



BWBC

news

It's all in the soil!

May 2013

Blackwood Winemakers and Brewers Club Inc.

**Is there a soil component to terroir?:
The Australian Viticultural Soil Key, Salinity and
The Coonawarra boundary dispute**

[Rob Fitzpatrick](#)

Professorial Research Fellow, The University of Adelaide,
Glen Osmond, AUSTRALIA, 5064

Although much was made of soil as a component of terroir in the older wine regions of France in particular, there remains relatively little scientific understanding of the site-specific effects of soil terroir in determining a wine's typicity. However, in recent years, the soil terroir concept has been increasingly used as a "marketing tool for wines". For example, the distinct terra rossa soil type with unique clay content that distinguishes it from other red "terra rossa" soils found in the South East of South Australia played a key role in the legal battle during the multi-million dollar "Coonawarra boundary legal dispute" in 2001. Coonawarra is characterised by these terra rossa soils, forming a thin, linear shape 23 km long, with a width of only about 1.7 km.

A respected viticultural scientist Peter May wrote in 1994 that Australian viticulturalists had a great interest in and unfulfilled need of knowing more about their soils. However, most Australian Viticulture books had fallen short of expectations in this regard (May, 1994). All Australian general-purpose or National soil classification systems were found to be inadequate and could not be adapted for identifying soil profiles and soil properties within vineyards by managers lacking soil science skills. Accordingly, the Australian viticulture industry called for the development of a "user-friendly soil key" that could be adopted by viticulturists to select and match grapevine rootstocks with appropriate Australian soils. Subsequently, an Australian Viticultural Soil Key was developed in 2002 (Fitzpatrick et al. 2002, 1993; Maschmedt et al. 2002). The key essentially uses non-technical terms to categorise soils based on attributes important for vine growth and also correlated these attributes with the National Australian Soil Classification, Great Soil

Groups and several international soil classification systems (Soil Taxonomy, World Soil Reference Base and South African). The key essentially identifies restrictive soil layers that limit effective root depth (9 categories and 36 sub-categories). The soil features used in the key are easily recognised and focus on the following soil diagnostic features: depth to waterlogging (mottling), hard (non-rippable) or soft rock (rippable), rockiness and stoniness, soil consistence, colour, structure, calcareousness in different restrictive layers, cracks; and 3 types of texture changes down profiles: contrast (duplex character), uniform (little change) or gradational (gradual change). The key layout is bifurcating, being based on the presence or absence of particular soil profile features.

The key has also been extensively used for correlating rootstock performance with soil properties and as a vehicle for delivering soil-specific land development and soil management options to viticulturists (Cass et al. 2002; 1996).

**Rob Fitzpatrick will be our guest speaker
at the May meeting**

New Members

The committee has formally approved the membership of

**John Holliday
Mark Pedler
Ian Dibartolo
Mark Gniel**

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

Next Meeting Wednesday May 15th 7.30pm

Coonawarra Soil

Speaker - Rob Fitzpatrick

Competition

Ports, Liqueurs and Fortifieds

ANAWBS 2013

Delivery of Entries

Winequip: Friday 20th September

Waite Campus: Monday 23th September

Judging:

Beer: 27th and 28th of Sept

Wine: 1st and 2nd Oct

Presentation Day:

Sunday 6th October 1pm

As always we rely on club members to volunteer and help make ANAWBS a success.

Beginners Groups

Are you interested in joining a beginners group in either wine or beer making?

We would also like to hear from members who would be interested in leading wine or beer making beginners groups.

Other courses we could run if we can get somebody to run them would be sparkling wine making, white wine making, cider making, label design and printing.

Please let the committee know if you can help or would like to participate in a beginners course.



Movie Night

Bookings are now open for the popular movie and dinner night.

Wallis Mitcham Cinema Complex
Level 1 119 Belair Rd, Torrens Park.
Sunday June 23rd

Starting at 5.30pm. Dinner will at 6pm and the movies start from 7.15pm. The list of films to be shown on the night will be listed in the next newsletter.

Please contact Steve 8278 5718 for bookings and also let him know if you have any food preferences.

The cost is \$25 per head. BYO wine, no corkage, or there is a bar at the venue.

Club History

Following the very interesting talk by Ron Head at our April meeting it has been suggested that we try to formally document the history of the club. If you have any photos, old newsletters, any other memorabilia or just stories of past events, the committee would love to hear from you. Contact Richard Blake.



