



**Next Meeting**  
Wednesday  
June 21st  
Start at 7.30pm

**Speakers**  
Henry Cowell  
*St John*  
Rob Walker  
*Poet*

## June Competitions

1-3year old Shiraz  
*Jack Van Reyden*  
*Trophy*

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*Banner photo: Cheers - Gavin Pennell,  
Sandy Matz and Glenn Snook at the  
BWBC Patrissi Luncheon*



## Saving Lives

The BWBC recently acquired a portable defibrillator as part of our basic first aid equipment.

This unit is normally kept in our store room at the Memorial Hall, but along with our first aid kit is taken up to the meeting venue at each meeting and also taken on all BWBC excursions.

16 members have successfully completed the CPR course conducted by St John but it is important that all

members know about the unit and how to operate it.

At our June meeting Henry Cowell, a St John first aid advisor, has agreed to demonstrate the use of the defibrillator on a dummy.



## BWBC Poet - Rob Walker

Rob Walker is a contemporary Australian poet and writer and long term member of the BWBC.

His poetry has been published widely in magazines, journals, anthologies and online since the mid-1990s. His work has been translated into Arabic, Spanish and Dutch, text-published in English in France and India and e-published on most continents. Rob's work often relates to the natural world, children and occasionally political and social issues.

He uses diverse genres and styles, often using the

vernacular and humour to express complex issues in simple language.

Rob will entertain us with his poetry and his wit.

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## Interclub Beer Competition

The 2017 the interclub beer competition will be hosted by the Amateur Winemakers and Brewers Club of Adelaide.

**Tuesday 4th July 8pm**

Style - Stout and Porter

The venue is

The Clarence Park Community Centre,  
corner of East Ave and Canterbury Tce, Black Forest.



## Patritti Luncheon

Sunday 28th May 2017 saw 54 members including partners attend Patritti Winery at Dover Gardens starting with a glass of red or white bubbles (not allowed to call it Champagne).

This was followed by a tour of the Winery conducted by James Mungall who is one of the winemakers and



the grandson of Giovanni Patritti, the founder of Patritti wines. I would love to have some of the new oak barrels that we saw in one of the barrel rooms! The tour went right through the winery and it is deceiving from the road



just how big the winery is. The tour finished back where we started from with a beautiful setup of tables and chairs within the winery with a placemat of the 5 wines to be tasted and 5 beautiful wine glasses.

James then took us through a tasting and explanation of what was going to be 5 wines but turned out to be 6 wines. The first wine tasted was Jimmy's Hat Savagnin Verdehlo Pinot Gris 2016. A number of ladies liked this white.

The second wine tasted was the Blewitt Springs Estate Riesling 2015. Some comments I heard were that this Riesling although tasting good now would age well. The third wine we tasted was the Saperavi 2014 – this wine had a huge nose to it and seemed to be the favoured wine chosen by a number of members to go with our roast lunch. The fourth wine we tasted was the Section 181 Grenache 2015. This wine was recently awarded the “McLaren Vale Grenache” Trophy at the International Wine Awards (IWC) in the UK. IWC is regarded as the world's most meticulously judged wine competition with each wine being tasted on at least 3 separate occasions by over 10 different judges. McLaren Vale was the only Australian Wine Region to be awarded a trophy for Grenache from over several hundred entries.

The 5th wine we tasted was the Lot 3 Shiraz 2014. There were a lot of positive responses regarding this wine. As we still had a few minutes to go before lunch was served



James thought it would be a good idea to try their Reserve Shiraz 2014 JPB Limited Release Shiraz which was applauded well. Consecutive vintages of the JPB Shiraz have been rated an impressive 97 points by James Halliday. Patritti Wines has also been awarded the coveted red five-star winery status by international wine icon, James Halliday, and maintains this ranking by receiving over 90 points for multiple wines each year.

Following the wine tasting we then enjoyed a spit roast of chicken and lamb with baby potatoes and vegetables followed by a selection of cakes and gateaux and tea and coffee all provided by Fieldhouse caterers. And those who wanted to could finish with a Tokay and/or Tawny – (not allowed to call it Port).

As an added bonus people buying wines on the day to take home were given a 20% discount. Patritti were very generous on the day not charging the Club for the bubbles that we started with, the 6 wines that were tasted and the Tokay and Tawny to finish with.

My sincere thanks go to Ines Patritti, Managing Director of Patritti Wines, James Mungall, Kyla & Wendy for making this a very popular and successful day.

