

BWBC newsletter

Next Meeting
Wednesday
June 17th
Start at 7.30pm

Speaker
Eric Semmler
919 Wines

June Competition
1-3yr old Shiraz
(Jack Van Reyren Trophy)
Entries **MUST** be received
by 7.30pm

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*Banner photo: Autumn in the Adelaide
Hills Wine Region*

919 Wines

Eric and Jenny Semmler, own a small family company called 919 Wines, specializing in the production of high quality table wines. Based in Glossop, South Australia, approximately 3 hours from Adelaide. The company was founded in 1999, with the first vineyard established in 2002, and the first vintage in 2004. Since then, the winery has expanded to handle a crush of 60 tonnes of fruit, grown on vineyards under our direct management or from growers who can meet our stringent viticultural and production standards. They purchased a second vineyard in 2011 to assure supply and to provide for the continued growth of the company. 919 wines specialise in producing high quality wines from non-traditional varieties, such as Petit Manseng, Durif, Tempranillo and Touriga Nacional and making fortified wines, from super dry and appetising to long and luscious. Eric a horticulturalist, studied winemaking, worked with Brown Brothers and All Saints wineries, and then became the Fortified Winemaker with BRL Hardy. He is now one of Australia's most respected fortified winemakers, and acknowledged as an Australian authority on the production of the heritage Apera and Topaque styles of wine.

Jenny is the marketing, bottling and administration arm of the company. Originally a pharmacist, she studied winemaking, later undertaking research in wine flavour development. After working for Strathbogie Vineyards, Pennyweight Wines and St Huberts, she took a position as Quality Manager for Constellation Wines, and was recognised as one of the world specialists in bag in box wine production. The BWBC visited 919 winery as part of the 2014 bus trip. Eric will be presenting a range of wines from a white through to reds and a muscat at the June meeting. For this month we will replace the end of meeting pizzas with a selection of nibbles, cheeses and sweet touches to try and show the wines at their best. The meeting will begin at 7.30pm with a short Club meeting followed by the Speaker presentation.



Eric talking to BWBC members on the 2014 bus trip





Member profile

Phil Hicks

Phil is one of the club's oldest members, not in age, and has over the years has been a very keen wine maker and has been a member of the committee for many of those years.

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

I worked for a sharebroking firm and then the Australian Bureau of Statistics early in my career. Soon after completing my accountancy qualifications, I joined the Australian National Audit Office, the office of the Commonwealth Auditor-General and carried out financial, efficiency and performance audits. I then spent 10 years with the SA Treasury before retiring.

What are your interests/hobbies?

Besides winemaking, I am involved in volunteer community work in two local parks around Heathfield where I live, including efforts to maintain areas of high quality bush. I enjoy walking and completed the Heysen Trail with my wife Anne a few years ago (in sequence over three years) and several long distance walks overseas. I also ride a mountain bike on local backroads and tracks – anywhere but main roads. Other interests include music and history.

How did you come to join the BWBC?

I started beer making after sampling home brewed beers and then attended a WEA full mash beer making course run by Ken Wilkinson of the Amateur Winemakers and Brewers Club of Adelaide. He recommended that I join the BWBC. This would have been in 1981 because very soon after joining I made my first wines in the 1982 vintage, the then almost locally unknown variety of Merlot and a Traminer (from a small experimental planting of these and other varieties that, together with a larger amount of good quality Cabernet vines, were part of a McLaren Flat vineyard that was lost in the vine pull of the mid 1980's). From then on, I was hooked on winemaking and stopped making full mash beer.



As a long standing member, do you have any particular recollections of early club history?

I joined the BWBC after it had only been in existence for a year or two and soon became Treasurer, ending up in the role for 16 years – a few years longer than I would have liked. After a year off, I then spent two years as Secretary. I have many positive recollections of my early days as a club member. I'm sure that our remaining founding member, long time Secretary and ANAWBS convenor, Ron Head and a couple of other longstanding members will let me know if my recollections are not altogether accurate.

When I joined the club, meetings were held at what was then the Belair Cellars. In the early days the club had less members than now but an active, enthusiastic committee and interesting meetings. Membership was on average much younger than in recent years with most committee members being in the work force and having young families. Over many years, membership tended to age with the club. There were a couple of short periods after the club had been in existence for around 10-15 years when membership

dropped off for a while as committees became less active and meeting venue changes had to be made more often.

