



BWBC

news

Bubbles Night

March 2014

Blackwood Winemakers and Brewers Club Inc.

New Members

The committee has formally approved the membership of

Ann-Marie Franklin

John Whittaker

Philip Biggs

Errol Fisher

Welcome to our new members, please introduce your self to them and make them feel at home in the club.

Membership Fees Due Now

Membership fees for 2014 are now due. The fee is still \$20. Payment of fees must be made before end of April to maintain your membership rights. Fees can be paid either to Steve or by transfer payments to the BWBC bank account. Make sure you include you name and if possible send an email notification to Ian Maxfield - maxie30@bigpond.com Blackwood Winemakers and Brewers Club inc. BSB 105-900 Account Number 137298740 BankSA Blackwood

Membership Cap

The club membership is now at 75 and the committee has decided to cap the membership at 80 members. The aim of the cap is keep the club size to a manageable number.

Film Night

The popular Film/Dinner night will again be held this year on Sunday June 22nd starting at 5.30pm. Book with Steve 8278 5718. \$25 per head (members and partners), \$30 for non members.

ANAWBS

The Mash Paddle Beer Competition style for 2014 is Dark Lager.



**Dinner
Cruise
on the
Port Princess**

Sunday 27th April 5.30pm

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

\$25 per head - includes dinner and wine.

(\$30 per head for non members)

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

Members' Wine Tasting Table

An area will be set up at each meeting for members to display their wine for tasting, pour out samples and talk to members about their wine. The committee will trial this system to allow more interaction between the winemakers and the club members. If you are interested in being part of this tasting area please see the co-ordinators, John Callas or Des Williams, on arrival at the meeting. The club will still have other wine for tasting at meetings on a separate table.

Next Meeting Wednesday March 19th 7.30pm

Champagne - Style, tasting and rating

Competition

No Competition this month

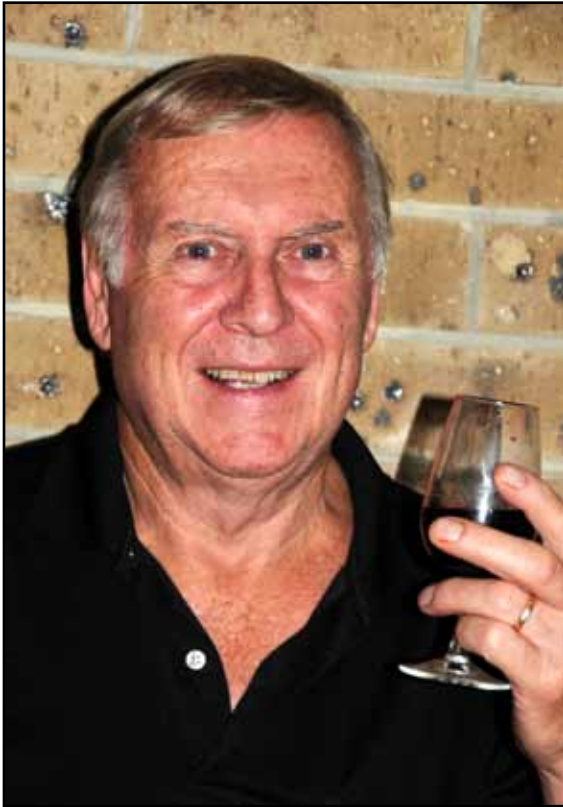
Forward Notice - The May meeting will be at Patritti wines 13-23 Clacton Rd, Dover Gardens SA 5048 not at The Blackwood Memorial Hall



Member profile

John Callus

John joined the Blackwood Wine makers And Brewers Club in 2012 and this year has been co-opted onto the committee.



I was born on 4/5 1942 in a village called Wickersley in South Yorkshire. Wickersley was a wonderful place to grow up with lots of woods and places to have fun whatever the time of year.

