



BWBC

1-3yr Shiraz Competition

news

June 2012

Blackwood Winemakers and Brewers Club Inc.

Guest Speaker for June



Dr. Paul Henschke

Principal Research Scientist - Microbiology, The Australian Wine Research Institute

Previous:

Program Manager—Cooperative Research Centre for Viticulture Program 6: Novel Techniques for Grape Processing, The Australian Wine Research Institute (1996/97-1999).

Sub-Program Leader—CRC for Viticulture Program 1.3: Biotechnology of Improvement of Grapes and Grape Products: Molecular Genetic Manipulation of Wine Yeast, The Australian Wine Research Institute (1992/93-1995/96).

Microbiology Research Group Leader, Group Technical Centre, Carlton & United Breweries, Melbourne (1985-1987).

Post Doctoral Fellow (Leverhulme Visiting Fel-

low), Professor Anthony H Rose's Zymology Laboratory, Bath University, Avon, UK (1979-1984).

Field of Research

Wine microbiology and biotechnology with emphasis on fermentation management and flavour development with conventional and non-conventional yeast and bacteria. Microbiology of wine spoilage.

Competition Program June and July

Ports, Liqueurs and Fortifieds

This competition was scheduled for May but, due to problems with the newsletter and late notification, it has been postponed to the June meeting.

Please bring your entries along to the next meeting. The competition will be judged during the following month.

1-3yr old Shiraz

This competition will be held at the June meeting as scheduled, judging will take place on the night.

Interclub Beer Competition

This is scheduled for our July meeting - any style of beer or stout can be entered.

Next Meeting Wednesday June 20th 7.30pm

Guest Speaker

Dr. Paul Henschke
Wine Microbiology

Competition

Ports, Liqueurs and Fortifieds

1 - 3yr old Shiraz

Dr. Ray Beckwith Celebrates 100th birthday

Arthur Ray Beckwith (Ray) was responsible for some of the most fundamental innovations to Australia's wine making industry. He is believed to be the first person in Australia, if not the world, to discover the role of acidity levels in wine spoilage and to implement the use of pH metering - using precision



instruments. He also was the first to use atomic absorption spectrophotometry in winemaking (circa 1962) and discovered that the addition of cultures of specific yeasts to the wine production process greatly improved wine quality. These practices are now standards in the Australian wine making industry. Beckwith spent most of his professional life working for Penfolds Wines in South Australia (1935 - 1973) and was responsible for much of the company's success. It has taken many years for Ray Beckwith's contributions to be openly recognised and he is finally starting to receive honours including life membership to the Australian Wine Industry (2003), Honorary Life member of the American Society for Enology and Viticulture and a Doctor of the University honoris causa (Duniv) from the University of Adelaide (2004). He was also heavily involved in the Australian Wine Research Institute and other important wine committees and organisations. In July 2006 Ray Beckwith received Australia's top wine award, the McWilliam's Wines Maurice O'Shea Award, for recognition of his outstanding contribution to Australia's wine industry.

Ray's tip for longevity: three or four glasses of shiraz is probably enough for the day.

After undertaking an Honours Diploma of Agriculture at Roseworthy Agriculture College in South Australia, Arthur Ray Beckwith took up a twelve

month cadetship there with his oenology lecturers Alan Hickinbotham and John Williams (1932). His first project was to investigate the use of pure cultured yeasts instead of the traditional yeasts which occur naturally on grape skin. He soon discovered that the cultured yeasts performed better.

Upon completion of his cadetship, Beckwith joined Thomas Hardy as an assistant to Roger Warren at the Mile End winery. There he worked mostly on sparkling wines. The following year, Leslie Penfold Hyland (then director of Penfold's Magill winery) was so impressed with Beckwith's research results that he personally requested Beckwith work for him. On 2 January 1935 Ray commenced at the company's Nuriootpa winery and remained there until he retired in 1973. His first job was to establish a new laboratory exclusively for his yeast research and a large-scale yeast propagation tank. These initial studies revealed that overheating in the fermentation process was one of the major causes of bacterial growth and subsequent wine spoilage.

