



BWBC

Getting ready for vintage 2011

news

March 2011

Blackwood Winemakers and Brewers Club Inc.

BLACKWOOD WINEMAKERS AND BREWERS CLUB INC.

PRESIDENT'S REPORT

Presented to the Annual General Meeting, Wednesday
16th February 2011

I have much pleasure in presenting my 8th President's report to the AGM of the Blackwood Winemakers and Brewers Club Inc. This report covers the period from 18th February 2010 to 16th February 2011. During this period the Club conducted a varied program of activities and events for its members.

Membership

Membership increased slightly, with 54 paid up memberships (up from 50 in 2010), including some joint memberships. The six life members of the Club brought the total membership up to 60. Based on the figures for the past few years it would appear that this number is about the equilibrium position for the Club Committee

I am again grateful for the great support afforded me by the members of the BWBC committee during 2010. Attendance at the monthly committee meetings has been well over 90%. The meetings were hosted at different times by Brian Ferris and Ian Maxfield at their homes. The excellent record of attendance is

testament to the camaraderie that exists among the members of the committee.

Chris Bills, Brian Ferris, Steve Potiuch, Ian Maxfield, David Tulloch, Glenn Snook, Andy Saunders and David Lewis all made significant contributions to different areas of the Club's activities. Unfortunately Andy had to resign from the committee during the year due to moving his place of residence to Victor Harbor.

Finances

Steve Potiuch again had prime responsibility for managing the Club's finances. During 2010 he received great support from Roger Pounder. As a result of Roger's involvement Steve now has computer back up for the Club's finances and the Club can use electronic banking facilities available through Bank SA. It was due entirely to Steve's thoroughness that for a turnover in excess of \$100,000 the books balanced and were approved by our auditor. This is quite some achievement when one considers the rather hectic circumstances under which moneys were collected on meeting nights and at other Club functions.

Wine sales

As always wine sales provided the major source of income for the Club. By returning to our "grass roots approach" of performing our own bottling of wine were able to conclude the year in such a strong financial position. I can confidently say that the practice of doing our own bottlings of good quality bulk wine will continue in the foreseeable future.

Social Events

The committee organized a great social program for the year with good levels of participation of members. The film/dinner evening at Mitcham cinemas,

Next Meeting Wednesday March 16th 7.30pm

Q&A Session

"The Upcoming Vintage"

Discussion with a panel comprised of club members

the weekend trip to the Barossa Valley, the October bus trip to Langhorne Creek, the apple crush at Geoff Trenorden's property at Summertown and the Club's annual presentation function at Hawthornedene Primary School were all very successful. All committee members were involved in the organization of these events.

Speakers

The program of speakers was again varied. It involved a greater participation of Club members than in previous years. The evening at which ANAWBS trophy winners presented their wines for tasting was a great innovation. It is likely that this evening will become a regular fixture on our calendar.

Competitions

Our wine and beer competitions were again strongly supported. I must acknowledge the voluntary efforts of the judges for these competitions. The efforts of Glenn Snook and Trevor Ward in organizing entries and recording results was again outstanding.

ANAWBS

A number of the key positions on the 2010 ANAWBS committee were again held by BWBC members. Ian Maxfield (treasurer), Trevor Ward (secretary), David Lewis (wine convenor), Bob Morton (wine judges), and Glenn Snook (trophies) all made significant contributions to the show. The committee was very capably chaired by Jane Boroky of the Winemakers and Brewers Club of Adelaide. Other members of the BWBC also made important contributions to the ANAWBS on judging days and at the presentation function. The use of the Waite Campus of the University of Adelaide for judging and presentation days again worked very well. Our prospects for holding the 2011 event at Waite again appear quite good.

Club Secretary

A much fitter Chris Bills has again done a sterling job as BWBC secretary. He has carried out the task of recording the proceedings of both Club and Committee meetings with little complaint, which is some achievement when one considers the rambling nature of some of the discussion at these meetings. I am sure that his wonderful sense of humour and his great understanding of human nature help Chris cope.

Newsletter

David Tulloch has maintained a superb standard with the Club newsletter. I am sure that all members appreciate the work that he does in this regard. The magnificent contributions of David Lewis,

Brian Ferris and Ian Maxfield to Club activities must also be acknowledged. They have been great team members and their skills have proven invaluable to the work of the committee.

I wish to conclude by saying that I have continued to enjoy my role as Club President during 2010. This enjoyment would not be possible without the wonderful support I have received from members and committee. I enjoyed meeting new members and strengthening the valued friendships that I have formed during my time at the BWBC. I know that my wife, Judy, would echo these sentiments friendships that I am sure will.

Finally I wish all members and their partners a happy and prosperous 2011 and a great vintage!.

Bob Morton

ANAWBS 2011

The ANAWBS committee is calling for expressions of interest from anyone who would be interested in obtaining sponsorships for ANAWBS on a commission basis. The committee has agreed that a 10% commission be paid on any cash amounts secured for the show. Any interested BWBC member is asked to contact Bob Morton.

