



BWBC

Beer Tasting Night

news

March 2013

Blackwood Winemakers and Brewers Club Inc.

BLACKWOOD WINEMAKERS AND BREWERS CLUB INC.

PRESIDENT'S REPORT

**Presented to the Annual General Meeting, Wednesday 20th
February 2013**

In this annual report I acknowledge outstanding contributions of individual Club members, put on record key events conducted by the Club during 2012 and provide a picture of the general health of the Club. Additionally, as I am standing down from the position of President at the 2013 AGM I want to deviate from the standard annual report to mention some of the highlights of the Club's activities over the past ten years.

Membership

In 2012 membership totaled 67 members including 8 life members. Ian Maxfield took on the responsibility of membership officer and as a consequence the procedure for admitting new members was formalised and a system for regular updating of the Club membership list was introduced.

During the year it was with great sadness that we lost one of our very popular members, Graham Stallard, after a courageous battle with ill health.

The ten year picture of membership has been one of significant growth up until four or so years ago when numbers began to stabilize in the mid to high sixties. Members have come and gone but at all times we have been fortunate to have a membership with diverse backgrounds, expertise and talents. This alone has been one of the great strengths of the Club. It

Membership Subscription DUE NOW

2013/14 membership subscription must be paid by the 30th April to ensure your continuing membership. Only \$20. Please contact the Treasurer

has also been abundantly clear that wine and beer (and the making thereof) appeals to people who want to have a good time and enjoy life. I know that this point has been made over the centuries by people far more eloquent than I am.

Committee

No Club can be successful without a strong committee. During my ten years as President I have been blessed with a committed and hard working committee. 2012 was no different in this regard. Every task of the committee has been undertaken for the benefit of the BW&BC membership. Committee members have given hundreds of hours of time to ensure that the Club functions smoothly. Monthly committee meetings have been extremely well attended and have been very enjoyable business and social events in their own right.

Chris Bills, Brian Ferris, Steve Potiuch, Ian Maxfield, David Tulloch, Glenn Snook and David Lewis all got down to "shorts and singlets for the hard yakka" whenever required. All but Glenn Snook have nominated for re-election to the 2013 Committee.

I would like to pay special thanks to Glenn for his work as a committee member. I know he will still be putting his hand up when there is work to be done in the future.

Finances

The Club's finances are in a very healthy state. This is in no small part due to the efforts of our Treasurer, Steve Potiuch, with excellent support from Ian Maxfield and Roger Pounder. When it is considered that subsidies to members for Club events were in excess of \$100 per member our end of year financial position was outstanding.

Wine sales were the major source of income for the Club in 2012. Our bottlings of a Heidenreich Shiraz and a Minnow Creek Cabernet Malbec sold very quickly with demand exceeding supply.

The past ten year view of our finances is very positive. Our bank account is in a very sound position (end of year balance in excess of \$12,000) and our non-current assets are substantial (in excess of \$24,000). Scrutiny of past

Next Meeting Wednesday March 20th 7.30pm

Beer Option Night

A chance to test your beer tasting skills

Competition

No competition this month

financial reports would reveal that the Club is currently in its best financial position ever. Perhaps the headline should be "BW&BC avoids GFC"!

Social Events

The committee offered an interesting social program during the year which received strong support from members. The film/dinner evening at Mitcham cinemas, the mid-year bus trip to the Kersbrook area, the October bus trip to the Fleurieu Peninsula, the apple crush at Geoff Trenorden's property at Summertown and the Club's annual presentation function at the clubrooms of the Blackwood football Club were all very successful. While all committee members were involved in the organisation of these events the efforts of Steve Potiuch, Ian Maxfield and Brian Ferris deserve special mention.

Speakers

The program of speakers was again varied. This is one aspect of the Club's activities that has grown and improved over the past ten years. I know that Bill Ekins, one of our life members, would be very pleased to see the program develop as it has. The idea of having speakers at each meeting was introduced to the Club by Bill some 12 to 15 years ago.

