



BWBC

news

Yeast in your wine

June 2014

Blackwood Winemakers and Brewers Club Inc.



BWBC -change of banking details

The bank account for the Blackwood Wine Makers and Brewers Club Inc is now held at the Blackwood branch of the Westpac Bank.

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.

Make sure you include your name and please send an email notification to Ian Maxfield - maxie30@bigpond.com

May Club Competition Results

Ports and Fortifieds.

Glen Davies Trophy

Liqueurs

Barry & Gwen Freeman Trophy

This is being judged by the staff at Patritti Wines. Unfortunately the results were not available at the time of publication

New Member

The committee has formally approved the membership of
Chris Taylor

Welcome to our new members, please introduce yourself to them and make them feel at home in the club.



Prof. Vladimir Jiranek

Professor in Oenology,
The University of
Adelaide.

Vladimir graduated from the University of Adelaide in 1983 with a BSc (Hons), Microbiology and Immunology and in 1992 was awarded a PhD in Industrial Microbiology. His broad research interest

is the characterisation and optimisation of wine yeast and bacteria.

The Grape and Wine Research and Development Corporation in 2013 awarded a grant over four years to Professor Vladimir Jiranek and Dr Michelle Walker, for a research project at the University's Wine Microbiology and Microbial Biotechnology Laboratory. The project will use directed evolution – a laboratory-based version of natural selection – to produce strains that will, for example, complete fermentation more quickly or reliably, without the need for supplements. Other strains may be more tolerant of high sugar and other conditions that inhibit fermentation.

“Within the winemaking industry there are increasing difficulties in achieving successful and efficient fermentation as winemakers push their operational boundaries to seek greater flavour and efficiency,” says Prof Jiranek. “Climate change and associated extreme weather and water restrictions also lead to unintended increases in grape ripening, with higher sugar and higher alcohol.”

Next Meeting Wednesday June 18th 7.30pm

Speaker Prof. Vladimir Jiranek

Development of yeasts

Competition

1-3yr old Shiraz

Jack Van Reyden Trophy

Judges: Stephen Bennett (Wine consultant) & Scott Heinrich (Geoff Merrill Wines)



Film Night

Sunday June 22nd 5.30pm

Mitcham Cinemas

Mitcham Shopping Centre, 119 Belair Road, Torrens Park

Book with Steve 8278 5718.

When booking please let Steve know your choice of the menu and the film you would like to see.

\$25 per head (members and partners), \$30 for non members.

Bookings must be made and paid for by the June meeting There is a limit of 60 places available.

The club will supply 2 bottles of wine per table. You are welcome to bring your own wine, there is no corkage charge.

The Menu

Quiche Lorraine

Butterfish in coopers Beer Batter

(both with chips and salad)

Beef burgundy potted pie with vegetable mornay.

Desert

Chocolate mousse with raspberry sauce and cream

Pavlova with fresh fruit

The main course will be served 5:45 - 6pm

Dessert will be served 6:20 - 6:30pm

The Movies

7pm start

The Fault in Our Stars



Hazel and Gus are two teenagers who share an acerbic wit, a disdain for the conventional, and a love that sweeps them on a journey.

Their relationship is all the more miraculous given that Hazel's other constant companion is an oxygen tank. Gus jokes about his prosthetic leg, and they met and fell in love at a cancer support group.

22 Jump Street



After making their way through high school (twice), big changes are in store for officers Schmidt and Jenko when they go deep undercover at a local college.

Blended



After a bad blind date, a man and woman find themselves stuck together at a resort for families, where their attraction grows as their respective kids benefit from the burgeoning relationship.

7:10pm Start

The Rover



With society in decline, the rule of law has disintegrated and life is cheap. Hardened loner Eric travels the desolate towns and roads of the scorched and dangerous Australian outback. When a brutal gang of thieves steals his car and only remaining possession, they leave behind the wounded Rey in their wake. Forcing Rey to help track the gang, Eric gives chase. Determined beyond reason, unrelenting in the pursuit of his prey, Eric will go to any lengths to take back the one thing that matters to him.

