



# BWBC

Mulled Wine Time

news

June 2011

Blackwood Winemakers and Brewers Club Inc.

## Mid Year Dinner

An addition to the social program - on Wednesday 27th July the Club will be holding a dinner at Racquets SA, 1303 South Road, St Marys. Book with Steve 8278 5718. \$25 per head.

### Menu

**Soup** pumpkin & leek

### Main fare

Beer battered fish served with chips, salad & home made tartare sauce

Oven roasted pork served with roast potatoes, vegetables & rich meat gravy

Beef or chicken schnitzel served with chips, gravy & salad

Vegetarian pasta is also available

### Dessert

French vanilla cheese cake served with whipped cream

Warm apricot danish served with whipped cream

## Wine Bottling

Apologies for the slip up on the spelling of the labels. One story is that's what you get for printing them in China in a hurry, the other is the editor is a bad speller.

However it's a limited edition only 2400 so they will become a collectors item. Make sure you buy some.

We only have 15 doz left for sale. Contact Steve to place your orders.

## Competition Results

### Competitions held at our April Meeting

#### Sparkling Wine - 8 enteries

- 1 Richard Blake- Apple Cider 18pts
- 2 Michael Lineage- White Shiaraz 17pts
- 3 Wattparinga Group- Chardonnay 16pts

#### Fruit wine - 7 entries

- 1 Michael Lineage - Quince Sparkling - 18pts
- 2 Tony Iaccarino - Plum Wine - 17.5pts
- 3 Andrew Williams - Banana Sauterne - 16.5pts

#### Labels - 4 entries

- 1 Wittunga - B Cloudsley
- 2 Micheal Lineage - Sparkling Quince
- 3 Wattparinga - Red-Yelow

### Competitions held at our May meeting

Judged be Peter Dennis

#### Liqueurs - 7 entries

- 1 Chris Bills - cumquat & Lemon - 16pts
- 2 Chris Bills - Prune Liqueur - 15.5pts
- 3 Jack Van Reyen - Creme de menthe - 15pts

#### Fortifieds - 7 entries

- 1 Brad Dawson - Muscat - 17.5pts
- 2 Glenn Snook - Port Blend - 17pts
- 3 Glenn Snook - Port Blend - 16.5pts

**Next Meeting Wednesday June 15th 7.30pm**

**Speaker**

**To be announced**

**Competitions**

**1-3yeat old Shiraz**

**Jack Van Reyen Trophy**

## ANAWBS 2011

2011 Budget and 2010 Financial Statement to be presented at this month's meeting.

The ANAWBS sub-committee is still seeking expressions of interest from anyone interested in undertaking the sponsorship role for ANAWBS on a commission basis.

The committee has agreed that a 10% commission be paid on any cash amounts secured for the show. Any interested BWBC member is asked to contact Bob Morton.

## Interclub Beer Competition

This year's interclub beer competition will be hosted by the Amateur Wine Makers and Brewers Club of Adelaide at their meeting on the 5th of July.

The beer style for this competition is Black / English / American IPA.

## Membership Information Update

The Club is attempting to completely bring its membership database up to date using the forms prepared by Ian Maxfield. Co-operation from all members in this exercise would be appreciated.

A membership Information form is attached to the newsletter for all members to fill out who did not fill one out at last meeting. Please return to it to our membership officer Ian Maxfield or any committee member at the next full meeting. If you can't make it to the meeting please post it to PO Box 755 Blackwood SA 5051

## Quiz Night

Saturday 6th August 7pm

Join in the fun and help raise money for the upkeep of the Blackwood Memorial Hall, the home of the Blackwood Wine Makers and Brewers Club Inc.

Venue The Blackwood Memorial Hall  
21 Coromandel Pde Blackwood

Entry Fee \$10 per head

BYO drinks and Nibbles  
Tea and Coffee provided

The committee is keen to make up a table of BWBC members. Please contact Bob Morton.

This should be a good fun night and a chance to help the Hall Committee.



# Wine Room

We're excited to launch our new WINE ROOM forum and blog site for lovers of Adelaide Hills wines! Create a free account and take part in our exciting calendar of live-streaming events.

