BWBC news

Interclub Red Night

July 2013

Blackwood Winemakers and Brewers Club Inc.

Mid Year Dinner

Sunday 4th August

Watermark Hotel

631 Anzac Highway Glenelg North Glenelg

Arrival time 5.00 to 5.15 for a start at 5.30pm
The club has booked a 2 hour sitting 5.30pm to 7.30pm
Cost is $40 a couple
Members will need to purchase drinks from the Bar, NO BYO

Please contact Steve Potiuch 8278 5718 to make a booking. Payment required at time of booking.

The Great Wine Challenge

organised by David Lewis

Alternatives

1st	368.5 points	Thumps Up	Grenache
2nd	328 points	Wattiparinga	Dolcetto
3rd	345 points	Richard Williams	Pinot Noir.

Shiraz/Cabernet

1st	380.5 points	Michael Lineage
2nd	380points	David Lewis
3rd	345 points	The Reference Wine

WINTER WINE SALES

Welcome the rain with a glass of Sparkling or sit back with a glass of Red or white in front of the fire

Limited Stock

Accolade (formerly Hardy's)

Sparkling Chardonnay Pinot Noir	$85 per dozen
Sparkling Shiraz	$95 per dozen
NEW	
Unlabelled Sauvignon Blanc Semillon	$70 per doz

This wine will be available for tasting at the July Club meeting.

Heartland Wines

2010 Stickleback Red	$85 per dozen
2011 Pinot Gris	SOLD OUT

Wines available from:
Steve Potiuch (h) 82785716

1 - 3 year old Shiraz Competition Results

Jack Van Reyen Trophy
June 2013 meeting

1st	David Lewis
2nd	Bempton Estate
3rd	Bempton Estate

Next Meeting Wednesday July 17th 7.30pm

Speaker -Andrew Williams

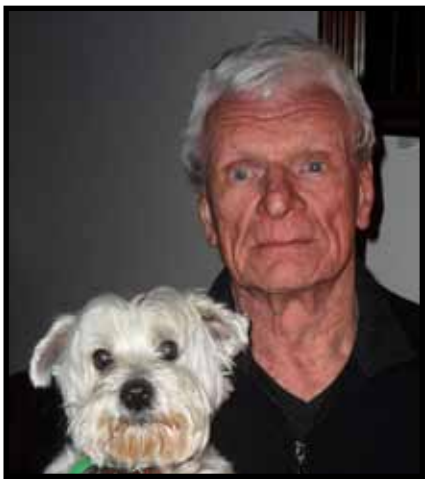
Beer styles

Competition

Interclub Red Wine Competition hosted by BWBC

Member profile

Jim Hay



Jim Hay has been a member of The Blackwood Wine Makers And Brewers Club for many years. Jim is also an artist and a radio presenter.

Where do you work, or where did you used to work?
I have worked in Glasgow, London & Port Morseby as a Display Artist. I came to Adelaide in 1969 and worked for John Martin's department stores as a Display Manager.

What are your interests/hobbies?
Drawing/Painting/Wine & Beer making. I am President of Scottish Radio SA and producer of radio programmes for 5EBI & 103.1FM.

How did you come to join the BWBC?
I joined with a friend who later gave the club away. I stayed and glad I did. $20 a year subs & all the pizza you can eat plus wines must be the best value in town – even for a Scotsman.

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?
I have gained good friendships and a better understanding of making wines and beer.

How did you become interested in wine/beer?
Have made my own bread for years and it seems fitting that wine and bread go together, my next project I would like to have a go at is making cheese.

What are your favourite wine/beer styles, and why?
Wine - this has to be a full bodied Shiraz from the McLaren Vale area.
Beer – Summer time.. lager with a touch of lime (Glasgow style). Winter.. I would have a Dark Ale.

Do you have a favourite wine region within SA, Australia or the world, and if so why?
My choice is McLaren Vale / Coonawarra / Barossa Valley & the Adelaide Hills. It's the soil that makes the wine from South Australia taste so good.

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.
My first group of winemakers was with the Bottoms Up Shiraz group. My present group is the Thumbs Up group and we have just bottled our silver medal Grenache from McLaren Vale. This year the group has picked, crushed and barrelled Shiraz from both McLaren Vale and Hawthorndene plus Cabernet from Hawthorndene.

