



Next Meeting
 Wednesday
 March 18th
 7.30pm

Speaker
 Frank Samson
 Prancing Pony Brewery

Competition
 There is no
 competition this month

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*Banner photo: Richard Blake picking
 grapes for Thumbs Up*

March Speaker

Frank Samson
 Prancing Pony Brewery

Craft beer can broadly be defined as a beer made in a traditional way by a small brewery where the outcome is largely determined by skills and knowledge of the brewer and the quality of the ingredients used in the brewing process.

You may wonder why Craft Beer consumption has taken off these days? Like for many other products, beer drinkers are becoming more discerning with the beers they consume and buy and make decision based on taste, wholesomeness, integrity and the naturalness of the product. Head brewer, Frank Samson is forever on the hunt for the next brew sensation. He has had a long association with fire-brewing having brought this tradition with him from Germany and is working closely with his team to ensure traditions and innovations in brewing are upheld and passed on.

The traditional style of fire-brewing used for centuries and still until the late 1960s by smaller village breweries employed direct fire, rather than steam, to heat the mash and wort. In direct fired brewing, the vessel wall reaches high tempera-

tures. This provokes enhanced caramelization producing a fuller malt flavour without adding heaviness to the beer. Prancing Pony is keeping things strictly on a micro scale, only selling within the Adelaide Hills and



select spots around the greater Adelaide area. Frank believes the relationships with the people that produce the beer is an important decision point when buying beers.

Prancing Pony has six beer styles available – pale, blonde, amber, india red, copper and black ails. Brew shed tours are available- book on line Prancing Pony is located at 42 Mt Barker Road,

Totness (near Mt Barker), SA
 open 10am – 6pm 7 days.
www.prancingponybrewery.com.au





Theatre and Dinner Night

May 7th 6 for 6.30pm

The Wakefield Hotel and Arts
Theatre

The committee has organised a club dinner at the The Wakefield Hotel at 6.30pm followed by the musical. The price per member is \$35, guests \$40. The number of seats available is limited so book early with Steve Potiuch Ph 8278 5718.

To secure your place a deposit of \$10 per head is required by the March meeting with full payment made by the April meeting.

Payments can be made by EFT. See page 8 for details.



Film / Dinner Night

The popular film dinner night at the Mitcham Theatre Complex will again be held this year on Sunday July 19th starting at 5.30pm. Details will be in later newsletters. The cost is \$30 per head. This includes a 2 course meal and choice of movies being shown at the venue. Please book with Steve. The evening is limited to 60 places. Members and partners only, no guests.



2015 Bus Trip

Sunday October 25th

This years bus trip to Langhorne Creek is fully booked and we have a waiting list of members wishing to attend.

The cost of the trip is \$30/ head, members and partners only, no guests.

A deposit of \$10 per head is required by the August meeting to secure your place. Full payment must be made by the October meeting.

Payments can be made by EPT. See page 8 for details.

Members Discount



Winequip has long been regarded as the preferred supplier for all small scale winemaking equipment. Winequip can

fit out the small scale producer with everything to make wine at home "from grape to the bottle" at the best prices available. Winequip carry the full range of equipment from crushers and basket presses, through to chemicals and yeast, all packed in quantities to suit the small producer. Winequip is offering a discount to all BWBC club members. When you visit winequip just mention you are a member of the club to receive a discount on your purchases. Winequip is a sponsor of ANAWBS.

Mash Brewing Group



*Double, double toil and trouble;
Fire burn and cauldron bubble.*

That's Macbeth act 4 scene 1, not full mash beer making. If you would like to be part of a group to learn how to make real beer using the clubs mash brewing equipment please contact David Tulloch 8270 1907 or Chris Bills 8370 6279.

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.

Wine Bottling Equipment Checklist

The equipment checklist below has been developed to overcome persistent problems associated with the borrowing of wine bottling equipment. The equipment the Club owns is expensive and needs to be used correctly to get the best results and avoid costly maintenance.

Generally the problems in themselves were minor to begin with, or they related to a lack of understanding about the correct use and cleaning of the equipment. However, when equipment was later borrowed and unknown problems discovered, considerable inconvenience resulted to the new borrower. This was very frustrating for us as we aim to be supportive and want to make wine bottling a trouble free experience.

We expect this new approach to loaning equipment will result in borrowers being confident in how to use the equipment and that it is ready to go. Likewise, we will be confident there are no problems in the first place.

The information on the cleaning process and the use of chemicals is also relevant more generally to the wine making process and the cleaning of equipment. The checklist will soon be available on the Club's website.