Activities early in the life of the club were similar to those in more recent times and always included an annual bus trip and usually a dinner. I still remember tasting a stunning quince wine at the first club dinner that I attended. This reminds me that at that time quite a number of club members made fruit wines.

My recollection is that the club calendar included a greater number of wine competition classes than it does now but that while the best wine entries were of high quality, the overall quality of entries has gradually improved. This could indicate that through education over time, the club has achieved something in raising the overall quality of the wine its members are producing. In this regard, I can certainly say that at our meetings over the years I have learnt a lot



about the finer points of winemaking from both guest speakers and other members.

As is still the case, the club bottling was one of the main events on early in the club calendars. Each year, the BWBC wrote to local wineries requesting that they submit samples for tasting and it became something of an honour for wineries to have their wine selected for the club bottling. I can remember tasting at least thirty different samples each year at committee meetings and learning to adopt a rigorous and disciplined approach to this process.

The bottling was usually held early on a cold June or July Sunday morning at a metal fabrication factory and the wine was transported to the bottling venue rather than club members going to the source winery. The bottling was less of an occasion than bottlings at wineries in later years as the main aim was to get the job done and stay warm.

How did you become interested in wine/beer?

I have enjoyed drinking wine and have been interested in it from the time when I was old enough to have the occasional glass with an evening meal with my parents.

What are your favourite wines/beers and why?

I have continued to mainly drink wine with food and prefer drinking whatever goes best in my opinion with particular food such as a crisp white with fish or a more full bodied white with white meat, despite being told recently in England that this sort of approach is outdated.

I'm not sure if this is a good thing but I think that there is a connection between my favourite wine styles and the sorts of wine that I have predominantly made. As far as reds go, I have made mainly Cabernets and Cabernet blends and have found that nothing compares with the aroma of fermenting Cabernet grapes. Although I enjoy most red styles and have made a number of Shiraz vintages, a few Grenaches and a Pinot, overall I would say that Cabernets or Cabernet blends are my favourite red wine styles.

As far as whites go, I have made mainly Riesling in the past, with a few more recent vintages of Chardonnay and Sauvignon Blanc. Riesling is my favourite white style and I think that the ability of good Rieslings to age well for many years adds an extra dimension.

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

I think that local regions such as Clare, Coonawarra and

McLaren Vale are hard to beat for their speciality wine styles as well as their individual character.

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 make my own wine with assistance from friends and relations and sometimes assist other amateur winemakers.

In the past, I made wine every year from 1982 to 1995. After that I made wine less frequently because my peak workload occurred from February through to May. Since retiring, I have made five vintages but did not make any last year or this year as I was away at vintage time. I have usually made between two and four separate wines each year with each being in very small volumes ranging from around 30 to 100 litres.

SOUTH AUSTRALIA'S FAVOURITE SEASIDE TOWN
presents

THE ROBE HOME BREW & CRAFT BEER FESTIVAL

Calling all home & craft brewers, beer enthusiasts, lovers of the pale, the golden, the amber and even a cider immerse yourself for one day only in all things ale, lager & more!

SATURDAY 10.30 am
Craft & Home Brew Making Talks & Demonstrations
12.30 pm
Pop Up Craft Beer Tastings and Grazing Lunch
2.30 pm
Tasting of Home Brew Competition Masked Winning Beers & Ciders
6.30 pm
Banquette with Matching Beers and Ciders @ Robe Institute
Presentation of Beer Awards. To Book for dinner email: aitkencorp@bigpond.net

Entry Forms available from Jim Carter at
* Diamond Cue
5 Englebrect Lane,
Mt Gambier Ph: 0725 5761
E: diamondq@bigpond.net.au
* Robe Post Office
* Robe Bookshop @ Greyhairs
* ONLINE at
robelownbrewery.com
Entries must be received by August 15th, 2015

AUG SATURDAY 22
ROBE INSTITUTE

PROUDLY SPONSORED BY

KARATTA WINES, Cellarbrakers, MGA, The Border Watch, Dry Beer Coopers, ENTER THE BEER AWARDS, make coffee

Richard Blake was fortunate to be in Robe last year when this event was held and entered some of his beer into the competition. This would be a great weekend for an informal gathering of BWBC members. Contact Richard for more details.



Mid Year Dinner 2015



Graduates Function Centre

Regency TAFE

Wednesday September 2 6pm

Our mid year dinner will be a silver service dinner at the Graduates Restaurant, Regency TAFE 137 Days Rd, Regency Park SA.