Our last Bottle of BWBC Wine

Since my last newsletter we have moved on from Katherine to Darwin via Litchfield National Park and then back through Kakadu to Katherine. From there we went across to Kununarra and then headed down the West coast, through Broome and are now in Carnarvon. Its a great trip, but there is a distinct lack of wineries up here. The best we have found so far is the Hoochery Distillery, the oldest legal still in WA, makers of Ord River Rum and liqueurs. I can recommend their Crane Royal Liqueur, a blend of Kimberly cane spirit with chocolate and coffee.
Our stock of BWBC wine we had in the van finally ran out at a free camp site called House Creek Bridge about half way between Tom Price and Exmouth, so we are reliant now on finding decent bottle shops, which is not hard in the bigger towns.
The roads up here are full of us grey nomads escaping the cold down south, and together with WA school holidays it makes booking into town caravan parks tricky. As we head further south into the colder regions, Margaret River is on the radar and some nice wine tasting.
David
Editor on the road
Carnarvon

From Soil Profiles to Flavor Profiles: Is There a Connection When it Comes to Winemaking?'

Caroline Schneider

In the picturesque valley of Napa, California,visitors enter the tasting roomat Etude to sample an array of wines. Along with the bottles of reds and white,they find an artistic and educational addition to the room. Cabinets lining one wall hold displays of the soils in which the vines that produce Etude's wines are grown. The displays offer tasters a look at a part of winemaking that is usually hidden—the soil layers deep below the vineyard surface.

"We brought our soils into our tasting room because we can't bring all of our customers out to the vineyard," says Franci Dewyer, Etude's viticulturist. "And even if they were in the vineyard, they couldn't see the soil profiles."

With the addition of the soil profile displays, tasters are able to learn about the wine and the soil that supports the vines and grapes. But with all that goes into producing a bottle of wine, what role does the vineyard soil actually play?

The concept of terroir (often translated as a "sense of place") has grown in popularity in recent years. Terroir is a set of characteristics, such as landscape, climate, and soil types, that are said to create the unique wine of an area. While each of those components do affect vineyard planning, grape selection, and vine growth, many soil scientists warn that the idea that soil type directly drives the flavor of a wine is unfounded.

"I'm going to throw doubt on the notion that soils are what drive the flavor of wine, the flavor in the bottle," says John Havlin, professor and extension specialist at North Carolina State University. "The plant takes up water and nutrients and has to make flavor compounds. The plant cannot take up compounds from the soil that you would consider flavor."

Climate Drives Flavor

Instead, Havlin says, the climate around the vineyard drives the flavors of the wines much more than the soil type. The amount of rainfall during a season, the rainfall distribution, and the temperatures that the vines encounter can all drastically change the amounts and types of flavor compounds and the final wine in the bottle.

As an example, Havlin suggests thinking about the differences in a single wine made from the same vines from one year to the next. A wine drinker buys a 2008 Cabernet Sauvignon from his favorite vineyard. The price is high, but so is the quality. He decides to buy more, but the store only has that wine in the 2009 vintage. He buys that instead, but it is of much poorer quality—and cheaper—than the 2008 wine. "So what's driving the change in quality of that wine between 2008 and 2009?" asks Havlin. "The soils never changed. But the growing conditions were different."

The importance of climate when growing quality grapes can also be seen by comparing different areas of the country. Havlin says that while grapes grown in Napa, California soils could be grown to produce quality wine in North Carolina soils, the climate won't allow it. Napa Valley has warm days during which the grapes produce good flavor compounds. At night, the temperatures drop, slowing the plant's metabolism and keeping flavor compounds concentrated in the grape. But in North Carolina, temperatures stay high at night, and some of the good flavors in the grapes are lost as the fruit continues to metabolize. It is the climate, not the soil, then, that prevents some quality wines from being produced in North Carolina.

In fact, as more winemakers set up shop in North Carolina, they are doing so at higher elevations. "You add another thousand feet in elevation, and nighttime temperatures are going to be cooler," Havlin explains. "That's really what you want—to shut down the plant at night, so it doesn't metabolize all those flavor compounds."