There is a range of wine equipment available including small and large fillers, pumps, corkers, a Zorker, a cap shrinker and labelling machines. Contact Roger or Bill if you would like to have a look at what we have.

Roger, Bill and David



BWBC Bottling Equipment Checklist

Make a booking well in advance of your bottling

All equipment must be checked out and checked back in by a Property Officer

Borrowed by:Phone:.....

Borrowing

Fillers

- Check clean condition
- Check lid and tray included
- Check nozzles open, float secure

Pumps and Hoses

- Check correct pump for filler
- Check 1 long hose, 1 short hose
- Check all washers present in hoses plus 2 spares
- Check filter, one-way valve, 2 piece extension pipe, and 1 elbow connector

Correct Pump Operation

- Note: Pump pushes liquid out, it does not suck liquid in
- Filter must be used to avoid damage to pump
- Long hose feeds in from filter pipe, short hose out
- Connect hoses only hand tight. The washers ensure a correct seal. Leaks will be caused by missing or damaged washers
- Place pump at ground level
- Prime pump with water. When water syphons through pump then pump is properly primed
- Attach to filler

Anything else?

- Label machine?
- Cleaning products?
- Return date?

Returning

Bottling Day

- Thoroughly clean all equipment including nozzles and gauge. This must be done on the day to avoid tartrate and other residue drying in the lines and nozzles

Cleaning process

- Water rinse
- Caustic rinse (to remove tartrate deposits)
- Acid rinse
- Water rinse
- Invert pump to drain all water from pump

Checking in Equipment

- Check clean condition
- Check filler, lid and tray included
- Check filler nozzles are open and float is secure
- Check 1 long hose, 1 short hose
- Check all washers present and note any missing or damaged
- Check filter includes:
 - one-way valve
 - 2 piece extension pipe
 - 1 elbow connector

Problems

- Note and report any problems with equipment

Equipment Cleaning Solutions

1. Caustic Wash

20 gms dishwashing machine detergent powder in 10 litres of warm water
(Black & Gold Home Brand. Do not use any Chlorine base detergents.)

2. Acid wash

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

3. Water wash

Hot or cooled water. (The heating of tap water reduces the chlorine taint)

Property Officers:

Roger Pounder 0412 565 256

Bill Neubauer 8278 8866, 0412 525 343;

Maintenance:

David Lewis 8277 5053, 0409 678 366





Member profile

David Strachan

David has been a member of the BWBC for 13 years. He has served on the BWBC committee.

He became involved with the running of ANAWBS in 2004 and served as the chairman from 2005 till 2010. He is still involved with the logistical organisation of the show. He is a member of the Wattiparinga wine making group who have won many awards over the years for there outstanding wines.

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

I started working for ICI in Sydney in the field of industrial instrumentation and process control. I continued in this field in various capacities and companies until my retirement.

What are your interests/hobbies?

I have a long term interest in painting with water colours and working with wood but since joining BWBC all things wine and beer have taken over.

How did you come to join the BWBC?

An add in the Blackwood Times brought me to the club to learn more about making better beer.

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?

The first time I came to the club I was greeted with a smile and made to feel welcome by all who were there, and before the night was over had committed to join the club. With the increase in membership, great speaker program and social events the club still has that good feeling.

How did you become interested in wine/beer?

In 2004 I was a member of the club's first beginners wine group with Jack Van Reyren as our mentor. This was a wonderful experience with a great group of people.

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

I started making kit beers in the early 70's when I bought my first house and money was tight. Since then I have made modified kit beer, concentrating more on wine mak-



ing. I look forward to using the clubs new full mash brewing kit.

I prefer Cab Sav to Shiraz but I do enjoy a good Shiraz. Dolcetto, Barbera and Tempranillo are favourite reds and Pinot Grigio in whites.

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

Probably McLaren Vale because its close to home. Coonawarra – great Cab Sav. There are good wines produced in all of the regions and the chance to find them is a great experience.