Competitions

There was again a good level of participation from members in our wine and beer competitions. These were conducted in an atmosphere of fierce but friendly rivalry. Competition winners were recognised and rewarded with splendid trophies at our end of year presentation function. I must offer a big vote of thanks for the voluntary efforts of the judges for these competitions. The efforts of Glenn Snook and Trevor Ward in organising entries, assisting judges and recording results was a significant factor in the success of these events.

ANAWBS

BWBC members again held a number of the key positions on the 2012 ANAWBS committee. Ian Maxfield (treasurer), Trevor Ward (secretary), David Lewis (wine convenor), Bob Morton (wine judges) and David Strachan (logistics) all made important contributions to the show. We did welcome Andrew Williams to the committee with open arms to take on the task of beer convenor – a role he performed admirably. Jane Boroky of the Winemakers and Brewers Club of Adelaide again chaired the committee. Other members of the BWBC also made important contributions to the ANAWBS on judging days and at the presentation function. Access to the facilities of the Waite Campus of the University of Adelaide for judging and presentation days continues to be a massive bonus for the Show.

Newsletter

Our editor, David Tulloch, maintained a high standard with our monthly newsletter – again! I know that members look forward to receiving the newsletter and the information it contains on all aspects of the Club's activities. I believe that the improvements David has made to the newsletter over my ten-year tenure as President have been absolutely outstanding.

Thanks

In offering my thanks to the Committee and Club members for their support during my term as President I do not wish to

single out any individuals. The wonderful support that I have received from many people has made my role as President most enjoyable. Your tolerance of some (many) of my shortcomings has also been greatly appreciated. The Club has become a significant part of my life and Judy and I have both valued the friendships that we have made through the Club.

Little did I know of the consequences of a chance encounter with Bill Ekins at the Blackwood shops some 15 or 16 years ago. Bill described his attempts at deacidifying his homemade wine. The wine had turned green as a result of his interventionist actions Bill was the grand master of interventionist winemaking! Foolishly I delivered a mini-lecture on acid-base chemistry. Within a few weeks I found myself attending a BW&BC meeting and I have been coming ever since. For that Bill I am eternally grateful.

I wish to conclude by repeating something that I have said for each of the past ten years – "it has been a privilege to serve as Club President". I know that the Club will continue to prosper in the future. It is in very capable hands.

Finally I wish the incoming President, the Committee and all members and their partners a happy and prosperous 2013. Good fermenting, pressing and racking (and fining and filtering if you are that way inclined).

Bob Morton AM
President
Blackwood Winemakers and Brewers Club Inc.
20 February 2013



Dinner Cruise on the Port Princess

Sunday 14th April 5.30pm

Port Princess Dolphin Cruises departs from in front of the Fishermen's Wharf, Commercial Road, Port Adelaide

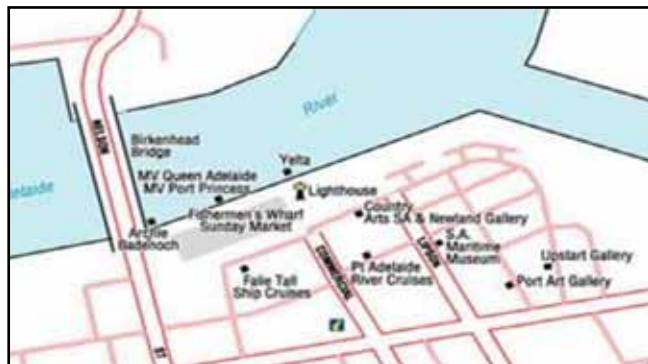
\$20 per head - includes dinner and wine.

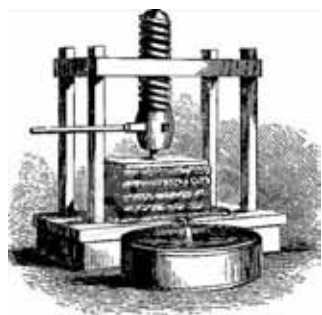
A dinner Cruise on the lovely Port River at sun set.

Booking with full payment is essential to secure your place.

Please contact Steve Potiuch

Ph 8278 5718 or mobile 0412 693 394





Apple Crush Time

May 19th 11am

Hi All,

I have arranged a date with Geoff Trenorden for our yearly apple crush together with the running and organisation of it. The venue is the same, Tregarthon Rd Summertown at Geoff's home.

