



# BWBC newsletter

**Next Meeting**  
Wednesday  
January 20th  
Start at 7.30pm

**Lindsay Elliot**  
Wine options night

**Competition**  
No Competition this  
month

**BWBC 2016 AGM**  
February Meeting

**2015 Competition  
Results**  
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**Wine sales  
Limoncello**  
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Presentation Day Page 6

*Banner photo: Presentation Day 2015*

## From the President

### Welcome to 2016

On behalf of the BWBC Committee and myself, we trust that you have had a lovely Christmas and an enjoyable New Year and are looking forward to 2016. Last year was another excellent year for the Club with many highlights and we finished on a very high note, despite the rather "warm weather" at the December Presentation and Christmas function. With over 100 members and their partners attending, it was a very fitting end to the year.

Planning for 2016 is already well under way and we strongly encourage you to read the monthly Newsletter for the news regarding the Club year programme. Whether it be the numerous social events that are planned, the wine bottling arrangements, Mash Beer training days, the Speaker programme with its educational and mentoring aspects, the wine and beer tasting functions that are subsidised, ANAWBS competition, the Club beer and wine competitions and so the list of activities continues. We are certainly a very busy and vibrant Club.

### Club Subsidy to Members

The Club is able to offer such an extensive and supportive speaker, social and training programme and keep the subscription membership payment so low, because of the sale of wines, whether the bottled wines, normally white and sparkling in the autumn season, and the important red wine bottling in the spring season, November of late. Members cannot believe what is available for such a low cost as we have supported subsidising Club meetings, social functions and training events.

Last year, for an annual membership that includes one's spouse, of \$25.00, the Club was able to offer a subsidy of well over \$100 per member for attending Club functions and meetings. This includes the monthly club meetings, the food, the wines and beers that guest speakers present (that are usually paid by the Club), beverages for meetings and Club functions, subsidy for social events, training subsidy for members attending tastings, Beer Mash days and the list grows. The sale of wines is will allow us to continue this subsidy.

I again look forward to meeting members and their spouses at our Club meetings and functions, enjoying each other's' company and gaining from another excellent year for the BWBC Club.

Kind regards  
Brian Ferris,  
President 2015



# we need



# YOU!

## To SELL OUR WINE

On behalf of the Committee, may I thank all the members who have purchased the bottled wine already, whether the Premium Stock which is fully sold or the 2014 Shiraz and Cabernet Sauvignon.

Unfortunately, as of January 2016, the Club is presently holding over \$7,000 in wine stock (38 dozen Shiraz and 37 dozen Cabernet Sauvignon). This is the highest level of stock that we have ever carried into a new year. The amount that we bottled last year was similar to previous years including the premium wine so we are very surprised that our wine sales have not sold at a comparable rate to past bottlings.

**What is most surprising and disturbing is that 33 club members (42% of the total membership) have not brought or sold any club wine.**

**If we include those who have bought either a single dozen or half dozen, then rises to over 50% of our Club members.**

For a Wine and Beer Club whose existence, programme and continuance is dependent upon the sale of wines, this is a very major concern. The price of a single dozen is far less than the subsidy that the Club offers each member each year.

We know that the Serafino wine we have bottled, their Goose Island range is priced at over \$17.00 per bottle retail – our BWBC price is \$7.75 per bottle. This wine has been well recommended in wine judging and we have many positive compliments for the wine.

If you wish to have a sample bottle for tasting please see Ian Maxfield.

It is imperative that we clear this stock as soon as possible as it will have serious ramifications on the 2016 Budget for the Club. The Committee is very aware and has already had discussions realising that the failure to sell this wine will impact the level of subsidy that the Club can offer its members and our overall programme. As we prepare the 2016 Budget and plan the programme and level of subsidy for social and meetings, the Committee must take this into consideration - all members may be affected.

**Can we please urge all members to sell the wine, whether to friends, family or purchase for oneself. Arrangements for purchase of the wines are detailed in the Newsletter. (See page 5)**

BWBC Committee  
January 2016



## 2016 Calendar

Attached to the newsletter is the competition calendar for 2016. This year we have added new beer competitions to our schedule. In July there will be a beer competition for Dark Beer, Porter and Sout, the lovely winter beers, and in September the competition will be for Ales and Lagers.