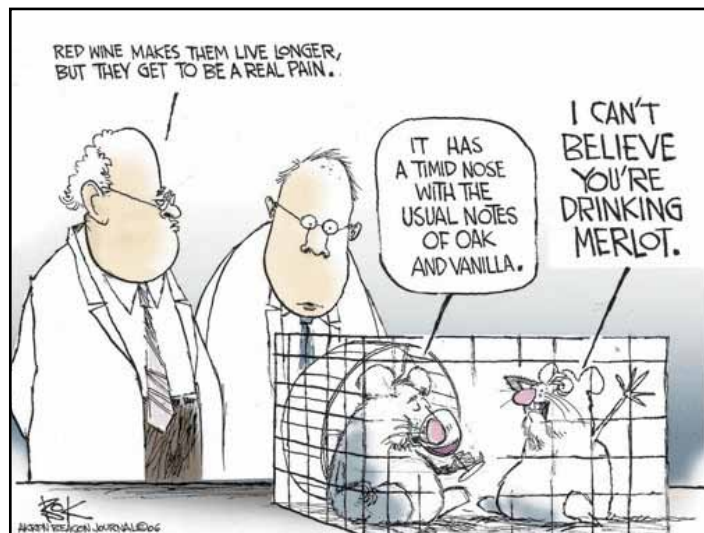
The following year (1936) Ray Beckwith was given access to Professor Macbeth's laboratory at the University of Adelaide where he undertook his studies on acids and wine pH. This led to the breakthrough realization that pH could be used to control bacterial growth in wines and therefore minimise spoilage. At that time, around 25% of all wine production in Australia was regularly discarded due to bacterial spoilage so this was a major finding and has helped get spoilage down to virtually zero.

With these results behind him, Ray Beckwith returned to Penfolds and convinced them to purchase the very expensive but very accurate Morton glass electrode. Over the years he continued his research and introduced the use of tartaric acid to lower pH, which was a critical step in the development of Penfold's Grange and many of its other wines.

From <http://trove.nla.gov.au/http://nla.gov.au/nla.party-1473628>

For further reading about this remarkable South Australian, see the excellent article written by David Penberthy published in "The Punch", an opinion and news website owned and run by News Limited on the 25th May 2012

www.thepunch.com.au/articles/ray-beckwith-the-science-behind-the-wine/



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.**

June	July	August
Chris Bills	Andrew Bills	Richard Blake
Brian Ferris	Helen Glasson	John Greening
Greg Jackson	Shirley Jansen	Edda Johansson
Ian Maxfield	Mario Micarone	Bob Morton
Bill Selge	John Siemens	Jan Skjemstad
	Rob Walker	George Walusiak

2012/13 Committee

President	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	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400

Property Officers	Bill Neubauer	8278 8866
	Roger Pounder	7220 4985
Library	Ron Holmes	8278 8056

BWBC Patron Geoff Patritti

Life Members

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

2012 Social Events

Proposed social events for 2012. Full details and changes will be in following newsletters.



2 Day Bus Trip	July 28th & 29th Overnight Mannum
Bus Trip	Fleurieu Peninsula Wineries October 28th
End of Year Show	December 2nd Blackwood Football Club

ANAWBS 2012

Important dates

Entries close Mon 10th September
Entries sorted Mon 10th & Tue 11th September
Beer Judging Fri 14th & Sat 15th September
Wine Judging Tue 18th & Wed 19th September
Presentation Function Sun 23rd September 1pm



www.bwbc.org.au

After being off line for many years it has now been redesigned and relaunched. This is the first stage, it will be continually upgraded to help promote the club and inform members. Past newsletters can be downloaded. All contributions welcome. Contact David - davidt@internode.on.net

Blackwood Winemakers and Brewers Club Inc.

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 Deadline

2nd Wednesday of each month.

Contact David Tulloch
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