*Words by Ian Maxfield*

*Images by David Tulloch*



# BWBC Social Program 2017

## Gavin's Fine red Wine Afternoon

Come and enjoy an afternoon with

Wine  
Cheese  
Platters and Dips  
Sunday 23 July 2017  
1.30pm till 5pm

23 Jordan Court Aberfoyle Park  
Cost \$40 per head  
Limited to the first 50 so get in early.

To book  
Email Gavin Pennell at  
hegaelect@gmail.com  
or TXT on 0412 107 107 with your name.

### Please Note

Payment for the Fine Wine Event at Gavin's is now payable. An entry ticket will be issued on full payment to Gavin or Ann-Marie at the June or July meeting.



## Film /Dinner Night

Sunday August 27th

5.30pm

Mitcham Cinemas

Cost - \$35 includes – 2 course dinner, wines and film of choice. Limited Number (55)

**BOOK NOW**

To book contact Ian Maxfield at the meetings  
or Ph 0499 039 132



## Bus Trip

Friday October 27th

Southern Adelaide Hills

Visit 3 wineries

Includes – winery entries and tastings, lunch, bus

Cost - \$35 per person Limited Number (57)

To book contact Ian Maxfield at the meetings  
or Ph 0499 039 132

**BOOK NOW**

## Christmas and Presentation Day

Sunday December 3rd

Blackwood Football Club

\$20 per member and partner

\$25 non members



- \* Live Music
- \* Club Presentation Day
- \* Lucky Door prizes
- \* ANAWBS raffle
- \* Highlights from the past year
- \* Great fun day

**BOOK NOW**

## Social Event Bookings

Bookings for the Film night and Bus trip can be made by contacting Ian Maxfield at the meetings or Ph 0499 039 132. Bookings for Gavin's Fine wine tasting, contact Gavin Pennell email hegaelect@gmail.com or TXT on 0412 107 107 with your name.



## Dan's Blog by Dan Traucki

I was recently invited to attend the May meeting of the Blackwood Winemakers and Brewers Club Inc. here in Adelaide, for a combined chocolate and red wine tasting. [www.bwbc.org.au](http://www.bwbc.org.au)

It was a sensational evening with Gary Bracegirdle and his charming wife Sue, explaining all about BRACEGIRDLE CHOCOLATES, from their humble beginnings through to today as the most awarded chocolatiers in Australia. They



are carefully expanding their operations across the country. [www.bracegirdles.com.au](http://www.bracegirdles.com.au)

Gary explained the difference between Couverture Chocolate (pure), which Bracegirdle uses and Compounded Chocolate (where the Cocoa butter is replaced with other fats such as palm oil) which the big chocolate makers use. He also went on to explain the difference between "Fair Trade" and "Sustainable Trade".



The little sample buttons of the Bracegirdle chocolates were paired with some of the lovely wines from Adelaide's, Patritti Wines. These wines included the new Patritti 2016 Pet Nat (naturally spritzig) Trincadeira, the conventionally made 2012 Trincadeira (the first vintage of this innovative Portuguese red variety Patritti has produced), one of the Patritti Cabernet/Shiraz blends (Sorry! I was too busy "test driving" chocolate to get the details of this wine) and the delicious Patritti 2015 Section 181 Grenache. [www.patritti.com.au](http://www.patritti.com.au)

'Twas a great and very educational evening, however, for me the most sensational part was when I was given a taste of GAVIN PENNELL'S homemade, "THE ALTERNATIVES" 2016 DURIF. This wine which was made from grapes grown in Nangkita, was outstanding! It had masses of deep, deep, purple colour, a big nose with some interesting beefy characters and a hint of chocolate – so appropriate on the night! On the palate it was big, brambly, smooth, rich and yet very elegant for such a young Durif. No wonder it won a silver medal in the 2016 ANWABS – the National Amateur Winemaker Show. I would have given it a gold medal as I believe that it would give quite a few of the Rutherglen Durif (other than the real BIG-styles, like Warrabilla) a bloody good run for their money.



So the moral to the story is, chocolate and wine can be "best buddies" IF you have high quality chocolate paired with quality wine. Plus, experimenting with the different combos is great fun! Also, do not dismiss or scoff at amateur winemakers. They are not the old, Italian stereotypes. Today, most make bloody good wine as GAVIN PENNELL so ably demonstrated with his sensational "THE ALTERNATIVES" DURIF.

