2 cup sunflower or vegetable oil

3 tablespoons soya sauce

2 tablespoons lemon juice

1 clove crushed garlic

Put all ingredients in a screw-top jar and shake well

Add dressing and cashews just before serving

*Thanks to Margaret and Richard Blake*

### CAPONATA

2 Medium size eggplants

2 Large red capsicums

2 Sticks of celery

1 large onion

50 g. Of green olives without the stone

30 g. Of capers

1 tbsp pine nuts

3-4 very ripe tomatoes (or tin of 400 g. peeled or crushed tomatoes)

Olive oil

Vinegar.

Procedure: Cut the eggplants in small chunks and fry them in olive oil and put them aside. In



frying the eggplants try to use as little oil as possible because they tend to absorb a lot of oil. Cut the capsicum deseed them and cut them in small pieces, but not too small. Place them in the frying pan and gently fry them without scorching them. Cut the celery in small chunks salt the water and boil them al dente. Chop the onion no too finely place in frying pan add olives, capers and pine nuts and gently fry until onion is softer, then add tomatoes. Keep frying until tomatoes are reduced. Now comes the final operation. Get a large pan, actually a wok would do the job very well. Place all the ingredients already cooked in the pan add some salt to taste and add 4 tbsp of wine vinegar. Keep cooking and mixing all the time for 6 minutes or until everything has amalgamated. Let it rest then add some Basil leaves.

*Thanks to Mario Nocita*

### TIRAMISU

6 eggs, separated

1 cup caster sugar

500g mascarpone

Hot strong espresso coffee

Liqueur (as little or as much as you like according to taste – Vanessa loves a mixture of Tia Maria, Kahlua and Amaretto)

Pavesini biscuits (a slim version of Savioardi – which also work in this recipe)

Small block chocolate

#### Preparation

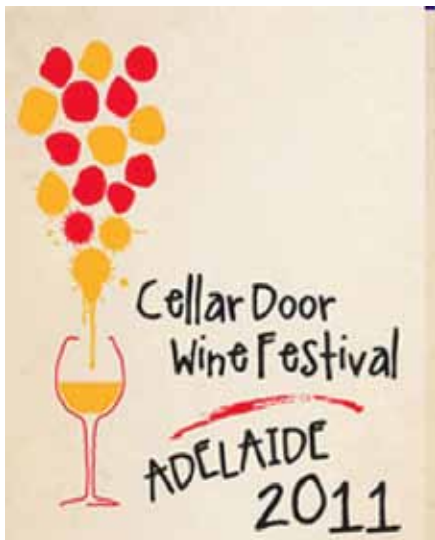
Beat egg yolks with sugar until thick and white. This will take at least 15 minutes. Add the mascarpone and beat until just combined and smooth. Combine coffee with liqueurs. Quickly dip biscuits, a few at a time, into coffee mixture. Set aside on a plate to cool.

In a clean bowl, whisk egg whites until thick and stiff and gently fold into the mascarpone mixture. Layer biscuits into individual glass bowls, alternately with the mascarpone cream. Refrigerate for 2-3 hrs or longer, preferably. Finish with a grating of good chocolate over the top.

If you enjoyed this Tiramisu recipe then browse more Italian recipes, dessert recipes, chocolate recipes and our most popular paella recipe on the net..

*Thanks to Mario Nocita*





More than one hundred of South Australia's wineries are set to make history by taking part in South Australia's first state wine festival - Cellar Door Wine Festival - Adelaide from 25-27 February 2011 at the Adelaide

Convention Centre.

The three-day event will bring cellar doors from all across the state, including the Penny's Hill & Mr. Riggs Cellars, to converge in the city for the first time.

Tickets are now on sale via Ticketek for visitors to secure their Passport to come and sample the very best wine, food and regional wine experiences from all the regions, including: the Adelaide Hills, Barossa Valley, Clare Valley, Coonawarra, Eden Valley, Langhorne Creek, McLaren Vale, Padthaway and the Riverland.

Master Classes will also be available to suit visitors of all "tastes" and levels of wine education, from the introductory "Understanding Wine" and fun "Wine and Chocolate Matching", to the launch of Australia's first ever consumer "A+ Australian Wine Master Classes", which will showcase speakers from Australia's wine royalty such as wine writer Max Allen, international wine marketing guru Paul Henry and News Limited's food and wine editor Tony Love.

Over the three days visitors will be able to walk through the themed wine and food trails, replicating each of SA's featured wine regions complete with internationally renowned wineries to local hero award winning legends. Visitors will also get to experience a taste of each region and enjoy tasting platters, barbeque plates and gourmet desserts at the Regional Farmer's Market.

Wine varieties from across the state will also be

grouped in a special tasting area called "A+ Australian Wine SA Varietal View" so visitors can sample and compare their varietal of choice from various regions.

The festival offers something for everyone including the kids at the free Kids Corner with lots of fun activities such as face painting and a colouring in competition to win the Haigh's Giant Chocolate Frog.

General Admission is \$20 and includes: a FREE Riedel wine glass (RRP \$20), FREE \$5 token of wine, Passport entry ticket to the festival, unlimited wine tastings, regional produce sampling, Fringe performances, and incredible show specials to help you top up your home cellar!

Or, upgrade to first class all the way with VIP Entry at \$45 to get your VIP Goodie Bag valued at \$100!

Kids enter free when accompanied by an adult.

Please Note: Proof of age ID card required for alcohol purchases and consumption.

The 2011 Festival Naming Rights Sponsor is BEA Motors and Smart with a key highlight of the festival being to win a white Smart Car, which has been decorated for the festival in a purple berry-like wrap complete with a giant green glossy leaf. Visitors secure a chance to win by simply purchasing a ticket to the festival or can **DOUBLE YOUR CHANCE TO WIN** the Smart Car Berry by pre-purchasing tickets at Ticketek or via [www.cellardoorfestival.com](http://www.cellardoorfestival.com)

The 2011 Cellar Door Wine Festival - Adelaide will be held from Friday 25-Sunday 27 February 2011 at the Adelaide Convention Centre on North Terrace, Adelaide, South Australia.

Festival enquiries: Project Manager | Olivia Stratton |



## **\$10 subsidy for BWBC members.**

Give a copy of your ticket or receipt to Steve and receive a \$10 refund. Maximum of \$20 per member. Contact other members to make up a group.

## 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	Ian Maxfield
David Lewis	Ross Robinson	Michael Samuel
Andrew Thomson	David Tulloch	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](http://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](http://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](mailto: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