



BWBC

Wine Challenge

news

June 2013

Blackwood Winemakers and Brewers Club Inc.

Is there a soil component to terroir?

Dr Rob Fitzpatrick gave a very interesting talk at our May meeting about soils, their classification and relevance to vineyards. He referred to the key for identifying the soil types and this is available to everyone at <http://www.clw.csiro.au/publications/technical2002/tr30-02.pdf>

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

Heartland Wines

2010 Stickleback Red \$85 per dozen

2011 Pinot Gris \$45 per half dozen

Wines available from:

Steve Potiuch (h) 82785716

or ordered at the June Club Meeting



FILM NIGHT

Sunday June 23, 2013

5.00 p.m. for 5.30 p.m.

Wallis Mitcham Cinema Complex

Level 1 119 Belair Rd, Torrens Park

\$25 per head

BYO No Corkage

2 Course dinner

Quiche Lorraine, Chips, Salad (Vegetarian)

Roast Beef, Vegetables

Beer Batter Fish, Chips, Salad

Eton Mess (Berry Pavlova)

Chocolate Mousse

Bookings – Steve Potiuch (h) 82785716

Payment – June 19 Club Meeting

Films showing include

Great Gatsby, Internship

THE BIGGEST WINE CHALLENGE OF ALL TIME

You've had your wine judged at club competitions and by professional judges at ANAWBS, NOW get them judged by EXPERTS –the members of your club . At the June meeting bring along one of your best red wines to be judged by your peers.

Two classes:

Shiraz or Cabernet Sauvignon or alternative; eg. Grenache, Pinot Noir, Barbera etc. 2010,2011,2012 vintages

Only one wine per member, partnership or syndicate. Bring two bottles of the same wine, labelled with your name and variety. These will then be masked and numbered. An "A" is added if alternative and will be judged first. After all votes are totalled on the tally board, only the top 3 in each class will be revealed.

Next Meeting Wednesday June 19th 7.30pm

Wine Challenge

Competition

1-3yr old Shiraz (Jack Van Reyren Trophy)



Member profile

Des Williams

Des has been a member of The Balckwood Wine Makers And Brewers Club since the 1990's and was elected to the committee in 2013.



Where do you work, or where did you used to work?

School of Pharmacy and Medical Sciences, University of South Australia, Frome Road, Adelaide. In a former life I worked for 27 years in the pharmaceutical industry. At various times I have also worked as a community (retail) pharmacist, a hospital pharmacist, analytical chemist and drug product formulator. Since 2005 I have been a member of a Federal Government Committee that is involved in the approval processes for new medicines.

What are your interests/hobbies?

Family, tennis, general world affairs, understanding other cultures, occasional travel to other countries (nearly 60 separate trips so far).

How did you come to join the BWBC?

Through Chris Bills (in the days when meetings were held in the Belair Community Hall (early 90's).

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?

Gained very nice new friends, gained extra knowledge of wine and beer.

How did you become interested in wine/beer?

In my teens and early 20's mixing with friends who were interested in wine.

What are your favourite wine/beer styles, and why?

Any good quality wine (not necessarily expensive) is appreciated, with a little bias towards red rather than white. Most red varieties are appreciated. Favourites among whites are riesling, pinot gris and pinot grigio and the occasional aged semillon, but I am always happy to take the suggestions of others if a good version of another variety is on offer.

Favourite beer includes either Coopers Sparkling Ale or Coopers Pale Ale, but some other commercial beers, particularly some of the boutique beers, are excellent. Many Belgian beers are amazingly good.

Some of the beer and wine varieties produced by BWBC have also been hard to beat.

Do you have a favourite wine region within SA, Australia or the world, and if so why?

All of the regions in South Australia, for slightly different reasons are wonderful. I have also enjoyed occasional visits to wineries in the Yarra Valley, Mornington Peninsula, the Pyrenees and Rutherglen. Those regions also have some excellent examples on offer.

What is your most memorable wine/beer related experience?

This question is a little difficult to answer in that it is hard to distinguish some of the wine tours I have done with various friends, also travelling on canals in Belgium and trying many different beer styles.

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?

I mostly brew on my own. Having said that, in the early 90's, I had the pleasure of making some fantastic brews with Chris Bills. During the wort preparations and subsequent bottlings, we solved the problems of the world and shared much laughter on all sorts of topics. I have occasionally made brews with all of my three sons, most frequently with son Andrew. My work commitments in recent times have not allowed me time to do much brewing. While I am potentially interested in making wine, that will have to be an activity when I eventually retire.