The date is the 19th May. Please note Mother's day is on the 12th so this is why it is one week later.

Last year there was some confusion, not enough juice and little to no proper organisation so it will be done differently this year. All orders including those of Blackwood's will be given to Michael Lineage. Michael will collate the names of those people together with how much juice they want ordered.

At the crush people will have to pay, collect a receipt, show their receipt on collection of their juice then have their name crossed off Michael's list.

Prices for juice have not been increased for the last 3 years so as a result in order to cover Geoff's expenses the cost will rise to 80 cents per litre.

Orders must be in by the 5th May.

No further orders will be taken after the 5th May.

Please contact Michael on 83955186 and place your order or email mclineage@bigpond.com

Michael does have a mobile phone but would rather you not try to contact him on it because of work restraints put on receiving calls during work.

Geoff Trenorden's property is on, Tregarthen Road Summertown. Look for the "Apple Juice" sign on right as you head north from Summertown. This is a combined gathering with The Winemakers and Brewers Club of Adelaide. Commencing at 11:00.

This is a great social day. Please bring food for a barbecue, the Club's barbecue will be available.

Brian Ferris
President BWBC

When the Romans arrived in England in 55 BC, they were reported to have found the local Kentish villagers drinking a delicious cider-like beverage made from apples. According to ancient records, the Romans and their leader, Julius Caesar, embraced the pleasant pursuit with enthusiasm. How long the locals had been making this apple drink prior to the arrival of the Romans is anybody's guess.

From www.tree.com

Fensham Award for Outstanding Contribution to Chemical Education

Mr Bob Morton
AM, FRACI CChem
has had a distinguished career as a high school chemistry teacher. He has been equally active in encouraging and professionally developing several generations of science teachers across the nation. He has published and revised, in an on-going manner seminal chemistry student resource books for many years.



Even though Mr Morton has retired, he is committed to leadership and the RACI's education programs as well as those of kindred organisations. He served as Chair of the Chem Ed Division in the mid-1990s and on the organising committee for the RACI ChemEd2012 Conference held in July. He continues his support as a South Australian Branch Committee member and is co-editor of the South Australian Science Teachers Association Chemistry Study Guide.

*from Chemistry in Australia Dec/Jan 2013
Thanks to Richard Blake for the item*

Dr Bryce Rankine

ONE of Australia's most respected wine scientists, Dr Bryce Rankine, has died in Adelaide aged 88.

Dr Rankine held many senior positions in the wine industry during his career including principal wine scientist at the Australian Wine Research Institute and head of the School of Viticulture and Oenology at Roseworthy Agricultural College, during which time he presided over the course's change to a Bachelor of Science degree.

He was internationally recognised as a leading wine academic and much respected by the hundreds of graduates who now populate the Australian wine industry.

A prolific author, he wrote the popular *Making Good Wine*, first published in 1989 and still remaining on the syllabus of The University of Adelaide.

He was a companion of Barons of the Barossa (1976), Member of the Order of Australia (1986), and recipient of the Maurice O'Shea Award (1998).

Bryce was a guest speaker at our June 2008 meeting and his book is regularly referred to by our wine making members.



In the Vineyard *by David Tulloch*



The nets come off

Well I have arrived at the rewards end of my journey following the cycle of growth in the vineyard.

The nets came off ready for harvest and the next morning at 5am I watched as a mechanical harvester systematically went up and down each row shaking the vines and collecting the fruit. This is the last of the shiraz grapes to be harvested, the remaining cabernet grapes were going to be harvested the next morning at 4am. The reason for picking the grapes



Cabernet Sauvignon grapes ready to harvest

at this time in the morning is to try and keep them as cool as possible before they are delivered to the winery. Although with the temperatures we have been having lately even at 5am it was not really cool. The blocks of the A grade fruit were harvested a week or so earlier. One of the problems for the grower is that all the grapes in

the district ripen at much the same time and the wineries have to regulate their intake, and so some grapes are left longer than they should be to be harvested.