There will be an ongoing program of exclusive, interactive events like live wine tastings, video v-logs of winery visits and Q&A with wine makers in the region.

[www.adelaidehillswine.com.au](http://www.adelaidehillswine.com.au)

# Raleigh Vineyard and Winery

## Australia's <sup>first</sup> most Easternly Vineyard



I was fortunate last Christmas to have the opportunity to stay with friends for a week in Coff's Harbour.

The climate was warm and humid Coff's Har-

bour, and because of its proximity to the tropics, I was surprised to see a winery listed as an attraction in the general locality. But there it was 22 kms south at the little hamlet of Raleigh. Just off the Pacific Highway, and on the banks of the Bellinger River, the Raleigh Vineyard & Winery has about 3 acres under vines.

We timed a visit to the cellar door and vineyard on a day outing and found a very interesting enterprise. The owner greeted us and readily provided a wealth of information about Australia's most easterly winery and its unique grape varieties.

The vineyard, planted with Pinot Noir and Sauvignon Blanc, was purchased by the present owner in 1985. Struggling to produce anything useful from the crop, the vineyard was replanted between 2001 and 2005 with two French hybrids. These fungal resistant grape varieties were developed in Australia to suite sub-tropical and maritime climates. One, a red, is Chambourcin and the other, a white, Villard Blanc.

We were told the harvest was taken to a winemaker at Port Macquarie where a remarkable number of wines were made from this small estate.

All were non-vintage and quite pleasant to the palate and were served at the cellar door chilled, although the reds only slightly.

The Villard Blanc was crafted into a "Fox Gully Dry White", a fruit flavor with a clean zesty finish, quite a nice drinkable white; "Late Harvest", sweet spicy fruit full flavoured wine. This was not too sweet and quite refreshing.

The Chambourcin was represented as a light "Rosé"

easy drinking with a blackcurrant nose; "Bellarosa", a sweet spicy berry fruit, a light sweet red. This one did not really appeal to my tastes but the "Riverbank Red", delicious and fruity with subtle tannins, was quite likable and will cellar for a while.

The whites sold for \$16 and the reds \$18. Certainly worth looking at if you are in the area.

[www.raleighwines.com](http://www.raleighwines.com)

from Andy Saunders



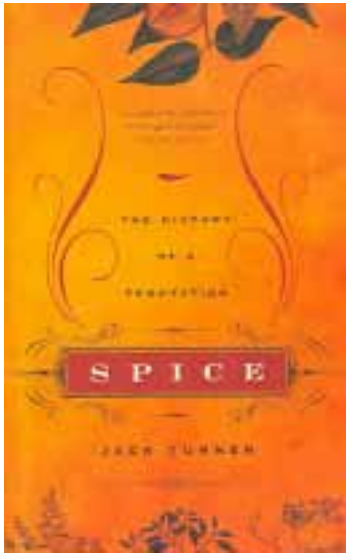
## Bring on the Grapes

Bridgette Dawson tries out for a new job at Heidenreich Estate



## Spice:

The History of a Temptation by Jack Turner  
ISBN 9780375707056



“Spice: The History of a Temptation is a history of the spice trade told not in the conventional narrative of politics and economics, nor of conquest and colonization, but through the intimate human impulses that inspired and drove it. Here is an exploration of the centuries-old desire for spice in food, in medicine, in magic, in religion, and in sex - and of the allure of forbid-

den fruit lingering in the scents of cinnamon, pepper, ginger, nutmeg, mace, and clove.” “We follow spices back through time, through history, myth, archaeology, and literature. We see spices in all their diversity, lauded as love potions and aphrodisiacs, as panaceas and defences against the plague. We journey from religious rituals in which spices were employed to dispel demons and summon gods, to prodigies of gluttony both fantastical and real. We see spices as a luxury for a medieval king’s ostentation, as a mummy’s deodorant, as the last word in haute cuisine.”

“Through examining the temptations of spice we follow in the trails of the spice seekers leading from the deserts of ancient Syria to thrill-seekers on the Internet. We discover how spice became one of the first and most enduring links between Asia and Europe. We see in the pepper we use so casually the relic of a tradition linking us to the appetites of Rome, Elizabethan England, and the pharaohs. And we capture the pleasure of spice not only at the table but in every part of life.”--BOOK JACKET.