Port River Cruise



Member profile

Glenn Glasson

Glenn Glasson has been a member of The Balckwood Wine Makers And Brewers Club for many years and is also a member of The Wine Guild of SA



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

Try not to work but when I do I'm self employed in metal work.

What are your interests/hobbies?

Wine making. Beer making. Motor cycles. Hunting.

How did you come to join the BWBC?

Went to a meeting many years ago and the group was different to what it is now so didn't join. Met Bob Morton at ANAWBS a few years later and he suggested we give it another try – never looked back since.

If you are a newer member, what do you hope to gain from your membership of the BWBC?

OR if you have been in the Club for some time what have you gained from your membership of the BWBC?

Learning more about wine and beer making – talking to others to share ideas.

How did you become interested in wine/beer?

I drink it!!!! We came to Adelaide with no jobs and not much money after travelling around for four years – couldn't afford to buy the stuff. Necessity is the Mother of invention as they say. Helen started making fruit wines with fruit out of the back yard and I made kit beer, then we joined the South Coast club and got into grapes and it grew from there.

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

Where to start. With wine that would be mainly reds and whites. With beer, mostly darks.

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

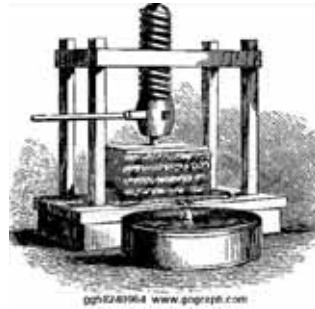
Clare Valley for wine. NZ for beer.

What is your most memorable wine/beer related experience?

Picked up a bottle of Coriole shiraz in a bargain bin in Perth for < \$10.00 – turned out to be a 10+ year old wine that was next best thing to Lloyd's reserve. Beautiful.

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.

Just Helen and myself. – make enough for our own consumption – not giving out details there!



Apple Crush Time

May 19th 11am

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 11am

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

Please note orders for juice have to be in by 5th May.

Contact Michael Lineage ph 8395 5186

Price 80c per ltr.

A first for Scotland

A Scottish brewing company is claiming to have made the worlds strongest beer.

Normal beer is around 3 to 7% alcohol, but this beer comes in at a whopping 65% alcohol.

The company Brewmeister, situated in Aberdeenshire, make the beer from Toasted Malts and wheat, hops, the best German yeast and of course 100% Scottish spring water.

During brewing process the beer undergoes freeze drying fermentation where the water content is frozen and removed leaving behind the alcohol and all the flavours. The company director John McKenzie describes the beer as having a viscous quality with lots of malty, hoppy, slightly sweet flavour and with lots of yeast still in the beer.

This beer is called "Armageddon" and is best drunk slowly like a fine whisky and at \$60 for a stubbie you probably would take it slowly. It delivers what the makers describe as a supersonic charged explosion. It must be popular as there is a waiting list for supplies.

Barley breakthrough allows long-life beer

Australian drinkers will soon have the option of buying a beer with a much longer shelf life.

A new type of malt barley, developed by Adelaide researchers and a Japanese brewer, can prevent beer from tasting stale as quickly.

South Australian farmers are to begin commercial production of the barley this year.

Researcher Jason Eglinton said the grain was not genetically modified, it just had a defective enzyme.

“This particular enzyme in normal barley catalyses the reaction that produces sort of stale, off-type flavours that are normally characterised as a cardboard-type taste that creeps into beer over time,” he said.

“With the defective version of this enzyme that doesn’t happen, so basically the beer keeps that fresh, crisp taste for much longer.”

The researchers said the beer took more than twice as long to go stale, lasting for about a year compared with four months if regular barley is used.

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.

May	June	July
Gary Bettison	Chris Bills	Andrew Bills
Ron Head	Joa Dos Santos	Ron Holmes
Roger Pounder	Phil Hicks	Ian Maxfield
Ross Robinson	Michael Lineage	Bill Ekins
Andrew Williams	James Szpunar	Paul Rogers
	Andrew Thomson	

2013

Social Events



Apple Crush - 19th May 11am

Geoff Trenorden’s property
Tregarthen Road Summertown.

Film Night - June 23rd 5.30pm for 6pm start
Mitcham Cinemas

Mid Year Dinner - 4th August Watermark Hotel Glenelg

ANAWBS - presentation day 6th October

October Bus Trip - 20th October Southern Vales

Wine Bottling

Presentation Day - Sunday Dec 1st

See later newsletters for more details

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