Grace of Monaco



The story of former Hollywood star Grace Kelly's crisis of marriage and identity, during a political dispute between Monaco's Prince Rainier III and Frances Charles De Gaulle, and a looming French invasion of Monaco in the early 1960s.

The May meeting at Patritti Winery



The Quest of a Better Beer

Having made a couple of straight batches of beer using the Coopers Australian Pale Ale kits I was interested in ways that I could enhance the taste of the kit beer.



When making Kit beer, the kit contains all you need to make beer. The manufacturer has made the selections of the ingredients and done all the work of converting the barley to malt, mashing the malt, boiling the wort that comes from the mash process and adding the hops. Its a bit like making soup from a can, its easy but you get

the flavours and the texture the manufacturer gives you. To change the soup you can add extra ingredients (vegetables, herbs or spices) to give it your personal touch. The same can be done to kit beers to give a style of beer to suite your taste. You cannot change the contents of the can but you can add some steeped speciality grains, extra hops and yeast.

With this in mind I visited Beer Belly Brewing Supplies and asked the question "how can I enhance a kit beer ?" The following recipe was suggested and the result was a much more tasty, satisfying beer, and a process that is an introduction to full mash brewing, steeping grain, boiling the wort and adding hops. That can easily be done in the kitchen - if permission is granted.

James Squire Golden Ale Kit Version

1 can Coopers Sparkling ale
1 can Coopers Wheat Malt
250g Caramalt malted grain (Milled)
45g Amarillo Hops Pellets.
Yeast - Nottingham

Procedure

1) Empty cans into sanitised fermenter, dissolve with boiling water and mix well. Put lid back on fermenter.
2) Steep the grain in a couple of litres of approximately, 60- 80C degree water for 10-20 minutes.
Strain and throw away grain material. Put liquid back

into pot for boiling hops.

3) Boil the grain flavoured water for 15 minutes gently, for hop additions

a) add 15gm hops at the start of the boil /15 minutes to go

b) add another 15gm at 10 minutes into the boil /5 minutes to go.

c) last addition of 15gm hops to go into pot once heat is turned off and bubbling has subsided or into the fermenter (dry hop).

4) Add this liquid into the fermenter with the extract mix and top up with cold water to 23lt mark.

5) Check temperature of wort is below 30c and add yeast to fermenter. Ferment between 15-24c

Notes

If you don't have a thermometer, you can bring the steeping water (water only-don't boil the grain} to the boil and then turn it off and let it sit for 5 minutes to cool from boiling before adding grain.

If you choose to dry hop, add the hops after most of the bubbling in the airlock has quietened down after several days. This will give more aroma from the hops to the beer.

The hops that are boiled are generally left behind in the boil pot but it is not a problem if they are added to the fermenter.

Add the yeast in the Coopers can into the boil with the hops, to provide extra food for the Nottingham yeast.

For steeping, all you need is a standard pot on your stove top and a sieve/colander or piece of boiled cloth to strain the grain.

All ingredients for this recipe are available from Beerbelly Brewing Equipment 4/421 Prospect Road (Entrance off Leslie Ave), Blair Athol, Adelaide SA 5084 Phone: 8262 9005

Beer belly is a sponsor of ANAWBS.

David Tulloch

Name Tags

Name tags are going to be issued to members and their partners to retain possession of. This will save time for Ian in re-sorting them after every meeting/event and will also save time for members searching through the box for their name tag. It is suggested that you keep your name tags in the car for easy access. Ian will still have a number of blank name tags available for guests etc. So at the next few meetings the name tags will be bundled together for the member and their partner, and when you get yours they need to be retained and worn to each club meeting/event.

Ian Maxfield - Membership Officer

Winter Wine Sales



Wisp Wine

Sauvignon Blanc 2011 \$85 per doz.
From grapes grown high in the cooler regions of the Adelaide Hills.

