



# BWBC newsletter

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

**Speaker**  
Briony Hoare  
*Beach Road Winery*

**Competition**  
1-3yr old Shiraz  
*Jack van Reyen Trophy*  
*Please have entries in before 7.30pm*

**MID Year Dinner**  
**Bookings and full payment by June meeting**  
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*Banner photo: End of Autumn at a Woodside vineyard*

## Beach Road Winery

Beach Road Wines is the venture of winemaker Briony Hoare and viticulturist Tony Hoare, who began their life partnership after meeting while studying wine science at the Roseworthy campus of Adelaide University.

Briony has been involved in the industry since the early 1990's, working around Australia with brands such as Lindemans, Rouge Homme, Wynns, Penfolds, Seppelts, Tulloch's, Seaview and Rosemount. Time in Mildura helped develop a passion for Italian varietals, and this followed a vintage in Piedmont, Northern Italy. In 2003 Briony was named Wine Society Young Winemaker of the Year, for her work with Rosemount Shiraz and GSM (Grenache Shiraz Mourvedre).

Tony has also been involved in the industry since the early 1990's. With extensive experience in Mildura, the Hunter Valley and McLaren Vale, including five years as Viticulturist for Wirra Wirra Vineyards, Tony has developed a knowledge, passion and understanding for vines and wines alike.

In 2005 the pair decided to go it alone, setting up a wine consultancy, and in 2007 launching Beach Road. The focus on Italian varieties stems from Briony's vintage in Piedmont, a region of Italy bordering France and Switzerland, where she worked with barbera, nebbiolo, cortese and moscato. Along the way, however, they



both had a lot of exposure to grenache, shiraz and mourvede. Tony is responsible for sourcing the best fruit, helping make the wines and will be the sales driver behind the Brand. Bri and Tony's passion for wine is about flavour, and texture.

"We don't like getting too fussy about wine, and fancy words don't impress. Wine should just taste good, and help celebrate a moment. That said we are still committed to making the best and most interesting wines we can for Beach Road Wines. We love developing new varieties, and will continue to offer interesting small parcels as we make them".



**Cellar Door & Restaurant**  
Wine and Wood Oven Pizzas  
with a View

Opening Hours  
Cellar Door 11 - 4  
Lunch

Mon, Thurs, Fri, Sat & Sun from 12  
Dinner

Saturdays 5 - 9pm

309 Seaview Road McLaren Vale SA  
[www.beachroadwines.com.au](http://www.beachroadwines.com.au)





## NZ Club Visit

In May Ann-Marie Franklin and Ron Budd visited Hawkes Bay Amateur Winemakers and Brewers Club.

“On our recent trip to North Island in New Zealand Ron and I attended the Hawke’s Bay Amateur Winemakers and Brewers Club monthly meeting in Napier.

They were a friendly bunch of folk who made us most welcome. An active club of twenty members they are mainly beer makers although there are a few winemakers. On the evening we went there was judging of wine and liqueur as well as their beers (which outnumbered the wine by about 10:1.)

A sprightly woman of 92 (their most senior member) took out top marks for both her Kalhua and Sambuca entries. One very enthusiastic mash beer making member gave an interesting talk on his own beer making efforts, and equipment which he had cleverly adapted to his own needs. The club seems to run on similar lines to our own and is affiliated with The New Zealand Amateur Winemakers and Brewers Federation, which holds the same annual competition as our own ANAWBS.

Check them out at: [www.wine-and-beer-hb.org.nz/](http://www.wine-and-beer-hb.org.nz/)”

Ann-Marie Franklin

On their web site there is an interesting post from one of their members on “How to make great Kit Beers”.

[www.wine-and-beer-hb.org.nz/2016/05/10/how-to-make-great-kit-beers/](http://www.wine-and-beer-hb.org.nz/2016/05/10/how-to-make-great-kit-beers/)

To the members Blackwood Winemakers and Brewers Club.



I would like to thank the club for the card and flowers sent following the passing of my wife Tina. She had lived a full life and passed away with her family around her. To me she was a very special person and will be missed by family and friends. Thanks again John Plate Ps Thanks to the “Friday Night” group from the club for their support. A great help.

