



BWBC newsletter

Next Meeting
Wednesday
July 15th
Start at 7.30pm

Speaker
Andrew Williams
Beer Judging

July Competition
Interclub Wine
Competition
Enteries must be
received by 7.30pm

June Competition
Results
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Coming Events
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Banner photo: Pruned and ready to go

Beer Judging Night

Judging in style

The topic for this next meeting will be how to judge a beer to a particular style. The evening will be lead by BWBC member Andrew Williams. Andrew will present 4 beers and talk about the characteristics of the particular beer style and how to score the beer. Scoring sheets will be available for each of the beers so everybody can score the beers for the specific characteristics as he goes through them.

Interclub Wine Competition

This year's Interclub Wine Competition is being hosted by the BLACKWOOD Club at our meeting on Wednesday 15th July 2015. It is any red or white wine 1 year or older (No current vintage). Please have your wine entries in by 7.30pm.

Presentation/Christmas Function

The 2015 BWBC Presentation/Christmas Function will be held on Sunday 6th December at the Blackwood Football Club Rooms. This year it will be a fully catered function. The cost will be \$12.50 **per head** for members and partners and \$20 per head for non-members. To book please contact Steve, payment must be made by the November meeting.

Film / Dinner Night

Mitcham Theatre Complex
Sunday July 19th 5.30pm

The night is fully booked. Please contact Steve to let him know your menu choice. Payment (\$30 per person) must be received by the July meeting. BYO - no corkage.

Menu

Main Course choice.

- (1) Quiche Lorraine
- (2) Butterfish in coopers Beer Batter(chips and salad)
- (3) Roast Beef and veg

Dessert choices

- (1) Apple Pie and Ice-cream
- (2) Fresh fruit salad and ice-cream

The film Choices

Magic Mike

Three years after Mike bowed out of the stripper life at the top of his game, he and the remaining Kings of Tampa hit the road to Myrtle Beach to put on one last blow-out performance.

Terminator

After finding himself in a new time-line, Kyle Reese teams up with John Connor's mother Sarah and an aging terminator (an old Arnold Schwarzenegger) to try and stop the one thing that the future fears, "Judgement Day".

Ant Man

Armed with a super-suit with the astonishing ability to shrink in scale but increase in strength, con-man Scott Lang must embrace his inner hero and help his mentor, Dr. Hank Pym, plan and pull off a heist that will save the world.



Far from the Madding Crowd

Far From the Madding Crowd (1874) is Thomas Hardy's fourth novel and his first major literary success. It originally appeared anonymously as a monthly serial in Cornhill Magazine, where it gained a wide readership. Carey Mulligan, Matthias Schoenaerts, Tom Sturridge, and Michael Sheen star in Thomas Vinterberg's adaptation of Thomas Hardy's beloved novel about an independent woman pursued by a trio of disparate suitors.

Madam Bovary

Set in Normandy, France, this is the classic story of Emma Bovary, a young beauty who impulsively marries small-town doctor, Charles Bovary, to leave her father's pig farm far behind. But after being introduced to the glamorous world of high society, she soon becomes bored with her stodgy husband and mundane life, and seeks prestige and excitement outside the bonds of marriage

Paper Towns

Paper Towns is an upcoming American teen comedy mystery film, directed by Jake Schreier based on the 2008 novel of the same name by John Green. The film is written by Scott Neustadter and Michael H. Weber, the same team that wrote Green's first book film adaption. The film will star Nat Wolff, who also starred in The Fault in Our Stars, Cara Delevingne, Justice Smith, Austin Abrams, Halston Sage and Jaz Sinclair.



2015 Bus Trip Sunday October 25th

This year's bus trip to Langhorne Creek is fully booked and we have a waiting list of members wishing to attend. The cost of the trip is \$30/ head, members and partners only, no guests.

A deposit of \$10 per head must be paid by the July meeting to secure your place. Full payment must be made by the October meeting.

Payment can be made by EPT. See back page for details.

June Competition Results



1-3 Year Old Shiraz
(Jack Van Reyren Trophy)

1	Chris Loveless	2013	18.0
2	Chris Loveless	2014	17.5
3	Michael Lineage	2013	16.5

8 entries Judge - Stephen Bennett

Mid Year Dinner 2015



**Graduates
Function Centre
Regency TAFE
Wednesday September 2 6pm**

Our mid year dinner will be a silver service dinner at the Graduates Restaurant, Regency TAFE 137 Days Rd, Regency Park SA.

Glass of champagne on arrival, then beer, soft drink and a bottle of wine per couple

3 courses - entrée, main and dessert with 4-5 choices of each, plus tea/coffee and petit fours.

\$35 per head. To book contact Brian Ferris Ph 8278 6227, email blferris@adam.com.au . Book early, only 60 places available. **Final payment must be made by the August meeting.** Members and partners only.



Presentation of the Jack Van Reyren trophy to Chris Loveless by competition Co-ordinator Glenn Snook.