The harvester is a remarkable piece of equipment that gives the vines a good shaking as it moves along. which releases the fruit from the vines but results in very little damage to the actual vines. A part from just around some



Harvesting

trellis poles it manages to harvest almost 100% of the grapes.

The yield this year is down a bit, but not as much as last year - this vineyard was around 2.3 tones per acre and the quality was good. Over all in the district the quality was good but due to the heat some blocks of cabernet were left because the grapes had deteriorated too much before they could be harvested. This delay was due to the wineries not being able to handle the volume of grapes.

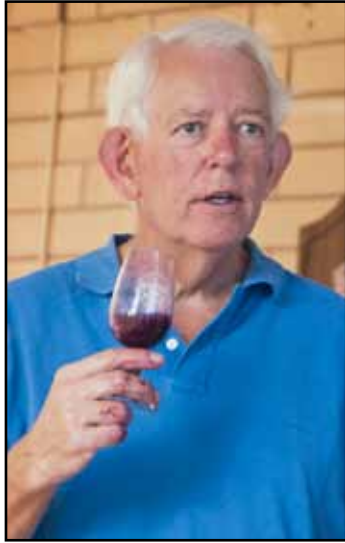


Into the bin



Member profile

Rick Blake



Rick has just been elected to the committee of the BWBC

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

I joined Hamilton Laboratories when I completed a science degree in organic and biochemistry at the University of Adelaide. After training for 6 months with May and Baker (then one of our large chemical suppliers) in their pharmaceutical plant at Dagenham (outer London), I returned to Adelaide and ran the pharmaceutical production facilities for a number of years then took on the roll of CEO. My Father started Hamilton in 1932 owning about 30% of the company and over the years my wife Margaret and I bought all the shares of non-family members. I retired from the CEO role in 2007 when our sons took over the day to day running of the business remaining as chairman and working about two days a week. In 2010 we made a decision to exit the highly competitive pharmaceutical industry and sold the Hamilton brands. We currently retain the companies (under the Wellvalue name) and real estate owned by the company.

What are your interests/hobbies?

I have enjoyed bush-walking for many years and more recently, have stopped playing tennis, have taken to bike riding with a group each week. We also have a recreation property on the Finnis River and we enjoy time there. I have made beer for about ten years and more recently enjoyed wine making.

Together with helping with five grandchildren under the age of nine this all keeps me pretty busy.

How did you come to join the BWBC?

Long time friend Ron Holmes told me about the club, encouraged me to join and I have enjoyed it ever since.

If you are a newer member, what do you hope to gain from your membership of the BWBC? If you have been in the Club for some time what have you gained from your membership of the BWBC?

I think the new friends I have made is the most enjoyable part as we share a mutual love of wine and beer.

How did you become interested in wine/beer?

My family always had wine when entertaining and as I got older this was shared with me so starting my interest. I was a late developer as a beer drinker as this was in the UK at the age of twenty when I started to drink beer

even though it was warm and flat, but I couldn't afford anything other than a pint at the local pub and that had to last the night.

What are your favourite wine/beer styles, and why?

With beer I best like the Pale Ales with a good dose of hops - good thirst quenchers.

For wine I like full bodied Shiraz and with whites my preference is for Rieslings as they can be young and refreshing or age to be extremely complex.

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

In Australia it is a toss-up between McLaren Vale and the Coonawarra.

The one overseas area I have really enjoyed is the champagne region of France as the area is scenic and also has great food.

What is your most memorable wine/beer related experience?

When I was nineteen I acted as driver for my parents who had overseas guests. We went to Seppeltsfield as one of the group knew their wine maker. It was the last call of the day and so I was allowed to taste. The wine-maker brought out a sample of an old Port that he said they had in barrels but had decided to bottle again. It was later released as Para Liqueur Port. After that my Father and I enjoyed a number of bottles - then worth between one and two pounds each! At today's values I hate to think how many hundreds of dollars of port we drank.

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 about five dozen stubbies of beer at a time about three or four times a year and have also made a couple of lots of apple cider.