I attended the local primary and high schools, leaving school at the age of 15 to start as an apprentice to become a motor mechanic. It was just after this that I met my wife Denise in the same woods we spent many happy hours as children. Denise was with her friend and they had a dog. I was also with two friends, one of whom had a dog. The two dogs started to fight and after we calmed them down we started talking to Denise and her friend. It was quite ironical that on the previous night my two friends and I were playing in a band at my previous school Valentines Dance and Denise and her friend were also at the dance. We arranged to meet the following week and from that time on I went with Denise. We were married in 1962, Denise being 19 (nearly twenty) and myself being twenty. This year we have been married for 52 years.

I did not complete my apprenticeship and went to work in the Sheffield steel works for a short time before being accepted into the local Police Force at the age of 19. After a while in the force a 3 bedroom police house

became available which we rented for the grand sum of one shilling per year.

Not bad for 3 beds plus 2 toilets.

Denise and I decided to migrate to a warmer climate and eventually received our marching orders to depart on the good ship Fairsea in October of 1964. We started off in Mosman, Sydney where Denise carried on with her nursing as a sister doing private nursing and I was taken on as an electricians mate. We did not stay in Sydney very long and we took off in an old Holden ute to Cooma where I took a job with the Snowy Mountains Authority. Denise lived in Cooma and was nursing at the local hospital and I went to a place called Island Bend where I was given a small room in barracks style accommodation. From there I worked on the Guthega dam and then volunteered to become a cook on Mount Carruthers working for the NSW Soil Conservation Unit.

This was in February and there were 8 guys living in a wooden hut high in the mountains. Their task was to sow grass seed on the parts of the mountain which had soil erosion, then cover the seeds with straw and to peg the straw down with netting. In the meantime I cooked their meals and at the time I believe I was then highest cook in Australia. At first light on a good day we were looking down on the tops of the clouds. Our water supply at this time was from a snow drift and this was late February.

Still working in the Snowies I went back to the main camp at Island Bend and was then given a job as a stone mason constructing a culvert to catch water and divert to the Island Bend dam. From there I managed to secure a job working in the Geehi Eucumbene tunnel which was approx 32 mile long and used to move water to and fro from the two areas. They were losing a man a mile in the tunnels through accidents and the day I started one was killed. For the danger we received an extra 10 cents per hour. These were the days of no oc health and safety. They did not exist. After one night shift sitting on a jack hammer with no ear muffs I was nearly deaf. Another time I was on the concrete vibrator all one shift and in the morning my nose was blocked with concrete. I also saw my mate knocked unconscious when two of the miniature rail cars came together with his head in between. He was knocked unconscious but luckily was o.k.

From the Snowies we moved to Whyalla to see my family and then to Adelaide where we took over a Shell service station at Plympton for 5 years, then we bought a deli in Whyalla, came back to Adelaide and I joined the S.A. Police for 13 years before leaving to start a new retirement village in Warradale. Sold the village after 7 years and retired. Went to live at Mannum on the river for 5 years before building at Blackwood where I intend to stay for ever.

Denise and I have 3 grown up children and seven grandchildren including two in Thailand and one adopted from Uganda..

As most of you know I have been involved in Fiji for many years and first visited there in 1982.

My interests are gardening and caravanning, I also like to play the guitar and piano and love singing. I have never made wine, only love to drink the stuff, but make my own beer and liquors.

I joined the BWBC in August of 2012 from an advert in the local paper. Just came to a meeting one night where the first person I met was Steve. I love the club and all of the guys I have come to meet are great. Best club I have ever known.

As far as beers are concerned I have spent time in Belgium with some family friends and been taken out to some of their breweries. For such a small country they have lots of individual breweries. I really like their beers and beer styles. Maybe because they can be very strong. Another memorable beer moment was in the famous beer hall in Munich where the girls bring out several 2 litre steins at a time. That was a great beer night.

I must confess that before I left the U.K. I only drank a shandy occasionally. Mostly on a Sunday lunch time. The first time I ever really had a few too many was at my first New Years eve party in Australia.