Photo by Brian Cloudeley



Grape Wine

“Just another variety of fruit wine”

From David Tulloch in the mobile cubby house

Touring around South Australia you don't have to go far before you pass from one wine producing region to another, and are confronted with a large selection of cellar doors to visit. I am at present touring far north Queensland and up here there is not a grape to be seen, but you do come across the occasional cellar door selling fruit wine. It was with some curiosity we decided to visit a winery set in the ranges just outside of Port Douglas and find out what fruit wine was all about. A large sign at gate said “No it's not sweet and sticky” so that put to rest one of my pre-conceived ideas about fruit wine. The winery, Shannonvale Tropical Fruit winery is a small family business, run by Tony and Trudie Woodall and their son Laza. Trudie, a retired social worker, is the wine maker and Tony, a retired Physio-therapist, looks after the marketing.



Tony and Trudie Woodall

Tony made us very welcome on arrival and sat us down for a tasting session of the range of wines they produce. With each wine Tony gave us a very comprehensive description of the wine, what food it was designed to accompany, and information about how the fruit was grown. All the fruits used are grown organically in their own orchard. This was most useful as some of the fruits used we had never heard of before. Tony also made the point that grapes are a fruit so it's just another variety of fruit wine.

The table wines were Mango (dry), Passion fruit, Lime, a slightly sweeter Mango wine, Jaboticaba- grape-like fruit which grows directly on the trunk of the tree, and Ginger. All the wines were very delicate each having the subtle flavour of the fruit without being over powering, very pleasant to drink and all being medal winners at the the 2014 Perth wine show.

Next was a delicious range of Port/Fortified wines, the first called a Sunset Tawny their only non single fruit wine, then

Lychee, Kaffir Lime, Orange, Vanilla, Chocolate made from North Queensland Cocoa and lastly Black Sapote commonly known as the Chocolate Pudding Fruit, a fruit closely related to the Persimmon.

Overall the wines were excellent, finely crafted, made by Tony and Trudy who are very passionate about fruit wine and its promotion. We found it hard to decide what to bring back south with us, all were superb and delicious. Maybe we need to rethink about making fruit wines in SA.



Cellar door winning wine display

If you find yourself in the Port Douglas or Cairns region call in to Shannonvale and discover the joys of fruit wine or you can purchase bottles on line.

Shannonvale Tropical Fruit winery

417 Shannonvale Road, Mossman, Qld.

www.shannonvalewinery.com.au

For Sale

Nova Twist Caps

The club is currently finalising an order for Nova twist caps for the club bottling on Nov 6th.

Members can purchase caps in lots of 1000 – black only- for 25c each inc GST.

Orders must be place with full payment by the September meeting. If you require less than 1000 please arrange to split the order with another club member. Please note members orders can only be placed in 1000 unit lots.



2016 Winemakers Beginners Group

The club is looking for a leader for the 2016 beginners winemakers group. If 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.



SOUTH AUSTRALIA'S FAVOURITE SEASIDE TOWN

presents



THE
ROBE
HOME BREW & CRAFT BEER
FESTIVAL

Calling all home & craft brewers, beer enthusiasts, lovers of the pale, the golden, the amber and even a cider immerse yourself for one day only in all things ale, lager & more !

SATURDAY 10.30 am

A presentation by Stephen Nelsen (Head of brewing faculty Adelaide TAFE) Home brew Techniques and Styles

12 noon - 4pm

Pop Up bars offering a range of Craft Beers & Cider accompanied by gourmet pies until 4 pm

6.30 pm

Awards Dinner at the Robe Golf Club featuring a menu designed to be enjoyed with a range of beers. Plus award winning beer from the 2014 festival along with an exciting selection of craft beers and Karatta Wines. Bookings essential Call Jamie Aitken on 0414 452 703 or email aitkencorp@bigpond.net or Jim Carter on 8725 5761
E: diamondq@bigpond.net.au



ENTER
THE
BEER
AWARDS

Entry Forms available

- from Jim Carter at
* Diamond Cue
5 Englebrecht Lane,
Mt Gambier Ph: 8725 5761
E: diamondq@bigpond.net.au
* Robe Post Office
* Robe Bookshop @ Greymasts
* ONLINE at
robetownbrewery.com

Entries must be received
by August 13th, 2015

AUG
SATURDAY
22

ROBE INSTITUTE

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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 2015

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.

*July	*Aug	*Sept
Bob Carmichael	David Clarke	Brian Cloudesley
John Godden	John Greening	Paul Hakendorf
Greg Jackson	Shirley Jansen	Robert Keen
Bill Neubauer	Ron Newell	Mario Nocita
John Starr	David Strachan	Dean Swinden
George Walusiak	John Whittaker	Andrew Williams

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

Blackwood Winemakers and Brewers Club Inc. 2015/16 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Ian Maxfield	8370 5400

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	

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 Wed. of each month.
Contact 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.



This is the QR code for the BWBC web page. Point your smart phone at this and it will take you to our web page. You will need a free QR reader app for your phone and a smart phone with a camera.

