



BWBC newsletter

Next Meeting
Wednesday
July 19th
Start at 7.30pm

Speaker
John McGovern
A.P. John Coopers

July Competitions
Interclub Red Wine

**Interclub Beer
Competition
Results**
page 2

**2017 Social
Calendar**
page 3

**June Competition
Results**
page 4

Wine For Sale
page 4

Banner photo: Dormantcy

A.P. John Coopers

The John family first settled in South Australia's world renowned Barossa Valley in the 1840s. Since then five generations of the John family have continued an unbroken connection with the viticulture, winemaking and coopering industries within the Barossa Valley.

The John family began operating as Coopers late in the 19th century when Christian Paul John established what was then the Chateau Tanunda Cooperage in 1889. His son, Arthur Paul John (after whom the business is named) continued in his father's trade, establishing the original A.P. John cooperage on the current Chateau Tanunda site from whence it traded until moving to the current site in Tanunda in 1925.

Today, AP John Coopers range of French and American Oak Barrels can be found in the cellars of premium winemakers throughout Australia, New Zealand, South Africa, California and Spain.



John McGovern

John McGovern

John has worked in the domestic and international wine industry since 1996. Initially working for a leading packing supplier during the '90s. He was introduced to oak barrels and additives when the company expanded its portfolio to include oak. From 2000 until 2006 he was the Australian Director of the Spanish company - Ramondin Capsulas. He was lured back into the oak industry

as Sales and Marketing manager for a large Cooperage company in 2006 responsible for all sales and marketing decisions involving the Australian, New Zealand and South African markets. He now brings his acquired industry knowledge and experience to A.P. John.

Cooperage

A cooper is a maker of wooden barrels or casks, the name deriving from the Latin "cuparius" or cask. Cooperage refers to barrels used for wine storage, as well as to the business of making them. The wooden barrel dates from antiquity, and the shape and form have persisted through the centuries. Barrels were reported by Herodotus of Halicarnassus to be in use in Babylon in about 900 B.C. and a famous bas-relief from Caesar Augustus' time (63 B.C. - 14 A.D.) shows two barrels in a boat, with the staves, wooden hoops, heads and bilge clearly recognisable. They are also mentioned in the Bible (Kings 1 18,33).



The Coopers Company Guild received its Charter in London in 1501, but records of Coopers Guilds are in existence some 200 years earlier. Since that time, the cooper's skills have been passed on from master cooper to apprentice throughout the generations to the present day.

Today those skills extend to the production and manufacture of a whole new spectrum of Oak related products designed to complement the winemaking process.

Oak is a passion for A.P. John Coopers. Once used almost exclusively in ship building, the slow growth of oak provides a dense grain and water tight seal perfect for barrel construction.

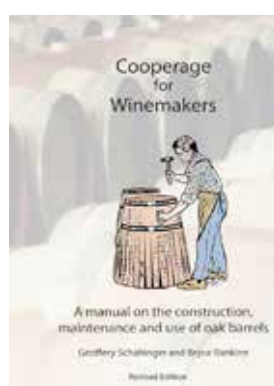
A.P. John source the very finest French and American Oak from the same mills and growers who have, in most instances, been valued suppliers to the company for well over fifty years.

This generational relationship ensures timber supplies from sustainable forests that are the envy of French and American cooperages – and the joy of Australian winemakers.

Timber is air seasoned at site of mill in Bordeaux or Burgundy or the USA or at the Barossa Valley, with cooperage for a minimum of 2 years and in many cases a minimum of 3 years. This ensures your AP John barrel is produced from select, super premium quality, well seasoned oak. AP John are able to offer you a barrel to suit your wine style.

Every piece of timber is coded at mill and retains that code from raw material to finished product. Staves and head pieces are always milled from the same batch numbers to ensure consistency of flavour. Indeed the identifying number remains with the oak until it is stamped onto the head of the finished barrel.

As part of our ongoing quality assurance program, samples of each batch of oak are taken upon arrival at the cooperage and soaked in distilled water for a period of 10 days. These samples undergo a sensory analysis for any oak contaminants. Results from these tests for each sample are recorded and further analysis is conducted where necessary.



Cooperage for Winemakers

This comprehensive and practical text provides answers to the many and varied question on oak cooperage and its construction, handling, storage, barrel faults, fermentation and more.

Written by Geoffrey Schahinger and Bryce Rankine, Cooperage for winemakers is a very useful reference for winemakers and winery

management.

It is available from Winetitles Media www.winetitlesbookstore.com.au or can be borrowed from libraries SA – enquire on line www.libraries.sa.gov.au or at your local library.

Blackwood Winners of the interclub beer competition



Judges Jane Boroky and Brad Bown, BWBC winner David Tulloch and Acting AWBCA Chairman Jerome Munchenberg at the competition night.

Interclub Beer Competition Hosted by the Adelaide Club July 4th Results

Place	Club	Brewer	Style	Points
1st	Blackwood	David Tulloch	Baltic Porter	40.5
2nd	Adelaide	Gavin Pennell	Potter	39
3rd	Adelaide	Gavil Pennell	Stout	33

No. Entries
9 from Adelaide Club
1 from Blackwood Club
Judges
Jane Boroky
Brad Bown



BWBC Social Program 2017

Gavin's Fine red Wine Afternoon

Come and enjoy an afternoon with

Wine
Cheese
Platters and Dips
Sunday 23 July 2017
1.30pm till 5pm

23 Jordan Court Aberfoyle Park
Cost \$40 per head
Limited to the first 50 so get in early.

To book
Email Gavin Pennell at
hegaelect@gmail.com
or TXT on 0412 107 107 with your name.