Glass of champagne on arrival, then beer, soft drink and a bottle of wine per couple

3 courses - entrée, main and dessert with 4-5 choices of each, plus tea/coffee and petit four.

\$35 per head. To book contact Brian Ferris Ph 8278 6227, email blferris@adam.com.au or see Brian or Steve at the next meeting. Book early, only 60 places available.

Members and partners only.



2015 Bus Trip

Sunday October 25th

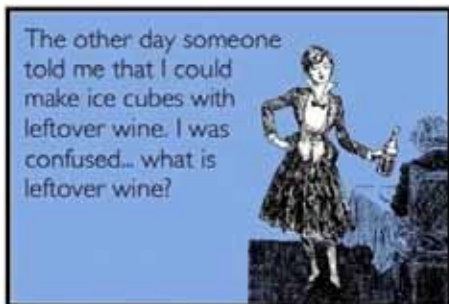
This years bus trip to Langhorne

Creek is fully booked and we have a waiting list of members wishing to attend.

The cost of the trip is \$30/ head, members and partners only, no guests.

A deposit of \$10 per head is required by the July meeting to secure your place. Full payment must be made by the October meeting.

Payment can be made by EPT. See back page for details.



Submitted by Chris Loveless



Film / Dinner Night

Mitcham Theatre Complex

Sunday July 19th 5.30pm

The night is fully booked. Please contact Steve to let him know your menu choice. Payment (\$30 per person) must be received by the July meeting. BYO - no corkage.

Menue

Main Course choice.

- (1) Quiche Lorraine
- (2) Butterfish in coopers Beer Batter(chips and salad)
- (3) Roast Beef and veg

Dessert choices

- (1) Apple Pie and Ice-cream
- (2) Fresh fruit salad and ice-cream

The film Choices

Magic Mike

Three years after Mike bowed out of the stripper life at the top of his game, he and the remaining Kings of Tampa hit the road to Myrtle Beach to put on one last blow-out performance.

Terminator

After finding himself in a new time-line, Kyle Reese teams up with John Connor's mother Sarah and an aging terminator (an old Arnold Schwarzenegger) to try and stop the one thing that the future fears, "Judgement Day".

Ant Man

Armed with a super-suit with the astonishing ability to shrink in scale but increase in strength, con-man Scott Lang must embrace his inner hero and help his mentor, Dr. Hank Pym, plan and pull off a heist that will save the world.

Far from the Madding Crowd

Far From the Madding Crowd (1874) is Thomas Hardy's fourth novel and his first major literary success. It originally appeared anonymously as a monthly serial in Cornhill Magazine, where it gained a wide readership. Carey Mulligan, Matthias Schoenaerts, Tom Sturridge, and Michael Sheen star in Thomas Vinterberg's adaptation of Thomas Hardy's beloved novel about an independent woman pursued by a trio of disparate suitors.

Madam Bovary

Set in Normandy, France, this is the classic story of Emma Bovary, a young beauty who impulsively marries small-town doctor, Charles Bovary, to leave her father's pig farm far behind. But after being introduced to the glamorous world of high society, she soon becomes bored with her stodgy husband and mundane life, and seeks prestige and excitement outside the bonds of marriage

Paper Towns

Paper Towns is an upcoming American teen comedy mystery film, directed by Jake Schreier based on the 2008 novel of the same name by John Green. The film is written by Scott Neustadter and Michael H. Weber, the same team that wrote Green's first book film adaption. The film will star Nat Wolff, who also starred in The Fault in Our Stars, Cara Delevingne, Justice Smith, Austin Abrams, Halston Sage and Jaz Sinclair.



Au revoir, terroir?

The science of what makes great wines tick

For many winemakers, the key to keeping their share of the \$200 billion wine market comes down to the idea that local geography, geology, climate and winemaking practices, together known as the terroir, give a unique flavour to their wine. Thus their land is the only place you can make it. This idea forms the basis of wine laws around the world – it's why champagne can come only from the Champagne region of France, for example. But does the idea of terroir stand up to scrutiny? We have recently unearthed the roles of soil, water, temperature, microorganisms and human practices in a wine's taste, and the emerging picture sends a question bubbling to the surface. If you can discover what gives a great wine its *je ne sais quoi*, would it be possible to mimic it elsewhere, perhaps even from vines grown in your own garden?

