



BWBC newsletter

Next Meeting
Wednesday
May 20th
Start at 7.30pm

Speaker
Tracey Siebert
Organoleptic Properties
of Wines

May Competition
Fortifieds and Ports
(Ron Head Trophy)
Liqueurs
(Barry & Gwen Freeman
Trophy)

Member profile
Mike Butcher
page 2

April Competition
Results
Page 4

Coming Events
page 5

Banner photo: Apple crush time

Tracey Siebert
Senior Scientist
Australian Wine
Research Institute

Tracey joined AWRI as a casual lab assistant role in what was then called Extension Services, and started part-time study on a Science Technician's Certificate. "The AWRI was much smaller than it is today, but I thoroughly enjoyed the workplace and the location – it's a beautiful spot to come to work too," Tracey said. After just two years the opportunity of a full-time position in a pharmaceutical laboratory lured Tracey away until a fulltime position opened up with AWRI's 'flavour team' and she jumped at the opportunity. She said AWRI's 'flavour team' work has, and is having, a big influence and role in a range of research projects in the Australian wine industry. "There has been, and continues to be, a massive amount of work going into the flavour and aroma areas of wine science internationally. "A few years before I started we saw a big leap forward in this area and things have continued to evolve



quite rapidly since then – especially in the types of compounds we can now analyse for." However, Tracey said the 'easy ones' had now been identified so the science has had to move up a few more notches and focus on the unknown compounds which con-

tribute important flavour which are at 'trace levels', such as rotundone. The project leading to the discovery of the pepper compound rotundone is by far her favourite. And, it's no wonder considering she had the privilege of being the first person to "sniff it out at the end of the GC sniff column". "That was just pure luck though — I was

alternating every five minutes at the sniff column with my other team member Mango Parker, as the full rotation goes for about 50 minutes. "About 45 minutes into the run, I looked up and said you're not going to believe this but I smell black pepper. "And, with a lot more work, especially in purifying and separating out the exact compound from wine and grapes, we eventually got the mass spectrum of that compound... and it moved on from there."





Member profile

Mike Butcher

Mike is a long term member of the BWBC and a very active wine maker winning numerous award over the years in both ANAWBS and club competitions. The earliest record of his ANAWBS entries was 2003 where he won a bronze medal for his Chardonnay. In 2014 he was awarded the trophy for the "Most Successful Grape Winemaker".

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

I have now been retired for nearly 10 years and worked for most of my career with the Highways Department (many name changes since I started there in 1972) as a scientist in their materials laboratory at Pooraka. It is difficult to be a scientist in an engineering institution but I had a satisfying career researching road related material issues becoming involved with many major projects and representing the department in asphalt related topics at the national level and Austroads at the international level.

What are your interests/hobbies?

Currently my hobby, for want of a better name, is learning and trying to understand the many different sciences that are involved in the humble grape becoming such an essential beverage. What I thought was simple, when I started amateur wine making in 2001, I now regard as complex, and from my point of view, is one of trying to understand and harness millions of years of biological development in attractive and defensive flavour and aroma chemicals found in the *vitis vinifera* fruit. Before wine interests overtook everything else, I was involved with competitive athletics and am a life member of the TTG athletics club. For a number of years I also enjoyed wood carving.

How did you come to join the BWBC?

I was previously a member of the Adelaide Club and while I enjoyed my time with that club I thought I needed a change to freshen my horizon and perhaps expand my wine making skills through interaction with other amateur winemakers.

What have you gained from your membership of the BWBC?

Retirees need to maintain social interaction and I have found both wine clubs to feed that need. Presentations at club meetings are always mentally stimulating and the challenge of competitions helps to maintain a fresh interest in winemaking.

How did you become interested in wine/beer?

I started making wine in 2001 when a friend suggested that the apricots on our very productive apricot tree could be made into wine. Though people were generally very tactful, these first attempts were fairly awful and I decided that some real knowledge was needed and did a wine making course run through Winetech. This course has, through the years, provided the backbone for my adventures into winemaking. I continued to be drawn into winemaking, particularly whites and joined the Adelaide club where the spur to my competitive instinct was the often deflating comments made in the judging process. After overcoming the initial defensive denial mode, I found that after thinking through what could have gone wrong, these derogatory comments actually helped me to gradually improve my wines.