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 am part of the Wattiparinga group. We make small batches 100-200 litres of a variety of wines both red and white.



submitted by Chris Loveless



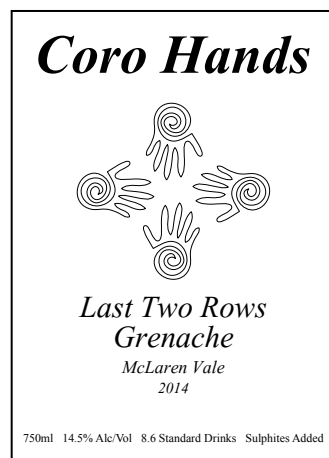
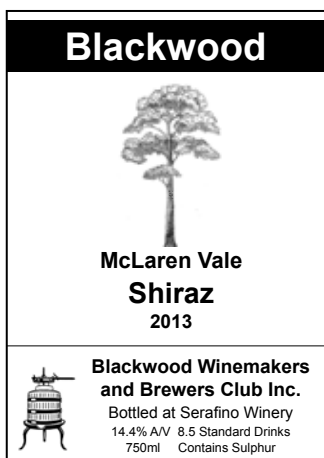
Labels

Putting a label on your finished wine, beer or spirits adds that finishing touch to make your products look good and stand out in the crowd.

The BWBC has facilities to help you make a professional looking label. There are three types of label that can easily be produced.

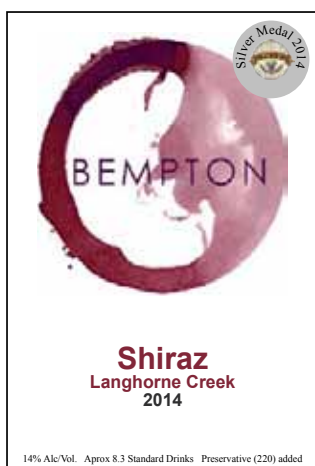
Labels on a roll.

These are 71mm wide x 100mm high. Black printing on a white label. A second colour can be added, but there are limitations – discuss with David Tulloch. The printing method does not allow the use of photographs or tonal drawings. These labels can be applied with the club label machine to accurately attach them on the bottle. This is the method used at our club bottling.



Labels on a sheet.

These are 73.8mm wide x 105mm high and there are 8 to a sheet. These are printed on a laser printer and can include photos and any form of drawing. The labels need to be peeled off the backing sheet and placed by hand on the bottle. Use the bottle seam as a guide to get them straight. These labels can also be printed with award medals.



Round award stickers.

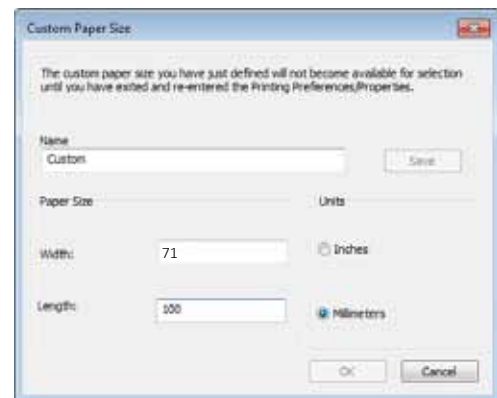
These are 25mm in diameter, 70 per sheet and can be printed in gold, silver or bronze with the competition logo and date. These need to be hand placed on the bottle. Ideal way to highlight your ANAWBS results.



Design

To design a label use any writer program or drawing program you may have with your computer, just set your document size to the label size before you begin. If possible save the label design as a PDF or if you can't, save as any other format, jpeg if it's a photo. Please make a note of the fonts used in your design. If this is not possible a hand sketch may be able to be reproduced for you.

Send your files to David Tulloch - davidt@inaternode.on.net



Pricing

Labels on a roll (Black printing on white paper)

Members price 3c each

Non members 6c each.

Extra colour - price on application

Sheet labels (8 per sheet)

Members price 56c per sheet.

Non members \$1.12 per sheet.

Round Medal stickers (70 per sheet)

Members price \$2.80 per sheet

Non members \$5.60 per sheet.

Important information

Please think about your label requirements well in advance of the bottling date so blank labels and printing consumables can be obtained and artwork prepared.

For help with labels contact David Tulloch Ph 8270 1907.



2015/16 Subscription **NOW DUE**

At the February AGM the annual subscription was set at \$25. This is now due for payment and to secure your continuing membership for the 2015/16 year the subscription must be paid by the 30th April. At the moment we do have a waiting list of prospective members.

Subscriptions can be paid by cash or cheque at the club meeting, by posting a cheque to the club mail box at PO Box 755 Blackwood SA 5051, or by EFT see page 8 for account details.

Chris Loveless and Burlesque Wines

Chris, one of our very active wine making members, has set up his own website and newsletter to keep readers up to date with his activities. This year he is planning to make 5 wines and apple cider. You can find his website at www.burlesquewines.com.au

Chris has also produced a couple of video clips on youtube about his wine making techniques. Links for these can be found on his website.