The most common way of thinking about terroir is repeated by wine experts and normal folk alike as they sip their fine burgundy or supermarket plonk. "It is standard in wine descriptions to mention the geological nature of the soils, as though granite, limestone or whatever confers some special ingredient, unknown to science. Most vineyards claim their soils are unique and very special," says Alex Maltman, a geologist at Aberystwyth University, UK.

In recent years, "minerality" has become a buzzword for these supposed mineral-like tastes. But there's no known process by which minerals can make it from the soil to the grape and then into wine in high enough concentrations to be tasted. And even if they could, what would they taste of? "With the odd and fairly irrelevant exceptions like sodium chloride, by and large, minerals have no taste," says Maltman.

"The idea you can taste minerals from the soil is absolute rubbish," says Barry Smith of the University of London's School of Advanced Study, who specialises in the multisensory perception of flavour. But that doesn't render the word minerality meaningless. A drink's feel in the mouth could give you a perception of minerality, he says. Often wines are described as having a taste of wet stone or dry slate. "If you lick a slate, it has no flavour," Smith says, "but it does leave you with a dry feel." Tannins in wine can make your mouth feel dry, so it could be this sensation that sometimes brings slate to mind. You might also be detecting a hint of slate because you were expecting to taste it.

Au revoir, terroir?

So is that the terroir case closed? Not quite: it turns out that if you grow the same grapes in different places, the resulting wines differ chemically. Last year, Régis Gougeon of the University of Burgundy in Dijon, France, and his colleagues used mass spectrometry to look at Pinot Noir grapes and wine from plots just 2 kilometres apart in the Côte de Nuits region of Burgundy.

They found that the array of fatty acids, cholesterol, flavonols, phenols and more in the grapes and wine from each vineyard showed distinct differences – a chemical representation of terroir.

What's behind this variation? One obvious answer might be

the choices of the winegrower. Everything from the watering and pruning of vines, to choosing when to pick the grapes, which yeasts to use for fermentation or which barrels to age a wine in will affect the final taste. But Gougeon's two vineyards were run by the same person, so something else must be behind it. Hints come from work by Rosa Lamuela-Raventós of the University of Barcelona and her colleagues. Comparing almost identical plots of red Grenache grapes in Spain, they have shown that wines coming from vines grown in richer soil have muted colours, fewer aromatic compounds known as phenols, and seem less likely to improve with age. That might go some way to explaining a belief common among winegrowers: to produce good wine, the vines must suffer. Other factors also mean we shouldn't be so quick to dismiss the concept of terroir. Tiny organisms within the soil and elsewhere can also influence wine.

It's well known, for example, that mycorrhizal fungi form symbiotic relationships with plant roots and help them get nutrients, says Greg Jones of Southern Oregon University in Ashland. And just as you have a microbiome of organisms that are crucial to your health, so too, it seems, does a vine, and these vary from place to place.

"If you grew a plant without any microbes, you wouldn't have any wine," says Jack Gilbert of the Argonne National Laboratory in Lemont, Illinois. "Bacteria and fungi influence the chemical composition of the grapes and the health of the vine."

Special reserve

The concept of microbial terroir in grapes was revealed in 2013 by Nickolas Bokulich at the University of California, Davis, and his colleagues. The group showed that the freshly pressed juice of the same types of grapes (they looked at Chardonnay, Zinfandel and Cabernet Sauvignon) from different regions of California have distinct microbial make-ups – and these change from year to year. Not only that, but each part of a vine hosts a different bacterial and fungal community. Gilbert and his colleagues have now looked at the RNA of those bacteria for genes that a plant might find useful. They found that bacteria on the grapes, for example, have more genes involved in metabolism and chemical defence – perhaps against hungry insects – both of which could conceivably affect taste. The communities of bacteria living on the leaves, flowers and grapes have more in common with those in the soil than with each other, so Gilbert suspects that the plant is recruiting different microbes from the soil to help with specific jobs. And this reservoir of microbes varies with factors such as the pH of the soil, so it may vary between different plants and rows in a vineyard, let alone between vineyards and regions, says Gilbert.

Those microbes can be very influential. Many sweet wines like Sauternes or Tokaji can be made only once grapes have been attacked by the fungus *Botrytis cinerea*, also called noble rot. This fungus is also associated with a compound called geosmin that can give wine an earthy or musty flavour, as can some bacteria that live on grapes.