Mike at ANAWBS 2014

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

Sauvignon Blanc was probably one of the first white wines I made and over the years through trips to Marlborough, wine tasting events and association with a Sauvignon Blanc vineyard it has remained as my favourite wine to make and to savour.

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

I have visited a number of wine regions throughout the world and the great thing about them, usually without exception, is that they are wonderful scenic locations. I really don't have a favourite as they all have their own character which in itself is the attraction.

What is your most memorable wine/beer related experience?

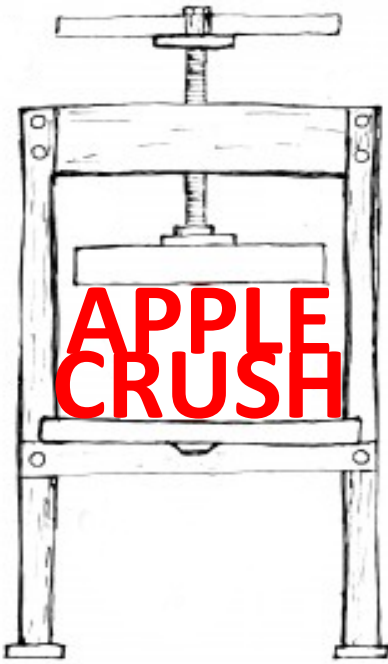
Through work I was travelling to a conference in Washington DC and on the way through stopped (it was the weekend!) at San Francisco. I got off the plane, bus to San Francisco, ferry across the Bay, bus to Napa and then walked 3



kilometres to the site of a wine festival nearby. I got there as they were closing down for the day. Initially they refused me a tasting glass but after explaining about travelling 13000 kms bus and ferry trips etc just to be there, one was handed over. Thereafter, (the crowd of the day had reduced to three others besides myself) ensued some great wine tasting with the winemaker (an Australian trained at Roseworthy) and other staff with US\$100 bottles of pinot, tempranillo etc brought out from the cellar. I still have the Los Carnaros tasting glass.

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?

Not part of any group at the moment but have helped friends making still and sparkling wine. I make my own wine, mostly whites, and usually about 140 to 150 litres. I don't make big quantities, anything up to 25 litres for a variety, and like to seek out the best location to source a particular variety. I like to experiment and sometimes this works but mostly a hasty backtrack is needed and as they say you only learn by your mistakes.



Chief apple crusher Geoff Trenorden



The weather was exceptionally mild, the autumn colours of the hills were magnificent, all this mixed with the smell of a BBQ . A great day for crushing apples and socialising with the Adelaide Club at Geoff Trenorden's property near Summertown. Over 600lt of juice was crushed for our cider makers. Thanks to Michael Lineage for organising the day.



Readers Comments

Very nice newsletter this month especially with the Leonardo Da Vinci item. Few years ago while I was doing some research on the web to get some ideas for a wine label. I came across a very interesting extract of a letter that Leonardo sent to a friend complaining that the last batch of wine that his friend had made was not as good as the one made in the previous vintage, and he goes on giving him some advice on how to cultivate the vines. It makes fascinating reading. I copied and translated it in English leaving the original version on top and the English translation on the bottom. I made a label and stuck it on the back of the bottle. It was aptly enough a Sangiovese.

Mario Nocita

" non furono secondo la aspettatione mia le quattro ultime caraffe et ne o'auto rammarico. Le vite de Fiesoli in modo migliori allevati, furnire devriano all'Italia nostra del piu' ottimo vino, come a Ser Ottaviano. Sapete che dissi etiamdio che sarebbe a cuncimare la corda quando posa in el macigno, con la maceria di calcina di fabriche o muralie demoliti, et questa assiuga la radicha, e lo stelo; e le folie dall'aria attiranno le substantie conveniente alla perfetione del grapolo. Poi pessimamente alli di' nostri, facemo il vino in vasi discuoperti et cosi' per l'aria fuggi l'exentia in el bullimento, et altro non rimane che un umido insipiente culorato dalle bucce et dalla pulpa: indi, non si muta come fare si debbe, di vaso in vaso, et per lo che viene il vino inturbidato et pesante nei visceri. Conciosiacosache' si voi et altri faciesti senno di tale raggioni berremmo vino eccellente."