With wine making for the last two years I have been a member of the Thumbs-Up group and this year we picked and crushed about 1.2 tonne being a mix of Shiraz and Cabernet.

A Way To Taste Beer

Every style of beer has its own balance of characteristics. If one wishes to taste a beer and convey this opinion to others, a common beer terminology must be employed. Although many terms can be substituted, the characteristics of appearance, aroma and taste/finish will do fine. These characteristics can each be controlled and varied according to the ingredients and procedures used in the brewing process. Understanding beer requires a basic understanding of the entire brewing process, including malting, the nature of fermentation, the earthy character of malt and the bitter quality of the hop. The most difficult aspect for many will be getting used to not serving the beer too cold. An over chilled beer will not reveal its true character. The subtleties and aroma will be hidden in a beer that is too cold. (One caveat, some beers of a certain type need to be served very cold.)

Appearance: You may think, “what does how the beer look like have to do with how it tastes?” A lot. Colour, carbonation, and turbidity are all good indicators of the “health” of the beer and how closely it matches the style it was brewed for. Raise the glass to the light. Beer colour can range from a very light greenish-yellow (straw) colour as in pilsners, to the deep chocolate browns, sometimes opaque, for the stouts and porters, to the pinks and reds of the fruit flavored lambics, with almost every colour in-between. Does the colour fit the style? The colour of beer is the result of a blend of malted grains. The length of exposure of the grain to the kilning process determines the colour of the malt and the beer.

Colour: Take note of the colour of the beer. There are guidelines for the colour of each style of beer, and a beer whose colour falls outside those guidelines may not taste exactly as you were thinking it would.

Carbonation: is also an important vital sign of the health and quality of the beer. A good all-malt beer should, on average, retain half of its head for a minute and then leave “Brussels” lace on the side of the glass as the head falls.

Turbidity: (cloudiness) of a beer is a quick way to determine if a beer has spoiled or not. Bottle-conditioned beers should be cloudy, but if the beer has been filtered and you notice “floaties” in there, you had better dump it.

Aroma: When evaluating the aroma/bouquet of a beer, be careful to take your time with each sniff as your perception of smell is dulled after about four sniffs. Scent also helps deepen the taste and flavour of a beer so never drink beer straight from the bottle. The scent of beer can be broken down into three separate parts: aroma, bouquet, and odour.

Aroma: is typically determined by the malt, grain, and any fermentation by-products. The aromas that originate from the malt and grain are often described as nutty, sweet, grainy, and malty. The fresh, earthy quality of malted barley combined with the bitter, apparent, antiseptic aroma of hops gives the beer its aroma or bouquet. Immediately after the pour, smell the beer in the glass to capture the volatile aromas as they are soon on their way out of the glass and the beer. Do the aromas reveal the raw ingredients of the beer or have these been muted? Is there a strong hop or faint hop smell? Is there a malt character? Is it full or light? Alcohol and yeast add to the bouquet, but to a smaller degree than malt and hops, in most beers.

Bouquet: Hops alone determine the bouquet of a beer. Their aroma is best noticed right after a beer has been poured as its scent dissipates quickly. Different hop varieties contribute different qualities to the bouquet, and some hops may not be appropriate for some styles. Terms used to describe the hop aroma include herbal, pine, floral, resin, and spice.

Odor: is reserved for the scents that are attributed to defects in the beer. A very common defect, which is not the brewer’s fault, is “skunkiness.” The oxidation of the beer from light infiltration will cause beer to develop a skunky

odor. Other terms used to describe off-aromas are butter, sulphury, cooked-vegetable, fishy, oily, and chlorine.

Taste: is by far the most subjective and important factor when evaluating a beer. After tasting five or six beers your palate will become confused, so be sure to “clean” your palate with bread or crackers between different beers.