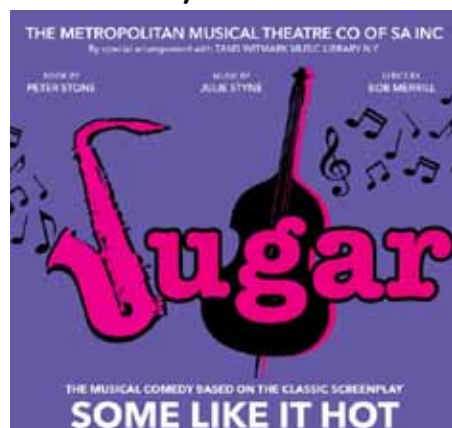


### Film / Dinner Night

The popular film dinner night at the Mitcham Theatre Complex will again be held this year on Sunday April 3rd. Details will be in later newsletters.

Bookings will open at the January meeting. The evening is limited to 60 places. Members and partners only, no guests.

## Dinner/Musical at Arts Theatre



The musical is "Sugar" based on the famous comedy film "Some Like It Hot" - a fun musical. More details and costs in later newsletters. Bookings open at the January meeting.

## Judges Comments

Dan Traucki, one of the judges of the November Current Vintage Competition, posted these comments on his face page.

Spend yesterday evening judging 40- 2015 vintage wines at the Blackwood (Adelaide) Wine Club. All non-professional winemaker made wines. There were only 2 "duds" and 3-4 reds that were slightly too sweet, otherwise some pretty neat wines including several SILVER MEDALS. Top red was a Tempranillo whilst top white was a Pinot Gris - pizza was good too- great night- thanks guys.

## 2016 Winemakers Beginners Group

The Club is looking for a leader for the 2016 beginners winemakers group. If you are interested in guiding a group through the wine making process from picking to bottling please contact the committee. This is an important part of the Club's activities.

## Beer Making Group

The next full mash beer making day will be in March. If you would like to join this group and learn how to make beer using the Club's mash brewing equipment please contact David Tulloch 8270 1907 or Chris Bills 8370 6279. The beer style will be dark ale.

## TAPADH LEAT (Thank you)

I wish to Tapadh Leat (thank you) to Heather Pennell who did us the honour of playing the Bag pipes at our Christmas event. To a proud Scot its always great to hear the pipes & Heather did us well playing a good selection of Scottish tunes for us all to sing along. The last tune Highland Cathedral, one of my favourites was well played with our band assisting in the background. Thanks again for a great show Heather.

A Hae Tae Gang.  
Hamish Annandale Hay  
Scottish Radio EBI 103.1 FM



## Bottles for Sale



Following our bottling we have one full pallet (1144 bottles) which is still wrapped for sale. You would need to buy the whole pallet and collect the pallet from Serafino. Members can arrange to share the pallet between themselves after it is picked up. Serafino's are able to load it onto your transport for you. The price is 55c per bottle. The cost for the whole pallet is \$629. Contact Ian Maxfield mobile 0499 039 132.



## Moving House Clearance Sale

Glenn Snook is shifting home and needs to clear some of his wine/beer making equipment. All proceeds from the sale will be donated to Blazeaid to help with

their rebuilding work after the recent Pinery Fire. This is the area of Glenn's childhood.

The equipment list is

4 x 45lt stainless steel drums

3 x 200lt plastic drums

2 x Corkers

2 x 22lt beer fermenters.

2 x 40lt PVC fermenters.

Flagons, beer bottles, port bottles and more.

Contact Glenn 0403 069 024 or at the next meeting.

For more information about Blazeaid go to [www.blazeaid.com](http://www.blazeaid.com)



# BWBC Competition Results 2015

## BWBC Fruit Wine Competition (Ron Ophel Trophy 1983)

1st	Tony Iaccarino (Feijoa)	19.5 points
2nd	Mike Butcher (Blackberry)	18 points
3rd	Mike Butcher (Cider)	17 points

## BWBC Sparkling Wine Competition (Ron Head Trophy 2000)

1st	Mike Butcher (Pinot Chardonnay 2014)	19.5 points
2nd	Mike Butcher (Chardonnay 2013)	18 points
3rd	Michael Lineage (Pinot Chardonnay 2013)	17 points
	Marion Micarone (Cabernet Malbec)	17 points

## BWBC Fortified Wine Competition (Glen Davies Trophy 2000)

1st	Glenn Snook (Tawny Port)	18 points
2nd	Tony Iaccarino (Barrel Port)	17.5 points
3rd	Mike Butcher (Tawny Grenache)	16 points