M.N.D. Vi Salvi Leonardo 9 Ottobre 1515

(A. Vezzosi 1991)

" the last four carafes were not as good as I expected and I was disappointed. The vines of Fiesoli if better cultivated should provide to our Italy of the most excellent wine, like the one from Ser Ottaviano. You know I said also that you should fertilise when the rope is at rest on the millstone, with plaster of lime and rubble of houses and demolished walls, and these will keep dry the roots and trunks; and the leaves from the air will attract the substances for growing the perfect bunch. Then worse still these days we make the wine in uncovered vats and so in the boiling escape all the essences through the air and nothing remains but an insipid humour coloured by the pulp and skins; then it's not racked as it should be done from one container to another and so the wine will be turbid and heavy in your stomach. Therefore if you and others would judiciously give heed to such reasoning, we would drink excellent wine. M.N.D. Vi Salvi. Leonardo 9 October 1515



April Competition Results

Fruit wine

1	Tony Iaccarino	Feijoa	19.5
2	Mike Butcher	Blackberry	18
3	Mike Butcher	Cider	17

4 entries Judge - Linda Vulffs

Sparkling

1st	Mike Butcher	Pinot Chardonnay 2014	19.5
Equal 2nd	Mike Butcher Michael Lineage	Chardonnay 2013 Pinot Chardonnay 2014	18
Equal 3rd	Michael Lineage Mario Micarone	Pinot Chardonnay 2013 Cab Malbec	17

12 entries Judge - Linda Vulffs

able Competition - No entries received

VIITALY

Vinitaly is an international wine competition and exposition held annually in the Italian wine region of Verona. At this year's event Australian wine writer and presenter Tyson Stelzer, presented five mature flagship Australian red wines under both cork and screw cap, ranging in years from 2001 to 2005, in a blind tasting.

An international panel of judges voted in favour of the wine aged under screwcap over the cork sealed wines. This is a significant result to occur in Italian, where the screwtop was, until recently, banned from use in many of the country's most prestigious wines and still remains controversial. Read more at www.tysonstelzer.com and www.wineassist.com.au/_blog/Blog/post/lessons-from-vinitaly/



What's This ?

Is this-

- a canoe paddle
- designer firewood
- a porage stirrer
- a medieval weapon
- a mash paddle you could win, using the clubs full mash beer making equipment, at ANWBS 2015



A must have for all BWBC bike riders.



Mid Year Dinner 2015



Graduates Function Centre Regency TAFE Wednesday September 2 6pm

Our mid year dinner will be a silver service dinner at the Graduates Restaurant, Regency TAFE 137 Days Rd, Regency Park SA.

Glass of champagne on arrival, then beer, soft drink and a bottle of wine per couple

3 courses - entrée, main and dessert with 4-5 choices of each, plus tea/coffee and petit four.

\$35 per head. To book contact Brian Ferris Ph 8278 6227, email bferris@adam.com.au or see Brian or Steve at the next meeting. Book early, only 60 places available.

Members and partners only.



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.

Payment can be made by EPT. See back page for details.

The new kids on the block

Dan Trauki- Director of Wine Assist – is also a wine writer, producing an excellent weekly wine blog and writing articles for the Wine Business Magazine (WBM). He was judge for the 2014 ANAWBS competition.

In his latest article published in the WBM titled “New kids on the block” he writes about some of the lesser known or unknown white wine varieties.

“Much has been written about the main white varieties and, to a lesser extent, about the better known alternative whites like Verdelho, Marsanne and Fiano. But there is also a plethora of lesser-known varieties. Meet the kids. Most of the billions of litres of wine in existence in the world were made from a handful of grape varieties – about 30 to 50 at most – out of the 1,368 varieties identified by Jancis Robinson et al in Wine Grapes. In fact there are probably hundreds, if not thousands, more varieties that have not been verified as yet. For example, I have tasted three Chinese native varieties that aren’t in the book. These mainstream varieties have found suitable environments around the globe to show their best, and grape-growers are either reluctant or unable to (by law), experiment with other varieties.”

The full article can be read at www.wineassist.com.au/Press%20Article%20Pages/new-kids-on-the-block.

If you log onto Dan’s web site at www.wineassist.com.au/ you can subscribe to his weekly blog, a very worth while informative read.