Purchasing Yeast

When purchasing yeast for your next wine batch or beer brewing pay particular attention to the use by date on the packet. Make sure you are going to use it all by that date. Storage recommendations from the Lallemand Web site are-

Active Dry Yeast, at <5% moisture, is originally packaged in an oxygen free atmosphere either via nitrogen flush or vacuum. Under these conditions they will lose about 20% activity / year when stored at 20C.(68F) and about 5% activity / year when stored at 4C.(40F). It is the presence of Oxygen and the pick up of small amounts of moisture that causes the yeast to deteriorate at a faster rate, once the package has been opened. If you can vacuum pack (kitchen vacuum package equipment) or store in an air tight container and refrigerate you may retain a substantial amount of the activity. It would be wise to increase the inoculum 50% to be on the safe side. It is always a gamble, depending on how much moisture the cells have picked up each time you open and close the package and return to the refrigerator.

Riverland Bus Trip 25th -26th Oct

This trip is fully booked, but we do have a waiting list, so if you missed out on the first round of bookings make sure your name is on the waiting list as we often have cancellations. The cost of the trip has been set at \$150 per head. A \$50 deposit to secure your booking is required by end of April. Contact Steve 8278 5718.

Autumn Wine Sales



Wisp Wine Sauvignon Blanc 2011

From grapes grown high in the cooler regions of the Adelaide Hills. This delightful wine was chosen by the committee from several wines submitted for tasting. We have only a limited supply so be quick.

\$85 per doz.

(This wine was on sale at \$132 per doz. at Wine lovers and the 2013 vintage was \$18 a bottle at Wine Selectors)



ORTUS

Tasmanian Riesling

2012 Tasmanian Riesling

The cool ripening conditions of Tasmania allow for the production of elegantly structured Rieslings. Characters from Riesling produced in Tasmania are crisp, delicate and aromatic. A more sophisticated wine is what this region is known for.

A warm summer in 2012 with little rain was the perfect conditions for the vineyard. This allowed for the production of an elegant and but perfectly structured wine.

A crisp but elegant Riesling showing subtle floral character enhanced perfectly with citrus overtones. Enjoy now or cellar for 8-10 years.

alcohol 13.0% G+F 2.3 pH 3.09 TA 6.8

\$90 per doz. or \$45 per half doz.

We will have some Adelaide Hills Shiraz and Merlot available soon.

To order please contact Steve Potiuch 8278 5718

MEMBERSHIP FEES DUE NOW
only \$20



Winemaking, Istria, 1830s

I have often thought about what if you could bring back ancient winemakers and transport them into one of our backyard wineries.

The ancients would probably be surprised at our modern plastic fermentors etc, overwhelmed by our electrically driven crushers but would fully understand and may be able to contribute to the basics of wine making ie gathering, crushing and fermenting grapes. They would have relied entirely on there taste buds for quality control as we do now but backed up by scientific measurements.



A terra cotta relief showing Satyrs expressing the juice from trodden grapes in wicker mats in the tropeion.

Scientists have discovered the world's oldest wine - a vintage produced by Stone Age people 8,000 years ago. The find pushes back the history of wine by several hundred years.

New discoveries show how Neolithic man was busy "bottling" and deliberately ageing red wine in Georgia, the former Soviet republic. Although no liquid wine from the period has survived, scientists have now

found and tested wine residues discovered on the inner surfaces of 8,000-year-old ceramic storage jars. Biochemical tests on the ancient pottery wine jars from Georgia are showing that at this early period humans were deliberately adding anti-bacterial preservatives to grape juice so that the resulting wine could be kept for longer periods after fermentation. The preservative used was tree



Winemaking, Bempton Estate, 2014

Wine Making 2014

resin, which contains several bactericidal compounds, says Professor Patrick McGovern of the University of Pennsylvania Museum, the scientist leading the study of ceramics from the 6th and 5th millennia BC. The wine may have tasted something like retsina, the resin-preserved wine still popular in Greece.

The development of pottery in the Middle East and the Caucasus regions also seems to have played a key role in the production of the first wines, especially vintage ones. Ceramic containers were able to preserve wines far better than the plaster or leather containers that had previously been used.

Plaster was far too porous and reactive, while sealed animal skin or leather bags could not be used to store wine for sufficiently long periods.

Examination of the pottery shards has also revealed the large carrying capacity of these early wine jars was around five litres.