Apple Crush 2013

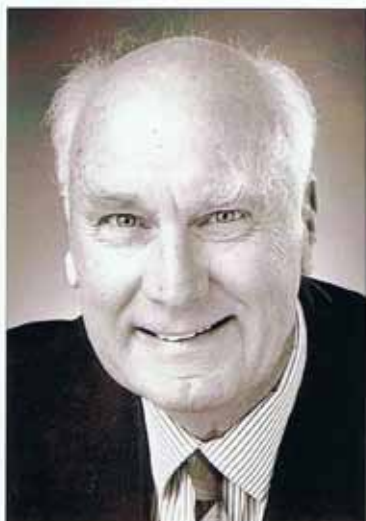


Photos by Trevor Ward and Rob Walker

Obituary for Bryce Rankine that has been prepared by John Mason. John was the chap who brought Bryce to our Club meeting a couple of years ago. He thinks that Bryce's talk that night was his last public presentation. This obituary has appeared in the Chemistry in Australia magazine but John was quite happy for us to publish it in our newsletter.

Article contributed by Bob Morton

Bryce Rankine AM, FRACI, CChem, FTSE, DSc, FAIFST, FASM, FAmersWE, FASWE, FASEV. Born on 23 December 1925 in rural Murray Bridge, South Australia, Bryce attended local primary and high school, was a prefect in his school and played many sports. With a scholarship to the University of Adelaide



he graduated at 19 with a BSc in microbiology and organic chemistry. He later graduated MSc (Adelaide) in 1953.

Meanwhile he worked at F.H.Faulding as a bacteriologist until 1950, when he joined the CSIRO wine research group at the Waite Agricultural Research Institute. Around 1955, Bryce joined the Australian Wine Research Institute, with Dr John Fornachon as director. Bryce's initial work at AWRI was on yeasts, fermentation, ethanol production, lead and other metal contents of Australian wines, treating wines with ion exchange resins and preventing deposition of potassium hydrogen tartrate from wines.

Bryce went overseas in 1957 to study wines and winemaking at the University of California - Davis and to visit Europe and South Africa. This was the forerunner of many overseas trips. His wife Ellaine often accompanied him (Bryce privately admitted that Ellaine, who learnt and mastered four languages, was invaluable as on "on-site" linguist and interpreter in these times). He devoted much time to de-mystifying wine making, determined to remove the "black magic" and replace it with clearly understood science. He networked with local and overseas winemakers, and worked with local equipment makers to maximise the impact of their technology. He instigated the AWRI's "help desk" service, which today services over 1000 calls per year. As AWRI Principal Research Scientist he published over 250 technical/scientific papers.

He was respected as the authority on Australian wines,

serving as a wine judge at many events. During a presentation to our local Industrial Chemistry Group in the mid '80's, Bryce tried to train us in the skill. "Use your eyes", those wondrous bright blue eyes would evaluate the wine against a white background, "Look for clarity, and discern the colour", "Use your nose", that nose would draw deeply to evaluate the aroma and bouquet – "try to register the intensity of odour and any external odours" (SO₂ or other noteworthy ones). Then "assess the palate" (or 'have a swig' in the vernacular) – roll it around, draw air through it, make a bit of noise to impress the onlookers, and (worst of all!!) "spit it out!". Take note of flavour, bitterness, sweetness or fruitiness. After all of that, his classic eyebrows would twitch when he passed the ultimate judgement. Meanwhile, we guzzlers had not passed the "spit it out" stage.

In 1978 when Bryce joined the Roseworthy Agricultural College as Head of the School of Viticulture and Oenology, he was arguably the most prominent wine scientist in Australia. He was later appointed Dean of the Faculty of Oenology. He guided the change from Diploma of Oenology to a Bachelor of Applied Science (Oen), emphasizing the basic sciences. A Graduate Diploma in Wine was instituted in 1980, enabling many Science graduates to enter the wine industry.

He retired from Roseworthy in 1986.

There is no doubt that the successful development of the Australian wine industry was due in a large part to Bryce's input.

He was awarded Order of Australia in 1986 for his services to the wine industry.

He continued in retirement as a consultant for the industry and set up the Australian Society of Wine Educators, retiring from that role as Executive Director in 1995.

Striving to improve Australian wines and winemaking, he authored the following texts, the titles of which speak of the wide spread of his involvement.