Just a few excerpts from the book may come in useful for resurrecting ‘off ‘ wine an beer.

‘Spices were if anything still more in demand for medieval wine and ale. The custom, like so many others, was shared with the Romans. In one of his sermons St. Peter Chrysologos, archbishop of Ravenna (406-450), refers to the custom of smearing leather wine flasks with fragrant spices ‘in order

to keep the taste of the wine preserved’. What apparently began as a necessity in due course became an acquired taste. The mid-fourth-century writer Palladius refers with relish to the use of cassia, ginger and pepper in wine, according to a recipe preserved among the Cretans and given them, so tradition had it, by the oracle of Delphi. The Roman statesman and monk Cassiodorus (c.490-c.583) drank his wine mixed with honey and pepper. The methods of preparing spiced wine remained much the same throughout the Middle Ages. The basic technique was to mix and grind a variety of spices, which were added to the wine, red or white, which was then sweetened with sugar or honey and finally filtered through a bag, bladder or cloth. The latter was known as Hippocrates’ sleeve, hence the wine’s name ‘hippocras’. A late fourteenth-century book of household management gives the following instructions :

*To make powdered hippocras, take a quarter of very fine flour of cinnamon selected by tasting it, and half a quarter of fine flour of cinnamon, an ounce of selected string ginger (gingembre de mesche), fine and white, and an ounce of grain [of Paradise], a sixth of nutmegs and galangal together, and grind them all together. And when you would make your hippocras, take a good half ounce of this powder and two quarters of sugar and mix them with a quart of wine’, by Paris measure.*

This basic template admitted almost infinite variation. Hippocras could also be made with cloves and nutmeg; another variant called or mace and cardamom. Clarry was much the same as hippocras’ the chief difference (though not necessarily) being the use of honey in place of sugar.

But if spices were the means of invention, necessity was the mother. To a far greater extent than with solid foods, their use was dictated by a need to preserve against corruption, or at least cover its taste. It is suggestive that when medieval writers turn to the topic of wine the emphasis tends to be as much on results as on taste. Taken neat, medieval wine could be a harrowing experience, and the problem of foul wine was sufficiently common to inspire all kinds of complaints, as with the man-strangling, ‘hard, green and faithless wines of the poet Guiot de Vaucresson. In the poem ‘Dispute Between Wine and Water’ composed sometime in the fourteenth century, the best the anonymous author can say of

Gascon wine is that it does better than it tastes, 'satisfying without doing harm'. Geoffroi de Waterford said of the variety known as vernache that it 'tickles without hurting' - faint praise indeed. Several centuries earlier in England, Peter of Blois began a still-flourishing tradition of French complaints about the quality of the wine drunk in England. If Peter is to be believed, the wine consumed at the court of King Henry II tasted like paint-stripper: it was 'sour or musty; muddy, greasy, rancid, reeking of pitch and quite flat. I have witnessed occasions when such dregs were served to noblemen, they had to sift it through clenched teeth and with their eyes shut, with trembling and grimacing, rather than just drink it.' But even in France there were similar problems. The Burgundian poet Jean Molinet (1435-1507) borrowed some of the starkest lines from scripture to evoke the full nastiness of those vinegared wines that he could only imagine came from Gomorrah, that left him crying in repentance and calling on God for mercy - 'Thou hast made us to drink the wine of astonishment.'

Ale's shortcoming, like wine, was a very short shelf-life. Its optimum age was around five days, after which it rapidly deteriorated, turning 'ropey' or 'smoky', whereafter, it became undrinkable, and occasionally even injurious. (Beer on the other hand is made with hops, which contain a natural preservative. Hopped beer is mentioned in a document from the abbey of Saint-Denis dated to 768, although its consumption did not take off in continental Europe until roughly the thirteenth century; its acceptance in Britain dates from the fifteenth century.) Old ale could be truly foul: St. Louis found the drink so noisome he took it during Lent as a form of penance. Peter of Blois called it a 'scurvy drink, sulphurous liquor' - had not Christ elected to turn water into wine, not beer? The sixteenth-century medical writer Andrew Borde was merely stating the obvious when he insisted that ale should be drunk 'freshe and cleare Sowre ale, and dead ale, and ale the whiche doth stande a tylte, is good for no man.' This was where spices came, yet again, to the rescue. The medieval popularity of the nutmeg owed much to ale's perishability: as the clove and cinnamon were to wine, so the nutmeg as to ale - the context of Chaucer's reference to 'notemuge to putte in ale'.