## Sugar as a Social Night



On Wednesday 11 May, only 10 members with partners and 18 guests gathered at the Wakefield Hotel for a good meal (with lots of social chatter) before going to the Arts Theatre to see the musical “Sugar”. Based on the 1959 film “Some Like it

Hot” (Marilyn Munroe, Tony Curtis and Jack Lemmon), which is considered to be one of the greatest film comedies of all time, the Metropolitan Musical Theatre Company produced a magnificent show. Set in 1929, Sugar involved two unemployed musicians who dress in drag in order to join a female band and dance company to escape from mafia gangsters whom they witnessed commit the Saint Valentine’s Day Massacre. MMTCs costuming, sets, dance routines, music, singing (particularly the two men who alternated between baritone and falsetto) and acting were all first class. Some attendees reported that it was the best show they had seen EVER!

While the BWBC Committee are concerned with the patronage from members, another similar social evening will be organised next year. Thanks to Steve Potiuch for the night.

Review from Bernie Morgan

## BWBC Members Discount



The Country Brewer is offering our members a discount on purchases from their store.

Their range not only includes beer brewing equipment and ingredients but a range of other items for Cheese & Yoghurt Making, Sausage & Jerky making, Hot & Cold Smoking, Coffee Roasting, Chocolate Making Supplies and Food Preserving – including Fowlers Vacola bottling equipment.

The Country Brewer

Tonsley Court, 1240 South Rd, Clovelly Park SA  
[www.countrybrewer.com.au/pages/Clovelly-Park-SA](http://www.countrybrewer.com.au/pages/Clovelly-Park-SA)

Ph 8177 1110

Trading Hours

Tues - Fri: 9:00am-5:30pm

Sat: 9:00am-4:00pm

Closed Sunday & Monday





## The Robe Home Brew festival September 17-18th 2016

Calling all home & craft brewers, beer enthusiasts, lovers of the pale, the golden, the amber and even a cider...Time to brew again & join us in Robe to immerse yourself in all things ale, lager & more !

For further information & enquiries  
Contact Festival Co-ordinator  
on 0412 561 931 or their Face book page.  
Closing date for entries : 2nd Sept. 2016 at Robe  
Adelaide entries can be delivered to:  
Home Ideas Centre  
113 Anzac Highway Ashford  
Entries to be handed to reception  
Weekdays 9am to 5pm Weekends 11am to 4pm

## Sparkling Trivia

The pressure inside a champagne bottle is typically 90 pounds per square inch, according to the American Academy of Ophthalmology. This pressure can launch a 30gm champagne cork at speeds of 80 kilometres per hour and up to 13 metres into the air.

From Adam Spencer's "Big Book of Numbers"  
the chapter on number 90 (p358)  
*A good read if you are mathematically inclined*

## Spectrophotometer for sale



Spectrophotometers play an important role in wine analysis and are an essential tool for any wine processing lab. Using light absorption measurements, spectral data can be used to predict the various stages of fermentation. Spectrophotometers are used in wine analysis to perform assays on acetic acid, L-malic acid, and residual reducing sugars. These measurements are used to regulate the 'dryness' of the wine and consistently monitor the fermentation process, which allows for changes to be made as needed. The club has a Metertech model SP-830 plus spectrophotometer for sale. It has had very little use. Specifications and the operational handbook can be downloaded from [www.metertech-inc.com/productsdetail.asp?id=8&g=2](http://www.metertech-inc.com/productsdetail.asp?id=8&g=2) If you are interested please contact Richard Blake 8278 5530

## Members Subsidy

A subsidy is available to members to attend the major wine show in Adelaide. These include

- The Cellar Door Fest
- Royal Adelaide Wine Show
- Emerging Winemakers
- Australian Alternative Varieties Wine Show

By visiting these show members can increase their knowledge of wine and wine making and contact winemakers who could possibly be guest speakers at club meetings or judge our wines.

Contact the committee for further information.

## Whisky - Wine - Beer Tour of Tasmania

Richard Blake has been working on an idea of an extended BWBC bus trip for 2017. This exciting tour will not only take in visits to distilleries, wineries and breweries but will include some of the other great highlights of Tasmania.