Soils Support Vine Growth, Grape Production

But if climate is so vital to wine flavors, why are vineyards, like Etude, trying to educate tasters about the soils? It's because soils do play very important roles at vineyards—not by directly lending flavors to the wine, but by supporting vine growth and grape production with water and nutrients. The need to fully understand soils at a vineyard has even led many winemakers to consult with soil scientists when assessing a potential site for a vineyard or looking for ways to improve vine growth.

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directly lend flavors to wines, but they do play very important roles at vineyards by supporting vine growth and grape production with water and nutrients.

James Fisher, a soil scientist at Soil Solutions, LLC, says he looks at three major things when assessing a vineyard site—weather patterns, terrain, and soil. The soil analysis identifies the different horizons and measures multiple characteristics of the soil including color, texture, depth, consistency, and parent material.

James Fisher, a soil scientist at Soil Solutions, LLC, assesses a vineyard site

"From that information, I can tabulate a soil profile analysis and create a soil map," Fisher explains. "The map will show the different soils and how best to maximize them, and from there, I outline the vineyard plots accordingly." Havlin, professor and extension specialist at North Carolina State University, says soils may not directly lend flavors to wines, but they do play very important roles at vineyards by supporting vine growth and grape production with water and nutrients. James Fisher, a soil scientist at Soil Solutions, LLC, says he looks at three major things when assessing a vineyard site—weather patterns, terrain, and soil. The soil analysis identifies the different horizons and measures multiple characteristics of the soil including color, texture, depth, consistency, and parent material. "From that information, I can tabulate a soil profile analysis and create a soil map," Fisher explains. "The map will show the different soils and how best to maximize them, and from there, I outline the vineyard plots accordingly."

Deciding which vines to grow in which soils of a vineyard can be a complex process, partly due to the different rootstocks used in grapevine production. Rootstocks are established root systems onto which the scions, the parts of the plant that will produce the grapes, are grafted. The practice of grafting vines onto different rootstocks began in Europe in the late 1800s. After an aphid-like insect, called Phylloxera, decimated their grapevines, growers realized they could graft their grapes onto rootstocks that were resistant to the pests. Now, grafting is a common practice, and it can be used to customize a vine to match the soil.

"Some rootstocks have adaptations for different soils," says Stan Grant, soil scientist at Progressive Viticulture.
"Some do well on acid soils, some do better on alkaline soils, and some have salinity tolerance."

Grafting vines onto different rootstocks is a common practice, and it can be used to customize a vine to match the soil.

Rootstocks can also be used to control vigor—the propensity of the vine to grow. Vigor is not necessarily a good thing for grapevines. Soils with high levels of nutrients, for instance, can lead to high vigor, which causes excessive growth of grapevine vegetation. This means that the plant is putting less energy into production of the grapes, and the quality of the fruit suffers. Conversely, if a vine has insufficient vigor, little vegetative cover can mean scorched grapes from too much sunlight.
"If a site has a capacity for high vigor, you can moderate that with a shrewd rootstock selection," Fisher says. But for a Pinot noir vine, which tends to be weak growing, "we might select a rootstock that has an invigorating influence," Grant says.

A Little Bit of Stress is a Good Thing

In addition to controlling vigor, one of the most vital factors in creating an ideal environment for wine grape production may seem counterintuitive—the vines need to be stressed. Unlike many other crops, quality grapes are grown under stressed conditions. In fact, one of the most important factors when planting grapevines is a well-drained soil that provides moderate water stress.

This is especially important for deep, dark reds. "Zinfandel vines are not planted in the flat, bottom portions of Napa Valley," Havlin explains. "They're on a rocky hillside where the water is less and the nutrient availability is less so that the plants are stressed." On these soils, water stress means that the flavor compounds will become concentrated, creating a more ideal grape for that bottle of Zinfandel or Cabernet Sauvignon.

The importance of stressing vines is recognized throughout the world. "In Europe, they tend to grow vineyards on their poorest soils. The vines suffer moderate water stress, and they get the intensity of color, flavor, and aroma," Grant explains. "They think we're foolish in California because we commonly grow grapes on highly productive soils."

So what kinds of compounds are concentrated when vines are stressed? One important compound that is easily recognized, especially in red wine, is tannin. Tannins—used to tan leather—give red wine its astringency or drying quality. While some tannins are made in the seeds, the smoother, more desirable tannins are made in the skins. "If we have water stress," Grant says, "we usually get more of the skin tannin."