Aussie Wine Month

1 to 31 May 2015

This is Australia's biggest celebration of Australian wine. The month-long celebration of Australian wine will include a range of events across Australia (excluding the NT), coordinated by the industry. The event, now in its 4th year, aims to create excitement and buzz about Australian wine among Australian consumers, media, wine trade, restaurants, bars and key influencers. Full details of SA events can be found at www.aussiewinmonth.com

ANAWBS 2015

Planning for ANAWBS 2015 has started.

The judging and presentation will be held at The University of Adelaide, WAITE Campus.

The dates for this year's competition are

Entries close:

Interstate: Thursday 10th September at pickup point- see web site www.anawbs.org.au for details.

Local: Friday 18th at Winequip Newton or Tuesday 12 noon 22nd Sept at the WAITE

Beer Judging: Saturday 26th and Sunday 27th September

Wine Judging: Tuesday 29th and Wednesday 30th September

Presentation Day: 4th October 1pm

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

ANAWBS Raffle Results

Drawn 18th February

- 1st Prize (2 bottles Woodstock Shiraz)
Phil Hicks (Blackwood Club)
 - 2nd Prize (2 bottles Woodstock Shiraz)
82359022 – no name listed (Adelaide Club)
 - 3rd Prize (2 bottles Woodstock Shiraz)
Errol Fisher (Blackwood Club)
 - 4th Prize (2 bottles Minnow Creek Shiraz)
Mike Butcher (Blackwood Club)
 - 5th Prize (2 bottles Minnow Creek Red Blend)
Jan Skjemstad (Blackwood Club)
 - 6th Prize (2 bottles Woodstock White)
Bob Morton (Blackwood Club)
 - 7th Prize (2 bottles Woodstock White)
Phil Hicks (Blackwood Club)
 - 8th Prize (2 bottles Woodstock White)
John Starr (Adelaide & Blackwood Club)
 - 9th Prize (2 Bottles Minnow Creek White)
George Walusiak (Adelaide & Blackwood Club)
 - 10th Prize (1 Bottle 3 Dark Horses Grenache) Ticket No: F16
No name or telephone number (Adelaide Club)
 - 11th Prize (6 Pack Birbecks Pale Ale)
Kevin Salt (guest – Blackwood Club)
 - 12th Prize (6 Pack Birbecks Pale Ale)
John Rabone (Adelaide Club)
 - 13th Prize (4 Pack Lobethal Bierhaus Pale Ale)
Richard Williams (Blackwood Club)
 - 14th Prize (4 Pack Lobethal Bierhaus Pale Ale)
Kevin Salt (Blackwood Club)
 - 15th Prize (4 Pack Lobethal Bierhaus Pale Ale)
Clayton Fisher (Blackwood Club),
- Thank you to all those who purchased tickets and to the sponsors of ANAWBS for the prizes.

ANAWBS 2015 Mash Paddle Style

The beer style for this year's Mash Paddle competition is Oktoberfest/Märzen. BJCP style 3B. The style guide is available from www.bjcp.org

This is a full bodied beer with a rich German malt aroma, dark gold to deep orange-red in colour.

Name Tags

Please remember to wear your name to all club events and meetings. If you do not have a tag, please contact our membership officer Des Williams 8370 2363

Interclub Beer Competition

This year's competition will be hosted by the Amateur Winemakers and Brewers Club of Adelaide at their meeting on July 7th. The beer style is open to any style.



ANAWBS Sponsors

Please support them.



Members' 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 / beer makers 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.

Members' Duty Roster 2014

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 and dry their own tasting glass.

*March	April	May
Andrew Bills	Mike Butcher	Joe Cardillo
Lindsay Elliott	Ann-Marie Franklin	Helen Glasson
David Holliday	Ron Holmes	Roger Hughes
Chris Loveless	Mario Micarone	Bernie Morgan
John Powell	Roy Pozenel	Jan Skjemstad
Pat Vartuli	Andrew Veimul	Peter Vigants

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

Blackwood Winemakers and Brewers Club Inc.

2015/16 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Ian Maxfield	8370 5400

Committee Members

Richard Blake	Deputy President Speaker Co-ordinator	8278 5530
David Lewis	Technical Officer	8277 5053
Steve Potiuch	Social Co-ordinator	8278 5718
David Tulloch	Newsletter, Website	8270 1907
Des Williams	Membership	8370 2363
Glenn Snook	Competition Co-ordinator	8370 3390

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

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



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.