*From Dan's Blog*

*published Friday, May 26, 2017*

*Dan's Blog is published every Friday by Dan Traucki*

*It can be read at [www.wineassist.com.au](http://www.wineassist.com.au)*

*You can also subscribe to the blog and get it emailed to you every Friday. A great source of wine reviews, information and news.*





## Wine for Sale

### Sauvignon Blanc

The club has been fortunate in purchasing a limited number of cases of 2016 Adelaide Hills Sauvignon Blanc from Lambrook Winery. The wine will be available for tasting and purchase at the June meeting. We still have a number of cases to sell. Please help by promoting this wine to friends, relatives and colleagues.

The price is \$95 per doz.

## New Members

We would like to take this opportunity to welcome the following member to the Blackwood Wine Makers and Brewers Club

**Margaret Dixon**



### Lucky Door Prize

The committee has introduced a lucky door prize at each meeting. To get a ticket you must be there before 7.30pm.

## Beginners Beer Making Group



The next club beer competition, Stout, Porter and Dark Ale is in September, closely followed by ANAWBS. Now is the time to start making this style of beer for the competitions as they will benefit aging for at least 8 – 12 weeks.

The club has all the equipment needed to make full mash beer. If you would like to join a small group to learn how to use this equipment please contact David Tulloch or Chris Bills. The next beginners group will make a Dark Ale.

### Please Note

If you indicated to Chris Bills that you would like to attend the next beginners beer making group could you please contact David Tulloch or Chris Bills at the next meeting.

## BWBC 40th Anniversary

As part of the 40th anniversary celebrations the committee is interested in gathering as much information about the club as possible. If you have any of the older newsletters (pre 2005), photographs, newspaper clippings or other artefacts please contact the committee.

## May Competitions Fortifieds and Liqueurs

The May competition saw 6 members compete for the Ron Head trophy for fortified wines and for the Barry and Gwen Freeman Trophy for liqueurs. Again due to the very late vintage, I was unable to get a wine maker to attend our meeting to judge the entries. I was delighted however, that Carmine De Ieso of the Australian Wine Classics Pty Ltd (Carmine's Fine Wines) agreed to judge for us. There were a total of 3 fortified wines and 13 liqueurs entered. Carmine was extremely impressed and awarded 4 entries 18.5 or better.

Mike Butcher won the Ron Head trophy with his fortified Frontignac with a score of 19. Carmine spoke highly of this fortified and said that it took him back to his classics at the old Stonyfell Winery.

Tony Iaccarino came second with a Cab/Shiraz port with a score of 17.5.

Mike Butcher received 13 points for his tawny Grenache. Tony Iaccarino secured the Barry and Gwen Freeman trophy with his Feijoa liqueur with a perfect score of 20. Carmine described this as a perfectly balanced liqueur with true feijoa flavour. I understand that Tony has won this trophy with this liqueur in previous years and it is my suggestion that he brings enough for all members to taste at a meeting. Perhaps this might deplete his stocks and allow other members to win the trophy!!!

Gavin Pennell came second with a Lemoncillo liqueur that was awarded 19 points.

Tony Iaccarino came third with his Mandarin liqueur that was awarded 18.5 points.

Thanks to Ian Maxfield who not only suggested that Carmine judge the competition, but introduced me to him so that he readily agreed. For his judging, our Club donated a dozen of our Sauvignon Blanc to use as prizes in the Variety Bash that Carmine is helping to organise. If any other member has a relationship with a winemaker who could help us with our judging, please let me know as I would like to broaden our pool of judges.

Bernie Morgan  
Competition Convenor.

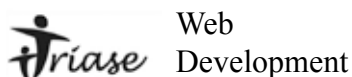
## Name Tags

Members are pleased asked to wear their name tags to all meetings, it helps to get to know who is who and particularly helpful for new members to get acquainted. If you do not have a badge or have lost yours please contact the membership officer Richard Blake.



## ANAWBS Sponsors

Please support them.



## Blackwood Winemakers and Brewers Club Inc.

### 2016/17 Committee

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

### Committee Members

Richard Blake	Deputy President Membership	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	First Aid Officer	8370 2363

### Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

**Patron** Geoff Patriitti

### 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.

Past copies of the newsletter are available on our web site [www.bwbc.org.au](http://www.bwbc.org.au)

## Items for Sale

If you have any wine equipment or other items for sale or any other items of interest to members please let the editor know so we can advertise it in the newsletter or if urgent send out an email to members.

## 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 2017

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
Gavin Pennell	Ron Head	Roger Hughes
Mike Butcher	Michael Lineage	Jan Skjemstad
Joao Dos Santos	Jim Szpunar	Dean Swinden
Errol Fisher	Desley Watson-	Brian Kearvell
Chris Loveless	Raston	Andrew Bills
David Strachan	Chris Ball	Andrew Williams

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