The importance of soils in vine growth and grape production, then, is clear. The ideal soils for grape growth are well drained with some—but not too many— nutrients. Also, Havlin says, there should be enough topsoil to establish growth, but it's better to have rocky soils beneath that where little water and nutrients can be stored.

What Do You Do When You Don't Have Ideal Soils?

But not all soils are that well-suited for grape growth. Luckily, when ideal soils aren't an option, there are ways to amend the soil or change the growing conditions. In addition to rootstock selection, pre-planting activities or in-season inputs can be adjusted to adapt to a range of soils. "Even things that could be deal breakers," Fisher says, "there are ways to modify them."

One of the most obvious ways of controlling vine growth in a variety of soils is through irrigation. Because climate has significant impacts on grape production, irrigation allows for healthy vine growth in areas with low rainfall or sandy soils that store little water. Some winemakers even prefer soils that store little water because then irrigation can be used to create the ideal stressed environment for quality grape production. That approach, called regulated deficit irrigation, started in Australia, gained traction in the United States in the mid-1990s, and is now common practice at many vineyards.

Advancements in irrigation practices, namely drip irrigation, have also provided a means to provide fertilization and irrigation at the same time—a method called fertigation. Fertigation technologies can be used to apply necessary water and nutrients to vines in a way that better addresses changes in nutrient requirements throughout the growing season. "Fertigation allows us to apply mineral nutrients in small quantities in proportion to the demand during that period of time," Grant explains. "The ability to fertigate is a very power tool."

As new vineyard management technologies and practices are developed, the need for technical expertise such as that provided by soil scientists will only increase. While links between soil types and specific wine flavors are dubious, there is no doubt that soils are a vital component of winemaking. Understanding the relationship between grapes, vines, soils, and climate will continue to open new doors in the viticulture world.

"It is necessary to understand what kind of soil you're working with and how the vine interacts with the soil and the climate," Havlin says.

And it is sharing that understanding with wine consumers that drove Etude to create their soil display. "We want customers to walk away with a sense of the uniqueness of our vineyards," Dewyer says. "So, we have to include our soils as part of our story."

C. Schneider, science writer, Soil Science Society of America, Madison, WI.
doi:10.2136/sh2013-54-4-f
Published in Soil Horizons (2013).
Thanks to Richard Blake for the Article. Part 2 will be in the next Newsletter

2013 Meeting Program

August	Hugo Wines
September	Beer for Beginners – Chris Bills
October	ANAWBS – Club Medal/Trophy winners

ANAWBS 2013

Delivery of Entries

Winequip: Friday 20th September

Waite Campus: Monday 23th September

Judging:

Beer: 27th and 28th of Sept

Wine: 1st and 2nd Oct

Presentation Day:

Sunday 6th October 1pm

As always we rely on club members to volunteer and help make ANAWBS a success.

FUJI XEROX DOCUPRINT CP105b

Personal Colour Laser Printer (Used)

(plus 4 colour toner cartridges)

(RRP $120-$199 for a new printer and $89 for black cartridge)

Anyone interested in buying this printer please contact Glen Snook for further details and submit a bid.

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.

July	August	September
Andrew Bills	Richard Blake	Mike Butcher
Ron Holmes	Lindsay Elliott	Brian Ferris
Ian Maxfield	Roger Hughes	Tony Iaccarino
Bill Ekins	Mario Micarone	Bob Morton
Paul Rogers	Peter Rowe	Bill Selge
	Jacob Van Eyk	Pat Vartuli

2013 Social Events

Mid Year Dinner - 4th August Watermark Hotel Glenelg

ANAWBS - presentation day 6th October

October Bus Trip - 20th October Southern Vales

Wine Bottling - D'Arenberg Winery Mclaren Vale Friday 15th November

Presentation Day - Sunday Dec 1st

See later newsletters for more details

Blackwood Winemakers and Brewers Club Inc.

2013/14 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718
Committee Members		
Richard Blake	Deputy President and Speaker Co-ordinator	8278 5530
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400
David Tulloch	Newsletter	8270 1907
Des Williams		8370 2363
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

www.bwbc.org.au