Professor McGovern's study has also yielded extraordinary evidence of the cultural - and probably religious - importance of early vintage wine. While examining Neolithic Georgian pottery jars used to store and age wine, he discovered a series of tiny, highly stylised relief images of Stone Age people celebrating the vine.



Wine press designed by Leonardo Da Vinci

The ancient world had a long tradition deifying the source of wine, and Professor McGovern believes he may have stumbled upon the prehistoric origins of what much later evolved into wine cults such as those of the Greek god Dionysus and Dionysus's Roman equivalent, Bacchus.

He has published his ground-breaking discoveries in a book, *Ancient Wine: The Search for the Origins of Viniculture* (Princeton University Press).

Eight thousand years ago, the archaeological site where the oldest wine jar shards were found, Shulaveri in Georgia, was a small, densely populated hill-top town. Archaeological investigations have revealed several houses containing wine jars.

The oldest known vigneron recorded in modern times, post the big flood, was Noah. After he had beached his ark and dispersed his zoological collection he planted a vineyard. Probably was looking forward to a good sit down and a glass of red wine, a quiet time to relax and plan his next project. He was also one of the first recorded drunks, but that's another story.

When we sip a glass of wine today, we should remember the dynamic history in which a single grape species was harnessed to yield an almost infinite range of tastes and bouquets.

**Ancient Wine:
The Search for the Origins of Viniculture**

Patrick E. McGovern
ISBN: 9781400849536

A free copy of chapter 1 can be down loaded from <http://press.princeton.edu/titles/7591.html>

An ebook version of the book is available.

written by David Tulloch

Based on an article by David Keys , Archaeology Correspondent, The Independent Newspaper



Noah drinking wine amongst the vines

ANAWBS 2014

Planning for ANAWBS 2014 has started.

The dates for this year's competition are

Entries close: Tuesday 23rd September.

Beer Judging: Friday 26th and Saturday 27th September

Wine Judging : Tuesday 30th and Wednesday 1st October

Presentation Day: 5th October

The competition relies on volunteers for its success.

Please consider volunteering, contact the ANAWBS committee.

Full details are on the web site www.anawbs.org.au

The Mash Paddle style for 2014 is Dark Lager.

ANAWBS Sponsors Please support them.

35th Australian National Amateur Wine & Beer Show
Australia's Premier Competition for Amateur Winemakers and Brewers
Over 40 top wine and beer judges.
Written feedback for every entry.

Wine Classes
Including Sparkling and Fortified
Non-grape wines
Cider

Beer Classes
Including
"Mash Paddle" full grain competition

Label Competition
Traditional and Modern classes

Major Trophies
Awards for Best Wines and Beers as well as most Successful Exhibitors

Entries Close
Adelaide: Tuesday 23rd September 2014
Interstate: Thursday 11th September 2014

Presentation Day
Sunday 5th October 2014 1pm
Charles Hawker Lecture Theatre
Waite Campus
University of Adelaide
Urrbrae SA

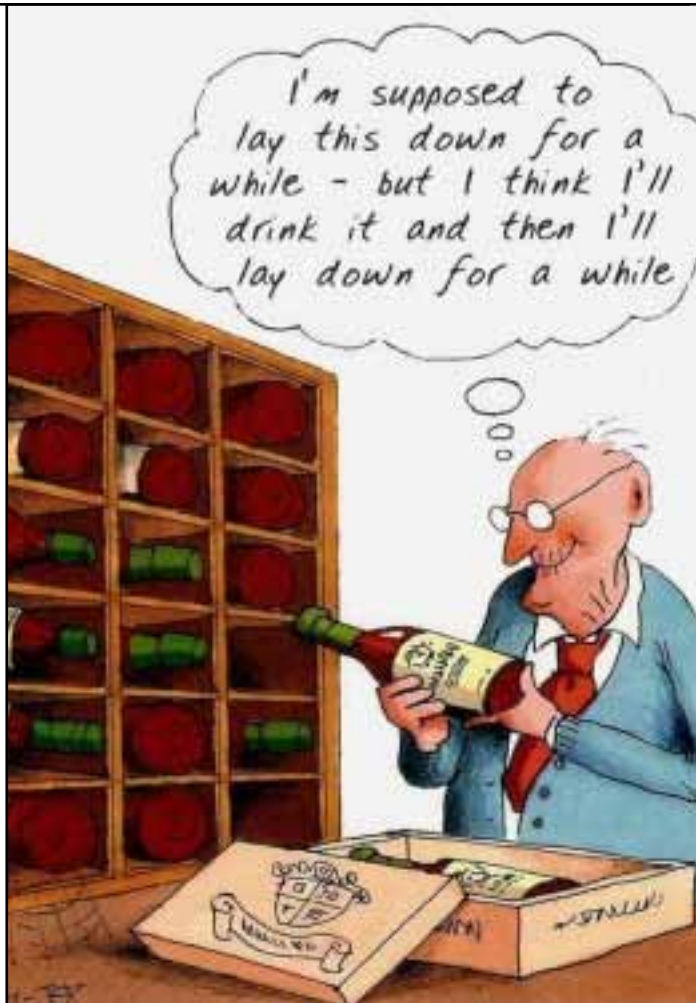
Further Information & Entry Forms
Secretary
anawbs@anawbs.org.au
or visit our web site