## BWBC Liqueurs Competition (Barry & Gwen Freeman Trophy)

1st	Tony Iaccarino (Cumquat Liqueur)	18 points
2nd	John Callus (Rum Liqueur)	17.5 points
3rd	John Callus (Butterscotch)	16.5 points

## BWBC 1 to 3 year old Shiraz Competition (Jack Van Reyden Trophy)

1st	Chris Loveless (2013)	18 points
2nd	Chris Loveless (2014)	17.5 points
3rd	Michael Lineage (2013)	16.5 points

## BWBC Current Vintage White Wine Competition (Inaugural Committee Trophy 1978)

1st	Mike Butcher (Pinot Gris)	17 points
2nd	Helen Glasson (Sauvignon Blanc)	16.5 points
3rd	David Lewis (Chardonnay)	16 points

## BWBC Current Vintage Red Wine Competition (President's Cup 1978)

1st	Michael Lineage (Tempranillo)	18 points
2nd	Bempton Estate (Shiraz)	17.5 points
3rd	Chris Loveless (Grenache Rose)	17 points

## BWBC Red Wine 4 Years or Older (Glenn Snook Trophy)

1st	Glenn Snook	16.75 points
2nd	David Lewis	16.00 points
3rd	David Lewis	15.75 points

## BWBC Beer and Stout Competition (1978)

1st	Glenn Snook (Wheat Beer)	43.5 points
2nd	Brian Cloudesley (Lager)	42 points
3rd	David Strachan (Stout)	40.5 points

## Inter-Club Red Wine (1 year and older)

1st	Michael Lineage and Sandy Matz (Shiraz 2013) (AWBCA)	18 points
2nd	David Lewis (Shiraz 2014) (BWBC)	17.5 points
3rd	Greg Jackson (Lagrein 2012) (BWBC)	16.75 points

## Inter-Club White Wine (1 year and older)

1st	Mike Butcher (Chardonnay 2014) (BWBC)	15.5 points
2nd	Mike Butcher (Verdelho/Semillon 2012) (BWBC)	14.5 points
3rd	David Lewis (Chardonnay 2014) (BWBC)	14 points

## Inter-Club Beer and Stout

1st	Chris Bills (Kolsh) (BWBC)	41 points
2nd	Glenn Snook (ADL Beer) (AWBCA)	40.5 points
3rd	Richard Blake (Pale Ale) (BWBC)	39.5 points

**BWBC 2014 Beermaker of the Year**  
Glenn Snook

**BWBC 2014 Winemaker of the Year**  
(Still and Sparkling wine categories)  
Mike Butcher

**Glenn Snook 2014 Winemaker of the Year**  
(All BWBC classes)  
Mike Butcher



## Limoncello

Limoncello is an Italian lemon liqueur mainly produced in Southern Italy, especially in the region around the Gulf of Naples, the Sorrentine Peninsula and the coast of Amalfi, and islands of Procida, Ischia, and Capri. It is also produced in Abruzzo, Basilicata, Apulia, Sicily, Sardinia, Menton in France, and the Maltese island of Gozo. Although there is debate about the exact origin of the drink, it is at least one hundred years old.



Traditionally, it is made from the zest of Femminello St. Teresa lemons, also known as Sorrento or Sfusato lemons. Lemon zest, or peels without the pith, is steeped in rectified spirit until the oil is released. The resulting yellow liquid is then mixed with simple syrup. Varying the sugar-to-water ratio and the temperature affects the clarity, viscosity, and flavor. Opaque limoncellos are the result of spontaneous emulsification (otherwise known as the ouzo effect) of the sugar syrup and extracted lemon oils.

*From Wikipedia*

This is Tony Iaccarino's recipe for Limoncello.

3 large lemons (not green)  
400 ml alcohol 40%  
350 ml water  
250 grams sugar

Peel lemons with lemon peeler (no white pith). Place lemon peel in large jar and add alcohol. Cover jar and store in dark cool place for 14 days then strain. Boil water, add sugar, stir until fully dissolved. Cool syrup. When is cold add to the Limoncello, stir well, bottle and store in fridge  
You can adjust flavour by adding more sugar or alcohol.