Of all the microorganisms, it is yeasts that probably have the biggest effect on taste. During fermentation, yeast turns the sugar from the grapes into alcohol, giving rise to the 400-plus



compounds dictating the taste, smell and mouthfeel of a wine. The “flint” that my fellow wine taster perceived in her Chablis is one example. “If a fermenting wine is starved of oxygen, then the yeasts produce sulphur,” says Smith. “Just a bit and you get a smell like a struck match – people think it is flinty.”

Many winemakers use starter cultures of *Saccharomyces cerevisiae* – brewer’s or baker’s yeast – for fermentation to ensure a uniform taste. But in recent years, there has been a move towards using the many yeasts naturally present in vineyards to bring out different flavours – a further source of terroir.

Some people even swear off pesticides to protect their yeasts. Work by Mathabatha Setati of the Institute for Wine Biotechnology at Stellenbosch University in South Africa and her colleagues shows that there may be something to this. They found more species of yeasts on grapes in vineyards run according to organic principles than in ones that use conventional pesticides and fertilisers.

Some species of yeast are known to contribute very distinct notes to a wine. A pungent, farmyard smell can be down to a yeast called *Brettanomyces bruxellensis* getting in at almost any point in the winemaking process. Most regard it as spoiling the wine, but some winemakers in Bordeaux and the Rhone consider it part of their wine’s distinctive style. Your own microbes can even play a part in what you taste. The bacteria in the saliva of people with obesity, for example, suppress the release of aroma compounds from wine. You too can be part of terroir.

Looking beyond microbes, climate plays a huge, locally varying part in the taste of wine. Last year, Gougeon and his colleagues showed just how powerful a variable it can be. As well as pinning down a chemical representation of terroir, they looked at how this signature changes from year to year. Interestingly, the collection of compounds in the wines from the two plots they studied were a closer match to each other in any single year than they were to wines from the same plot in a different year. In other words, the weather conditions in a particular year – the vintage – can trump other influences. These differences also increase over time. “The expression of terroir in the wine grows, or changes, in the bottle,” says Gougeon.

What is it about the weather that might be so influential? Temperature, rainfall and sunlight are just some of the factors that interplay to affect the health of a plant and the pace at which grapes grow and ripen. By doing this, they alter the proportions of chemical compounds within the grapes, affecting what goes into the fermenting tank and thus what the yeasts will kick out. Broadly speaking, wines from cool climates tend to have a subtle, crisp taste and lower alcohol, while wines from hot climates are heavy and bold with more alcohol.

The climate’s influence has many viticulturists uneasy about the future. Wine production typically happens in areas where the growing season’s average temperature is between 12 and 22 °C. Over the next few decades, climate change will affect

temperature and rainfall across much of the world, conceivably altering which regions are most suitable for growing certain grape varieties. “Can Pinot Noir perform in warm climates?” asks Jones. “Probably not. It is grown at the limits in Oregon, Washington, Tasmania and New Zealand. These areas could lose that ability.”

Other big names could also be hit. “Champagne is magical because it is cool in the region,” says Jones. “Warmer weather would make it more difficult to create that distinctive taste there.” Microbes could help, says Gilbert. Finding the right bacterial helpers could increase the resistance of plants to a changing climate. Or growers could swap to grape varieties better suited to the new conditions.

How Merlot can you go?

What we’ve covered so far can’t explain all the interesting flavours in wine, though. It has long been wondered, for example, why some wines have a hint of eucalyptus. In 2013, the Australian Wine Research Institute declared it was down to eucalyptus leaves being picked up with the gathered grapes and releasing the odorous compound eucalyptol when crushed.

And a bitter, herb-like smell and taste, sometimes decried as being like green peppers, can be caused by ladybirds – and the methoxy-pyrazines they release – getting bundled in with the harvest. The taste of smoke can even piggyback into wine when the waxy skins of grapes catch particles from the smoke of forest fires, says Jones.

But back to the big question. Now that we can separate out some of the taste influences in a wine, could we copy a 1998 Château Margaux, with its notes of berries, smoke, green pepper and earthiness? Do you just need Cabernet Sauvignon vines, some not-too-warm weather, a nearby fire, a handful of ladybirds and a sprinkling of fungus?