At next Wednesday's meeting the Club will need to formally confirm its representatives for the 2011 ANAWBS committee.

Membership Subscriptions

Subscriptions are due as of the AGM in February and should be paid by 30th April for a member to remain financial.

The membership subscription is \$20

Payment methods

Electronic Funds Transfers (EFT) to BWBC
All payments to the club can now be made by EFT including subscriptions. Transfer funds to Blackwood Winemakers and Brewer Club Inc, BSB 105-900, account number 137298740. Please ensure you include your name in the details. Then send an email to bwbctreasurer@gmail.com giving the details of the payment. Once the money has been received a receipt number will be emailed back to you.

Post cheque to The Treasurer PO Box 755 Blackwood SA 5051

Pay Treasurer Steve at the next meeting.

Social Program



Apple Crush

The tentative date for the apple crush is Sunday 15th May - more details and confirmation to follow.

Mid Year Dinner

An addition to the social program - on Wednesday 27th July the Club will be holding a dinner at Racquets SA, 1303 South Road, St Marys. More information in forthcoming newsletters.

Lasagna Night - April Meeting



Our Resident Chef Mario will be serving his classic Italian casserole dish for supper at our April meeting. Please let the committee know at the next meeting if you will be attending so Mario will know how much to prepare.

Cleaning Solutions

by David Lewis

To maintain quality control in our winemaking and brewing adventures all equipment must be clean and sterile. I know this is stating the obvious, but in the hustle and bustle of a new crush or the bottling of a prized wine, all can go belly up when simple cleaning procedures are over looked.

The following is essential when using the clubs bottling equipment before and after use.

All equipment has to be cleaned first using a strong alkaline solution to remove tartrate deposits and other grunge.

Then a neutralizing acid wash together with a sterilizing solution.

And finally a clean water rinse (preferably hot).

1. Caustic Wash

20 gms Dishwasher detergent in 10 litres of warm water

(Black & Gold, Home Brand .(Do not use any Chlorine base detergents)

2. Acid wash

10 gms PMS. plus 20 gms citric acid in 10 litres of water

3. Water wash

Hot or cooled water. (The heating of tap water re-

duces the chlorine taint)

4. Pure Water Rinse

For laboratory work, to be absolutely certain you can do an additional rinse in pure water.

5. Final Cleaning and Equipment Inspection

Be thorough in cleaning all containers (e.g., test tubes) and kit tubing – be especially careful to ensure tubing is cleaned inside and out.

Cleaning Equipment

After bottling drain out all wine.

Prime pump with caustic wash solution and pump into filler tank with about 10 litres of solution.

Fill bottles with this solution as this will clear air cavities in bottle filler tubes and clean pump.

Drain this solution.

Re-prime with acid wash to neutralize the alkaline component and sterilize the equipment.

Drain this solution – at this point the equipment is ready for bottling.

If equipment is going into storage re-prime and rinse with warm water and drain thoroughly.

Put a match through the outlets of the filling tubes to dry out.

Do not leave PMS acid water in long term contact with any metals – it will corrode.

It is vital that all Club equipment be thoroughly cleaned before you return it. Remember - returning equipment in a dirty state may put in jeopardy the wine of another member.

BWBC Vintage Press

March 6th 2011 No. 2

This is a supplementary email newsletter to help keep members up to date with sources of grapes, and other consumables to help you with your wine production in the upcoming vintage.

I will publish it whenever I have new information. This is a copy of the email newsletter sent out on March 6th.

Any information about grapes supplies etc. you would like to share with other members please email me at davidt@internode.on.net

Grape Supplies

Richard Williams

Area - Mylor
Grape Variety -
Contact - 8388 5577

David Hamilton

Area - Tungkillo
Grape Variety - Large variety
Contact - 0427 460 968 / 8568 2159

Michael Lopresti

Area - Aldinga/Willunga
Grape Variety - Large variety
Contact - 0419 830 470
8557 8996
mlopresti@loprestiwines.com.au

Carmella

Area - Coromandel Valley
Corner of Suffolk and Turners Avenue
Grape Variety - Mix of red and white varieties
Contact - 0417 801 546

Consumables

Novatwist Screw Caps

The club will purchase in bulk (1000 per pack) and break them down to 100 min. lots of Black, Burgundy, Red and Gold. (@.30 cents each)
Orders must be placed with David Lewis by Tuesday 8th March, so we can organise the bulk purchase.

Contact - David Lewis soho1@ozemail.com.au
8277 5053

pH Buffer Solution & Chemicals

pH 4 (Red) 100ml \$3.00
pH 7 (Green) 100ml \$3.00
PMS 1kg pack \$8 Tartaric Acid 1kg pack \$12
Other chemicals available
Contact - Glenn Snook

8370 3390
0403069024

Yeast & Enzymes

The following Lallemmand yeasts are still available to members,

EC1118

General purpose white wine yeast . (neutral flavour)
Ferment temp. 10° to 30°, alc. to 18%, high vigour,
killer active.