Please Note

Payment for the Fine Wine Event at Gavin's is now payable. An entry ticket will be issued on full payment to Gavin or Ann-Marie at the June, July meeting or by EFT to BankSA BSB : 105 186 Acc : 041 703 604 Acc name Gavin G Pennell - state your name with payment. Please bring your favorite tasting glass.



Film /Dinner Night
Sunday August 27th
5.30pm

Mitcham Cinemas
Cost - \$35 includes – 2 course dinner,
wines and film of choice. Limited Number (55)

BOOK NOW only a few places left

To book contact Ian Maxfield at the meetings
or Ph 0499 039 132



Bus Trip

Friday October 27th
Southern Adelaide Hills
Visit 3 wineries

Includes – winery entries and tastings, lunch, bus
Cost - \$35 per person Limited Number (57)
To book contact Ian Maxfield at the meetings
or Ph 0499 039 132

BOOK NOW only a few seats left

Christmas and Presentation Day

Sunday December 3rd
Blackwood Football Club
\$20 per member and partner
\$25 non members



- * Live Music
- * Club Presentation Day
- * Lucky Door prizes
- * ANAWBS raffle
- * Highlights from the past year
- * Great fun day

BOOK NOW

Social Event Bookings

Bookings for the Film night and Bus trip can be made by contacting Ian Maxfield at the meetings or Ph 0499 039 132. Bookings for Gavin's Fine wine tasting, contact Gavin Pennell email hegaelect@gmail.com or TXT on 0412 107 107 with your name.



June Competition Results

1-3yr old Shiraz

Jack Van Reyen Trophy

Place	Exhibitor	Year	Points
1st	David Lewis	Barossa 2014	18
2nd	Five plus One	2016	17.75
3rd	Thumbs Up	2015	16.72

Number of Entries

21

Judges

Brendon Schmook

Marcus Hopper

Off for another Tattoo



Our resident piper Heather Pannell (Gavin's wife) is off to Scotland on the 27th July with the Pipes & Drums of The Royal Caledonian Society of Adelaide to prepare for their appearance at the world renowned (best in the world) Royal Edinburgh Military Tattoo.

For Sale

Spectrophotometer

Spectrophotometers are used in wine analysis to perform assays on acetic acid, L-malic acid, and residual reducing sugars.

Includes

3 micro pipettes for accurated measuring

Contact Richard Blake

Ph 8278 5530



ORDER NOW

The BWBC is about to order supplies of the Nova Twist caps for our annual botling.

If you would like to purchase some caps at a discounted price please contact the committee.

These caps will be available in 1000 packs, black only and come with the SARANEX and Tin liner.

Wine for Sale

Sauvignon Blanc



The club has been fortunate in purchasing a limited number of cases of 2016 Adelaide Hills Sauvignon Blanc from Lambrook Winery.

The wine will be available for tasting and purchase at the July meeting.

Lambrook Sauvignon Blanc 2016 is in Tony Loves top 100 wines with a score of 93 and a price tag of \$20 per bottle – the club is selling it under our own label for \$95 a dozen (just less than \$8 a bottle). This is exactly the same wine.

ONLY 9 DOZ LEFT - BE QUICK \$95 per doz.



Lucky Door Prize

The committee has introduced a lucky door prize at each meeting.

To get a ticket you must be there before 7.30pm.

Beginners Beer Making Group



The next club beer competition, Stout, Porter and Dark Ale is in September, closely followed by ANAWBS. Now is the time to start making this style of beer for the competitions as they will benefit aging for at least 8 – 12 weeks.

The club has all the equipment needed to make full mash beer. If you would like to join a small group to learn how to use this equipment please contact David Tulloch or Chris Bills. The next beginners group will make a Dark Ale.

Please Note

If you indicated to Chris Bills that you would like to attend the next beginners beer making group could you please contact David Tulloch or Chris Bills at the next meeting.

BWBC 40th Anniversary

As part of the 40th anniversary celebrations the committee is interested in gathering as much information about the club as possible. If you have any of the older newsletters (pre 2005), photographs, newspaper clippings or other artefacts please contact the committee.

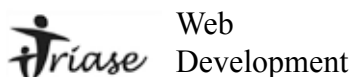
Name Tags

Members are pleased asked to wear their name tags to all meetings, it helps to get to know who is who and particularly helpful for new members to get acquainted. If you do not have a badge or have lost yours please contact the membership officer Richard Blake.



ANAWBS Sponsors

Please support them.



Blackwood Winemakers and Brewers Club Inc.

2016/17 Committee

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

Committee Members

Richard Blake	Deputy President Membership	8278 5530
Ann-Marie Franklin	Speaker Co-ordinator	0406 338 166
David Lewis	Technical Officer	8277 5053
Bernie Morgan	Competition Co-ordinator	8370 2145
Steve Potiuch	Social Co-ordinator	8278 5718
David Tulloch	Newsletter, Website	8270 1907
Des Williams	First Aid Officer	8370 2363

Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

Patron Geoff Patriitti

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.

Past copies of the newsletter are available on our web site www.bwbc.org.au

Items for Sale

If you have any wine or beer making equipment or other items for sale or any other items of interest to members please let the editor know so we can advertise it in the newsletter or if urgent send out an email to members.

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 2017

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	August	September
Ron Head	Roger Hughes	Robert Keen
Michael Lineage	Jan Skjemstad	Manfred Kurmis
Jim Szpunar	Dean Swinden	Jacob Van Eyk
Chris Ball	Brian Kearvell	Brian Cloudesley
	Andrew Bills	Andrew Williams

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