Rivalling great wines can certainly be done, says Maltman, as is shown by the success of many New World wines. But to mimic one exactly, you would have to know all the variables – and some might be hard to identify. “Lots of wine companies are interested in protecting their own flavours,” Gilbert says. “If you uncover the secret that makes their microbiome and wine so awesome, maybe they’re not going to be very happy.” It’s hard to argue that replicating your favourite Bordeaux would be easy. But there’s enough information out there to give it a good go, and all winemakers have to start somewhere. Perhaps it’s time to look for a patch of ground and do some experimenting. Some of the tastes in what you sip can come from unusual sources.

Ladybirds

Taste/scent: Green peppers, bitter herbs

Cause: Methoxy-pyrazines

Insects are accidentally crushed with the grapes, releasing methoxy-pyrazines. In 2001, this caused Canadian winemakers to dump 1 million litres of wine

Eucalyptus

Taste/scent: Eucalyptus, spicy and cooling

Cause: Eucalyptol

If eucalyptus leaves get in with the grapes, they release



eucalyptol when crushed. Some 40 per cent of Australian red wines contain detectable eucalyptol

Noble rot

Taste/scent: Intense sweetness, honey, apricots

Cause: Botrytis cinerea

This fungus dries out the grapes, making them sweeter. Tokaji wine from Hungary, for example, gets its sweetness this way.

Brett yeast

Taste/scent: Rancid barnyard smell

Cause: Brettanomyces bruxellensis

This yeast can strike at any stage of the winemaking process. Some wineries, such as Château Musar in Lebanon, embrace its qualities

Smoke

Taste/scent: Smoke, wet ashtray

Cause: Guaiacol

Waxy skins of grapes catch smoke particles, which contain guaiacol.

After forest fires in 2008, much of the Pinot Noir from California's Anderson Valley tasted smoky

Harvesting damage

Taste/scent: Cat urine, boxwood, grapefruit, passion fruit

Cause: Thiols

Some of the signature tastes of Sauvignon Blanc are accentuated in Marlborough in New Zealand. Higher levels of thiols.

From issue 3020 of New Scientist magazine, 10th May 2015

Full article available at www.newscientist.com

Article submitted by Roger Pounder

Beer Making Group

If you would like to be part of a group learning how to make real beer using the Clubs mash brewing equipment please contact David Tulloch 8270 1907 or Chris Bills 8370 6279. It is important that you attend one of these groups before you borrow the clubs equipment so you can be shown how the various items are used in the brewing process and the cleaning processes.



May Competition Results Fortifieds and Ports

1	Glenn Snook	Twany Port	18
2	Tony Iaccarino	Barrel Port	17.5
3	Mike Butcher	Tawny Grenache	16

8 entries Judge - Stephen Bennett

Liqueurs

1st	Tony Iaccarino	Loquat	18
2nd	John Callus	Chocolate Rum	17.5
3rd	John Callus	Butterscotch	16.5

4 entries Judge - Stephen Bennett

For Sale

75 – Top quality magnum bottles, suit cork closures. \$3.00 ea

15 – Wooden boxes, varnished finish with black liner to suit magnums- \$20 ea

To be sold as 1 lot. Contact Glenn Snook Ph 8370 3390 mobile 0403 069 024

For Sale

1 x 300Lt Mollydooker American Oak barrel 1.5 years old
Please contact Gavin on 0412107107

2016 Winemakers Beginners Group

The club is looking for a leader for the 2016 beginners winemakers group. If are interested in guiding a group through the wine making process from picking to bottling please contact the committee. This is an important part of the Club's activities.

"Camped by a billabong"

The editors enjoying a glass of BWBC 2014 Shiraz at a free camp site on the Matilda Way about 60km south of Mt Isa. Life is tough!



ANAWBS Sponsors

Please support them.



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 2015

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.

*June	*July	*Aug
Victor Cardillo	Bob Carmichael	David Clarke
Mark Gniel	John Godden	John Greening
Tony Iaccarino	Greg Jackson	Shirley Jansen
Bob Morton	Bill Neubauer	Ron Newell
Malcolm Snell	John Starr	David Strachan
Rob Walker	George Walusiak	John Whittaker

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

Blackwood Winemakers and Brewers Club Inc.

2015/16 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Ian Maxfield	8370 5400

Committee Members

Richard Blake	Deputy President	8278 5530
	Speaker Co-ordinator	
David Lewis	Technical Officer	8277 5053
Steve Potiuch	Social Co-ordinator	8278 5718
David Tulloch	Newsletter, Website	8270 1907
Des Williams	Membership	8370 2363
Glenn Snook	Competition Co-ordinator	8370 3390

Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

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Geoff Patrilli

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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.



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