Schoenthal Estate

Merlot - Adelaide Hills 2013 \$90 per Doz
Shiraz - Adelaide Hills 2013 \$90 per Doz

To order please contact Steve Potiuch 8278 5718

Store Room Clean Up

At a recent cleanup and reorganisation of the store room at our meeting hall, there were several items of equipment, heat shrink tops and misc items that were identified as surplus to our needs, and these will be available for members to pick over and take at the next meeting. Thanks to the working bee we now have a well organised store room with ample storage space. Thanks to all those who participated.

ANAWBS Sponsors

It is very important that the club members support our ANAWBS sponsors. If you are purchasing items or services from the sponsors please let them know who you are and that you are a member of The Blackwood Winemakers and Brewers Club. Also if you could let the ANAWBS committee know who you purchase items from and approximately how much you spend a year. The Committee is always looking for new sponsors, if you know of a business that could help please contact Trevor Ward or any committee member.

ANAWBS 2014

Planning for ANAWBS 2014 has started.

The dates for this year's competition are

Entries close: Tuesday 23rd September.

Beer Judging: Friday 26th and Saturday 27th September

Wine Judging: Tuesday 30th and Wednesday 1st October

Presentation Day: 5th October

The competition relies on volunteers for its success.

Please consider volunteering, contact the ANAWBS committee.

Full details are on the web site www.anawbs.org.au

The Mash Paddle style for 2014 is Schwarzbier (Black Beer).

ANAWBS Sponsors Please support them.

35th Australian National Amateur Wine & Beer Show

Australia's Premier Competition for Amateur Winemakers and Brewers
Over 40 top wine and beer judges.
Written feedback for every entry.

Wine Classes

Including Sparkling and Fortified
Non-grape wines
Cider

Beer Classes

Including "Mash Paddle" full grain competition

Label Competition

Traditional and Modern class. js

Major Trophies

Awards for Best Wines and Beers as well as most Successful Exhibitors

Entries Close

Adelaide: Tuesday 23rd September 2014
Interstate: Thursday 11th September 2014

Presentation Day

Sunday 5th October 2014 1pm
Charles Hawker Lecture Theatre
Waite Campus
University of Adelaide
Urrbrae SA

Further Information & Entry Forms

Secretary
anawbs@anawbs.org.au
or visit our web site



www.anawbs.org.au



Speaker Program 2014

June 18- Prof. Vladimir Jiranek - Development of Yeast
 July 16 - Andrew Williams - Whiskies.
 Aug 20 - Kangaroo Island Spirits
 Sept 17- Jeff Goodieson of Goodieson Beer.
 Oct 15 - Anawbs winners wine tasting
 Nov 19 - Ed Carr - Sparkling Winemaker Accolade Wines

Members' Tasting Table

An area will be set up at each meeting for members to display their wine for tasting, pour out samples and talk to members about their wine. The committee will trial this system to allow more interaction between the winemakers and the club members. If you are interested in being part of this tasting area please see the co-ordinators, John Callas or Des Williams, on arrival at the meeting. The club will still have other wine for tasting at meetings on a separate table.



Members' Duty Roster 2014

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
Richard Blake	Mark Gniel	Bob Carmichael
Ann-Marie Franklin	Arthur Ingram	John Godden
Roger Hughes	Bernie Morgan	Rob Walker
Roy Pozenel	Jan Skjemstad	Bob Morton
Peter Back	Peter Vigants	Glenn Snook

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

2014 Social Events



Film Evening - Sunday June 22nd 5.30pm

Dinner - August TBA

ANAWBS Presentation Day - Sunday 5th October

Bus Trip - October 25th - 26th - Riverland area -see February newsletter for details \$150 per person

Presentation Day - Sunday Dec 7th 12 noon
 More details to follow in later newsletters.

Blackwood Winemakers and Brewers Club Inc. 2014/15 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718
Committee Members		
Richard Blake	Deputy President	8278 5530
	Speaker Co-ordinator	
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400
David Tulloch	Newsletter, Website	8270 1907
Des Williams		8370 2363
John Callus		8278 9036
Trevor Ward		8278 1061
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 Wed. of each month.
 Contact davidt@internode.on.net



www.bwbc.org.au