Taste, like appearance and scent, can also be broken down into three categories: mouthfeel, flavor, and finish. Raise the glass to the lips and swallow enough of the beer to allow it to wash the entire tongue. Try to separate the hop taste and the malt taste. Are they well balanced for the style? Balance is the blending of all of a beer’s properties - bitterness, acidity, esteriness, hoppiness, etc. The more malted barley used (in relation to the water), the more full and powerful the taste. Is the body full or thin? Beer can be dry, (lacking sugar) and with a usually strong bitter hop character, or fruity (the presence of sugar), or rich (a full taste of malt and fruit). How is the aftertaste? The aftertaste should confirm the taste. Is it clean and pleasant? You want to experience a slight degree of aftertaste. Alcohol strength has little to do with the overall quality, but alcohol does play a part in the taste of the beer. Can you taste too much of the alcohol? Feel the carbonation. Is it distracting? Yeast: There are many different strains of yeast, each with their own characteristics. Fed more maltose, yeast provides a smoother beer; more glucose and it makes a “winey” beer. Fermented slowly, the yeast also releases more “elegant” flavours; fermenting quickly, it will also make a more “winey” beer. Water: The quality of the water effects greatly the quality of the beer. Water can be hard or soft; alkaline or acidic. Each of these characteristics will effect the final beer.

Mouthfeel: is the perception of body in the beer and is caused by the residual proteins and dextrins in the beer. For each style, there is an appropriate amount of body to be expected. Body is generally classified as light, medium, or full. Body is how heavy or how light a beer feels in the mouth. This is a result of how much malt sugar has been converted into sugar. Full bodied beers have more residual sugar than light bodied beers.

Flavour: By far the most important and enjoyed element of drinking a beer is its flavor. To best taste all the flavours of a beer, make sure the liquid visits all four areas of your tongue: bitter, sour, sweet and salt. Take special notice of the orchestration of the balance between the hop bitterness and malt sweetness.

Flavour as “Maltiness”

Malt provides the yeast, the food to make much of the beer flavour. This can be described as a sweetish or dryish “earthy” flavour. A heavier roasted malt will also contribute a degree of “roasted” taste to the beer. What grapes are to wine, malt is to beer.

Flavour as “Hoppiness”:

Hops provide an “herbal, crisp, bitter, palate cleansing” effect to beer. Aromatic hops provide the herbal “grassy” nose, while bittering hops provide the gentle bitterness or

“bite” in beer.

Finish: (Also called after-taste.) The lingering sensation after a beer has been swallowed is called the finish. Again, depending on the style, a beer might have a long lingering bitter finish, or it might completely disappear without a trace.

from www.alabev.com

Birmingham Beverage Company

Grapes for Sale

Bob Morton has a source of good quality Tempranillo grapes from the Adelaide Hills. Cost is \$800 per tonne and there is a large quantity available. Interested members should contact Bob - 8278 5916 or 0413 224 766.



SO₂ Sulfur dioxide Test Kits

These popular test kits are again available from the BWBC Technical officer David Lewis Ph 8277 5053. \$25 per kit complete with full instructions.

BWBC Loan Equipment

available for members use

Bottle fillers - 4 bottle filler (3)	Zork cap machine
ENOLmatic vacuum single bottle filler	Cap shrinker
Wine Corker	Rover transfer pump with hoses
Label Applicator (2)	

If you would like to borrow the club's equipment for your own wine production please contact the Property Officers Bill Neubauer or Roger Pounder

Members' Duty Roster 2012

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
Peter Back	Des Williams	Gary Bettison
Ernesto Cornacchia	Brad Dawson	Ron Head
David Hamilton	Jim Hay	Roger Pounder
Robert Keen	Manfred Kurmis	James Szpunar
David Strachan	Steve Potiuch	Andrew Williams

2013 Social Events



Port River Dinner Cruise April 14th
5.30pm

Apple Crush - 19th May 11am
Geoff Trenorden's property
Tregarthen Road Summertown.

Film Night - June 23rd 5.30pm
Mitcham Cinemas

Mid Year Dinner - August
ANAWBS - presentation day 6th October

October Bus Trip - 20th October

Wine Bottling

Blackwood Winemakers and Brewers Club Inc.

2013/14 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718

Committee Members

Richard Blake	Deputy President and Speaker Co-ordinator	8278 5530
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400
David Tulloch	Newsletter	8270 1907
Des Williams		8370 2363

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 Wednesday of each
month.

Contact davidt@internode.on.net



www.bwbc.org.au