Making good wine: first published in 1989 and revised in later issues and in Spanish, this text is still used in formal courses and is the bible of most Australian winemakers (including the amateurs!).

Wines and wineries of the Barossa Valley: published in 1971

Tasting and enjoying wine: first published in 1990 and reprinted in 1999

Sparkling wines: co-authored with Armstrong and Linton in 1994

History of the Australian wine industry – evolution of the modern Australian wine industry; published in 1996

Refrigeration for winemakers: co-authored with White



and Adamson, first published in 1989 and revised in 1998.

Cooperage for winemakers: co-authored with Geoff Schahinger, published first in 1992, revised in 1998.
SO₂ analysis: The 1927 Monier-Williams "aspiration" method for sulphur dioxide analysis was enhanced by Rankine and Pocock. The Rankine modified method is still used across the industry by a range of operators who understand what they are doing.

Bryce first became a Member of RACI in April 1959, and later Fellow in November 1969.

His contributions and achievements were acknowledged,
DSc – University of Stellenbosch (South Africa) – 1971
American Society of Enology and Viticulture – Outstanding paper of the year (1971), first Australian member of the editorial panel of their Journal, Honorary Life Member (1993).
Fellow, Australian Institute of Food Science and Technology (1971), Order of Merit (1973), President (1982-4).
Member of the Confrerie des Chevaliers du Tastevin of Burgundy (1973).
Fellow, Australian Academy of Technological Sciences and Engineering (1976).
Companion of Barons of the Barossa (1976).
Member of the Order of Australia (1986).
Society of Wine Educators USA Award of Honour (1987).
Honorary Life Fellow Australian Society of Microbiology (1987).
Hartnett Medal from the Royal Society of the Encouragement of Arts, Manufacturing and Commerce, London, for contributions to the development of the Australian wine industry.
Maurice O'Shea Award (1998)
Centenary Medal for service to Australian society in science and technology (2001).

A proud family man, Bryce and Ellaine had three children and four grandchildren.

Ellaine's passing in 2010 due to Parkinson's Disease had a devastating impact upon Bryce. This and the accumulating ravages of dementia undermined this great man who had given so freely to his chosen science. He passed away on 26 February 2013.

Notes collated by John Mason, MRACI, CChem convener SA Branch Retired Chemists Group

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.

Club History

Following the very interesting talk by Ron Head at our April meeting it has been suggested that we try to formally document the history of the club. If you have any photos, old newsletters, any other memorabilia or just stories of past events, the committee would love to hear from you. Contact Richard Blake.

Beginners Groups

Are you interested in joining a beginners group in either wine or beer making?

We would also like to hear from members who would be interested in leading wine or beer making beginners groups.

Other courses we could run if we can get somebody to run them would be sparkling wine making, white wine making, cider making, label design and printing.

Please let the committee know if you can help or would like to participate in a beginners course.

Wine Challenge

Email received from Chris Loveless

I would love to enter my Nebbiolo but I'm in Europe for the next 2 months tasting wines from Italy (I think my Neb is as good if not better!), France (reds not good but whites okay), Spain (still to try) etc. Hope the night produces some great tastes!

Cheers,
Chris Loveless

It's tough going

I am compiling this newsletter under great duress. Sue and I have been on the road in our caravan for about 5 weeks and are now back in Katherine after going to Darwin via Litchfield and back via Kakadu. Tomorrow we are off west to toward Kununurra then south via the coast to Perth. The weather in Katherine today was 33 degrees. Keep warm.
Regards David

2013 Meeting Program

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

Came across this quotation in a shop window in the main street of Katherine.

If we all threw our
problems in a pile
and saw everyone else's.
We'd grab ours back.



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.

June	July	August
Chris Bills	Andrew Bills	Richard Blake
Joa Dos Santos	Ron Holmes	Lindsay Elliott
Phil Hicks	Ian Maxfield	Roger Hughes
Michael Lineage	Bill Ekins	Mario Micarone
James Szpunar	Paul Rogers	Peter Rowe
Andrew Thomson		Jacob Van Eyk

2013

Social Events



Film Night - June 23rd 5.00pm for 5.30pm
start Mitcham Cinemas

Mid Year Dinner - Sunday 4th August Watermark Hotel
Glenelg 5.30pm

\$30 per couple food Purchase own drinks

ANAWBS - presentation day 6th October

October Bus Trip - 20th October Southern Vales

Wine Bottling

D'Arenberg – Shiraz – either 2,000 or 3,000 litres

Date to be announced, after ANAWBS

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