Thank you Richard Williams for bringing this book to my attention.

## Vinturi Wine Aerator



One reason for decanting wine is to aerate it, or allow it to "breathe". The decanter is meant to mimic the effects of swirling the wine glass to stimulate the movement of molecules in the wine to trigger the release of more aroma compounds. In addition it is thought to benefit the wine by smoothing some of the harsher aspects of the wine. There seems to be a vigorous debate into the pros and cons of decanting, which involves pouring the wine from the bottle into the decanter and sometimes back into the bottle. Vinturi's patented design speeds up this process with ease and convenience. Perfect aeration in the time it takes to pour a glass.

My introduction to Vinturi was with some friends in Sydney last time I was over there. They asked me to taste a quarter of a glass of red wine which had just been poured from the bottle, next they poured another quarter glass of red, but this time they poured the wine through the Vinturi and the difference was really quite remarkable, the wine had been instantly aerated. I now use the Vinturi on all wine that I pour and no longer have to leave the wine to "breathe". The cost was around \$70 and I purchased it in Sydney but have been told that it's available in David Jones.

Review by BWBC member Jim Hayes

## Missing

The Club's Zork press has gone missing. If you have borrowed it or know of any one who may have used it recently please contact our property officer Glenn Snook 8278 2177.

## For Sale

29 dozen new white wine 750 ml bottles in cartons (screw top)  
\$2.50 per dozen – Ian Maxfield  
phone 83705400, mobile 0434353751.

## 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.**

June	July	Aug
Chris Bills	Andrew Bills	Richard Blake
Barry Freeman	Helen Glasson	John Greening
Greg Jackson	Shirley Jansen	David Johnston
Bob Morton	Bill Neubauer	Mario Nocita
Glenn Snook	Graham Stallard	John Starr
Rob Walker	Trevor Ward	

## 2011/12 Committee

Chairman	Bob Morton	8278 5916
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718

### Members

Brian Ferris	Deputy Chairman/ Wine Sales	8278 6227
David Tulloch	Newsletter	8270 1907
Glenn Snook	Competitions	8370 3390
David Lewis		8277 5053
Ian Maxfield	Membership	8370 5400

Property Officer	Glenn Snook	8370 3390
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



## Mid Year Dinner - 27th July

Racquets SA, 1303 South Road, St Marys.

**Oct Bus Trip - 30th October** Adelaide Hills

**ANAWBS Presentation Day - 9th Oct**

**End of year lunch - Dec 4th**

Full information will be published in later newsletters.

## Yeast available

In addition to the yeast advertised in the last newsletter we have about 400g of 2226 yeast available through David Lewis. This has been donated to the Club by Harry Van Borg. It is particularly for Cabernet Sauvignon and Merlot.

## 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).

## 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



## BWBC MEMBER INFORMATION FORM

**Surname:**.....

**Given names:**.....

**Partners name:**.....

**Preferred names for badges:**.....

**Address:**.....

**Telephone: Home;**..... **Mobile;**.....

**Preferred Email:**.....

### Notes:

Annual Subscription Fees of \$20.00 are due on 1<sup>st</sup> March each year.

Monthly newsletters will be emailed to the email address provided above.

Your partner (if applicable) is also entitled under your membership to attend club meetings, functions and other club activities.

### Do you agree to your following information being made available to other members of the club

Your address    yes/no

Your home telephone number                          yes/no

Your mobile number    yes/no

Your email address    yes/no

Your details may be used for arranging activities/functions of the club but will not be provided to any other third parties without your permission.

**Signed**..... **Date**.....