QA23

Premium white wine yeast. (Enhances flavour)
Ferment temp. 15° to 32°, alc. to 16%, fast ferment,

killer active.

RC212

Pinot Noir, light reds. (enhanced varietal flavours)
Ferment temp. 20° to 30°, alc. to 16%, mod. Vigour,
killer neutral.

SYRAH

Dedicated Shiraz yeast. (OK for Merlot and Grenache)

Enhanced varietal flavours, Ferment temp 15° to 32°, alc. to 16%

Mod.vigour, killer active.

Rehydrate all yeasts – with 10 times the weight of yeast, with clean filtered tap water (ideally with GO FERM in solution) @ a temp. 37° - 40°.

Wet yeast, leave to settle for 15 min. then stir.

Reduce the temp. to within 10° of juice/must by adding 1/10 the vol. of yeast solution with cold juice every 5 mins.

GO FERM

Yeast nutrients

Added to the water (43°) at 25 gms per 100 litres of juice/must before yeast addition – mix well.

FERMAID A

Blend of DAP (inorganic) and organic nutrients added 1/3 into fermentation @ 25gms per 100litres of juice when used in conjunction with GOFERM.

ENZYMES

Enhances juice extraction and colour and is added to grapes when crushing, at the rate of 2 grams (in 500 Mls of water) per 100kgs .

EX for early release reds.

Packaging and Pricing.

All yeasts from Lallemmand are in 500 gram packs. I have repackaged each in the following amounts,
100 grams will ferment 400 litres.

\$10.00 ea

25 grams will ferment 100 liters

\$3.00ea

GO FERM 100grams (400 litres)

\$6.00ea

FERMAID A 100grams (400litres)

\$3.00ea

Enzyme EX 10 x 10grams(500kgs)

\$3.00ea

Note:

More info available at www.lallemmandwine.com.au
If you wish to purchase directly, Cash only for over the counter sales

David Lewis. Email soho1@ozemail.com.au

Phone 82775053

BWBC Photographers



To add interest to our 2011 current vintage night it has been suggested that we have a current vintage photography exhibition. This is open to all members of the club to show their pictures of club activities during 2011 or any other wine or brewing related images. The pictures can either be submitted as prints, jpeg files for projection or slides (if you still shoot film).

Members' Duty Roster 2011

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.**

March	April	May
Rob Walker	John Benda	Gary Bettison
David Baker	Lindsay Elliott	Brian Ferris
Bill Ekins	Tony Iaccarino	Arthur Ingram
Ron Holmes	Mario Micarone	Michael Milne
David Tulloch	Andy Saunders	Bill Selge
Michael Samuel	Jacob Van Eyk	Jack Van Reyem
Harry Van Borg		

2011/12 Committee

Chairman	Bob Morton	8278 5916
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718

Members

Brian Ferris	Wine Sales	8278 6227
David Tulloch	Newsletter	8270 1907
Andy Saunders	Membership	8277 0688
Glenn Snook	Competitions	8370 3390
David Lewis		8277 5053
Ian Maxfield	Membership	8370 5400

Equipment Officer	Glenn Snook	8278 2177
Library	Ron Holmes	8278 8056

Life Members

Chris Bills, Bill Ekins, Ron Head, Bob Morton, Steve Potiuch, Glenn Snook.



Adelaide Restoration Centre features an extensive gallery of house fittings and fixtures from Victorian through to Art Deco and into the 21st century. Whether you wish to create the stylish charm of a modern design or re-create the classic beauty of the old world.

Adelaide Restoration Centre 32 Magill Road Norwood SA 8363 0708 www.oldadelaide.com.au

2011 Social Events



Apple Crush - Sunday 15th May

Film Night - May

Mid Year Dinner - 27th July

Wine Bottling

Oct Bus Trip - Adelaide Hills

ANAWBS Presentation Day -

9th Oct

End of year lunch - Dec 4th

Full information will be published in later newsletters.

For Sale

pH Buffer Solution

pH 4 (Red) 100ml \$3.00

pH 7 (Green) 100ml \$3.00

Chemicals

PMS 1kg pack \$8 Tartaric Acid 1kg pack \$12

Other chemicals available

Contact Glenn Snook 8370 3390 or 0403069024

Blackwood Winemakers and Brewers Club Inc.

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 Deadline

2nd Wednesday of each month.

Contact David Tulloch

email davidt@internode.on.net



Laboratory Wine Analysis

GRAHAM STALLARD

BACHELOR AGRICULTURAL BUSINESS (WINE) — ASSOC. DIP. WINE MARKETING

Label Design — Wine Education

27 White Ave., Lockleys — Phone: 8352 3714