www.anawbs.org.au



Speaker Program 2014

Richard Blake is working on a great speaker program.
 March - Champagne style, tasting and rating.
 April - Wine peer judging.
 May - Patritti wines - visit to winery.
 Please note this meeting will be held at Patritti Wines
 June - Pof Vladimir Jiranek - Development of Yeast
 July - Andrew Williams - Whiskies.
 Sept - Jeff Goodieson of Goodieson Beer.
 Oct - Anawbs winners wine tasting
This is just some of the confirmed program



Members' Duty Roster 2014

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
Gary Bettison	Chris Bills	Richard Blake
Lindsay Elliott	Pat Vartuli	Ann-Marie Franklin
Dave Holliday	Ron Holmes	Roger Hughes
Steven Potiuch	Chris Loveless	Roy Pozenel
Jack Van Reyem	Roger Pounder	Peter Back

2014 Social Events



Boat Cruise/Dinner - Sunday 27th April
5.30pm

see page 1 for details

Film Evening - Sunday June 22nd 5.30pm

Apple Crush - May

Dinner - August

ANAWBS Presentation Day - Sunday 5th October

Bus Trip - October 25th - 26th - Riverland area - see February newsletter for details \$150 per person

Presentation Day - Sunday Dec 7th 12 noon

More details to follow in later newsletters.

Blackwood Winemakers and Brewers Club Inc. 2014/15 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718
Committee Members		
Richard Blake	Deputy President	8278 5530
	Speaker Co-ordinator	
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400
David Tulloch	Newsletter	8270 1907
Des Williams		8370 2363
John Callus		8278 9036
Trevor Ward		8278 1061
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 Wed. of each month.
Contact davidt@internode.on.net



www.bwbc.org.au

AIM Scientific Specials

Offer is valid until Friday 28th of March 2014

Elmetron pH Meter Specials

“NEW” Ezi Pen Pocket Tester Kit

- pH & Temperature Measurement
- Range: 0 - 14 +/- 0.01
- 1-3 Point Calibration
- Automatic Temperature Compensation
- Includes pH 4,7 & 10 Buffers & Electrode Storage Solution
- WP to IP57 - Comes with Carry Case & Spare Battery

\$140



ELMETRON CP-411 Waterproof pH Meter

- pH, Temperature & mV Measurement
- Includes Ionode IJ44 Double Junction Probe
- 1-3 Point Calibration, Automatic Buffer Detection
- Automatic Temperature Compensation
- Portable, Battery Operated (Optional AC/DG Adapter)
- 24 month warranty
-

\$395



Magnetic Stirrer & Stand

- Chemical Resistant ABS
- Holds up to 3 Sensors
- Speed: 0-2,300RPM

\$145



Electrode Stand

- Adjustable
- Chemical Resistant ABS
- Holds up to 4 Sensors

\$85



Price does not include GST (Add 10%)

110 Prospect Road, Prospect SA Ph 8342 5870

sales@aimscientific.com.au www.aimscientific.com.au

AIM Scientific is a sponsor of ANAWBS