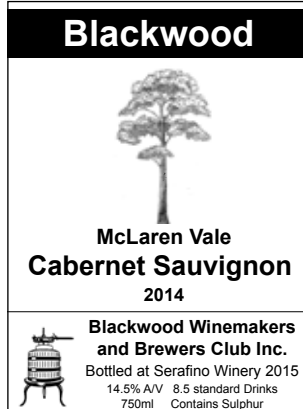
Oranges can be used instead.



*Chris and Cara Ball enjoying a glass of their Limoncello with Mario and Tony at the November meeting.*

## Wine Sales

### Cabernet Sauvignon



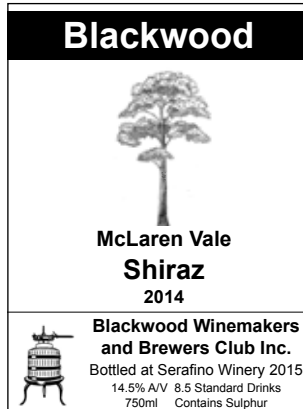
### 2014 McLaren Vale Serafino Cabernet Sauvignon

The fruit had a short journey to the Serafino winery where the grapes were crushed and destemmed. This transforms the grapes to what is known as 'must' which is the first step in the winemaking process. The must is then transferred to open

fermenters where it is inoculated with a yeast culture. Here the fermentation takes place for a period of eight days. The wine was then pressed off and allowed to finish malolactic fermentation. After malolactic fermentation, the wine was racked to a combination of French and American seasoned oak hogsheads (300L) for a period of ten months. A fantastic vintage with proof in the pudding!

Enjoy now and up to 2018.

### Shiraz



### 2014 McLaren Vale Serafino Shiraz

The fruit was destemmed and fermented in a combination of stainless steel and open fermenters using selected yeast strains. The ferments remained on skins for a period of 7 days in order to keep the tannins soft and supple and the fruit right and fresh. Post ferment the

wine was pressed and allowed to undergo malolactic fermentation.

Enjoy now and up to 2018.

Wine sales are the major fund raiser for the club. It helps subsidise our activities throughout the year, the dinners, bus trip, film nights etc as well as the cost of running our monthly meetings. As Brian mentioned in his report "It is imperative that we clear this stock as soon as possible as it will have ramifications on the 2016 Budget for the Club. Can we please urge all members to sell the wine, whether to friends, family or purchase for oneself." If every member could purchase 1 doz wine we would more than eliminate our surplus stock.

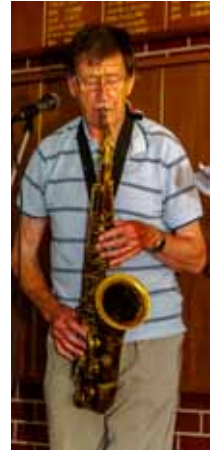
Shiraz \$95 per doz. Cabernet Sauvignon \$95 per doz.

### Clearance special

6 x Shiraz and 6 x Cabernet Sauvignon \$95 mixed doz.

To order Contact Ian 0499 039 132 or at the next meeting





## ANAWBS Sponsors

Please support them.



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WINES OF MCLAREN VALE



WOODSTOCK  
MCLAREN VALE



## Blackwood Winemakers and Brewers Club Inc.

### 2015/16 Committee

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

### Committee Members

Richard Blake	Deputy President	8278 5530
	Speaker Co-ordinator	
David Lewis	Technical Officer	8277 5053
Steve Potiuch	Social Co-ordinator	8278 5718
David Tulloch	Newsletter, Website	8270 1907
Des Williams	Membership	8370 2363
Glenn Snook	Competition Co-ordinator	8370 3390

### Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

**Patron** Geoff Patrilli

### Life Members

Chris Bills	David Lewis	Glenn Snook
Bill Ekins	Bob Morton	David Tulloch
Ron Head	Steve Potiuch	

## 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 2016

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.**

*Jan	Feb	March
Christopher Ball	Jim Barnett	Garry Bettison
David Clarke	Brian Cloudesley	Nathan Crase
Jim Hay	Ron Head	Errol Hepworth
Robert Keen	Robert Knight	Manfred Kurmis
Bill Neubauer	Mario Nocita	Brenton Pain
Dean Swinden	James Szpunar	Chris Taylor
Richard Williams	Andrew Williams	Mark Williams

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

**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** Editor David Tulloch  
Deadline 2nd Wed. of each month.  
Contact [davidt@internode.on.net](mailto: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.



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