The draft of the itinerary was included in the April Newsletter. If you are interested in this great tour, there is no obligation at this stage, please contact Richard Ph 8278 5530

## iread

Past editions of the BWBC Newsletter can be downloaded from our website at [www.bwbc.org.au](http://www.bwbc.org.au)







## May Club Competitions

### Fortifieds

*Ron Head Trophy*

1st	Tony Iccarino	Shiraz Port Liqueur	17.25
2nd	Mike Butcher	Fortified Grenache	15.25
3rd	Mike Butcher	Muscadelle	11.25
3 entries received			

### Liqueurs

*Barry & Gwen Freeman Trophy*

1st	Gavin Pennell	Lemocilla	18.37
2nd	Tony Iccarino	Sambuca Nera	17.50
3rd	Tony Iccarino	Loquot liqueur	17.00
10 entries received			

### Judges

Linda Vules - Restaurateur and past TAFE Lecturer  
 Rowland Short - Maximus Wines and  
 McLaren Vale Distilling Co - "Settlers Spirits"



## CPR Training



The committee is keen for as many people as possible to have CPR training and would like members to consider this prior to the club meeting when we will ask for an indication of the level of interest. The total cost is \$600 for up to 18 people for 3 hours of training with a small premium for weekends (\$60) or evenings (\$30). The committee will consider subsidising part or all of the training for members once we know the level of interest. Additionally the committee has been investigating the purchase of a defibrillator that would be available at club meetings, bus trips, bottlings etc. The cost is quite high at about \$2400 so opinion is being sought from members as to whether this is an appropriate expenditure of club funds. While CPR training is useful the modern units are designed to be self prompting and are able to be used without CPR training. The committee has also purchased a first aid kit as recommended by St John. It is small enough so that it can be kept on the trolley and brought to the meeting from the store or taken on club excursions.

## Wine Sales



**The Pawn - El desperado Pinot Grigio**

\$95 per doz.

See the March newsletter and email for more details and tasting notes

**SELLING FAST** - only a few doz available

Available at the next meeting or contact Ian Maxfield 0499 039 132 order.



## Tasting Glasses for Sale

ANWBS has surplus unbranded tasting glasses for sale. \$10 for set of 6.

Contact Ian Maxfield 0499 039 132

# Mid Year Dinner 2016



## Graduates

## Function Centre

Regency TAFE

Wednesday July 13th

6pm

\$35 per head.

Bookings are now open.

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 fours.

**BOOKINGS AND FULL PAYMENT DUE AT THE JUNE MEETING.**

Contact Steve Potiuch Ph 8278 5718.

Book early, only 60 places available.

Members and partners only.



## 2016 Bus Trip

Clare Valley

October 29th -30th

Further details and itinerary will be in future newsletters. Booking will open for the trip at the **July** meeting.



## ANAWBS Sponsors

Please support them.



SCARPANTONI  
WINES OF MCLAREN VALE



WOODSTOCK  
MCLAREN VALE



## Blackwood Winemakers and Brewers Club Inc.

### 2015/16 Committee

Brian Ferris	President	8278 6227
Chris Bills	Secretary	8370 6279
Ian Maxfield	Treasurer	0499 039 132

### Committee Members

Richard Blake	Deputy President	8278 5530
Ann-Marie Franklin	Speaker Co-ordinator	0406 338 166
David Lewis	Technical Officer	8277 5053
Bernie Morgan	Competition Co-ordinator	8370 2145
Steve Potiuch	Social Co-ordinator	8278 5718
David Tulloch	Newsletter, Website	8270 1907
Des Williams	Membership	8370 2363

### Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

**Patron** Geoff Patrilli

### 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](http://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](mailto: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.



This is the QR code for the BWBC web page. Point your smart phone at this and it will take you to our web page. You will need a free QR reader app for your phone and a smart phone with a camera.

## 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 2016

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	August
Andrew Bills	Mike Butcher	John Callus
Kerry Eichner	Lindsay Elliott	Roger Hughes
David Holliday	Ron Holmes	Joe Marchinton
Barry Long	Chris Loveless	Colin Routley
Roger Pounder	Roy Pozenel	
Rudi Tromp	Jacob Van Eyk	

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