From Our Travelling Members

We recently needed accommodation in Brisbane’s northern suburbs and noted an old Queenslander that looked interesting. Our family took up 3 of their four rooms and while showing us around the guests lounge and kitchen we noticed some ANAWBS medals. Bob and Teresa Knight from Murphy’s Bed and Breakfast are both keen beer makers, annually sending beer down to Adelaide and very proud of their many medals. They made us feel very welcome, taking us through their private rooms to see their beer mash setup - a beer keg over a five run gas burner and cooling coil etc. We shared a few ales- just happened to have a few of ours with us - and can certainly recommend their facilities, great breakfast and hospitality - it was nice to support fellow beermakers.



For more information www.murphysbnb.com.au

Helen and Glenn Glasson





Beer Making Day

The first beginners full mash brewing day was held in Chris Loveless' Winery at Stirling. Under the guidance of Chris Bills the group made an American Pale Ale. The group members were Chris Bills, David Tulloch, Chris Loveless, Glenn Snook, Shirley Jansen, Jim Hay, Bob Knight and Jacob Van Eyk. Even though the weather was not the greatest it was a very enjoyable day with Chris cooking lunch and the group dining in his unique glass house and tasting his great wines.

Full mash beer brewing is a time consuming process as you have to wait for the various stages to complete. This gives time to socialise.

Chris Loveless has since gone on and successfully brewed a stout. Watch out for the results at ANAWBS. If you would like to join one of these groups and learn how to brew real beer using the Club's equipment please contact Chris Bills Ph 8370 6279.



Meetings Starting Time

The starting time of meetings will, if possible, be at 7.30pm. The hall will be open from 7pm.

Could you please be seated by 7.30pm. This is due to the supper pizza deliveries arrival at 9.30pm and we need to finish the formal part of the meeting before this.

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

Members Roster

For many years we have had a monthly roster of members to help setup for the meeting and clear up afterwards. The roster is always on the last page of the newsletter.

If you are rostered for the meeting please arrive at 7pm and report to a committee member to find out how the hall is to be set up for the meeting.

At the end of the meeting it is also your responsibility to stack away chairs and tables, clean up kitchen and hall.

Members are asked to wash their own tasting glasses. If you are rostered on and unable to attend please make arrangements with another member to do your duty or contact the committee well before the meeting.

Tasting Glasses

Could all members please wash, dry and put their tasting glasses in the trays provided at the end of the meeting. This will help with the cleanup after the meeting and the task not be left to a few members.

For Sale

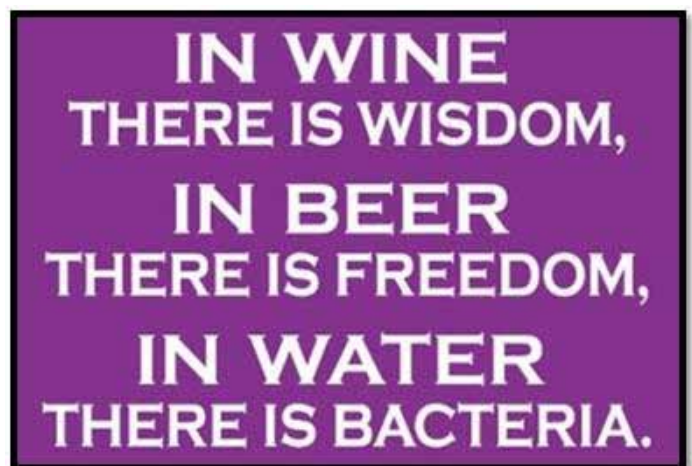
75 – Top quality magnum bottles, suite cork closures. \$3.00 ea

15 – Wooden boxes, varnished finish with black liner to suit magnums- \$20 ea

To be sold as 1 lot. Contact Glenn Snook Ph 8370 3390 mobile 0403 069 024

For Sale

1 x 300Lt Mollydooker American Oak barrel 1.5 years old
Please contact Gavin on 0412107107



submitted by Chris Loveless



How to store wine- for 170 years

First buy a ship

For 170 years, 14 cases of champagne have lain at the bottom of the Baltic Sea, the cargo of a ship wrecked off the coast of Finland.

The bottles were discovered by divers in 2010 in the wreck of a two-masted Scandinavian schooner.

The bottles were hauled up from a wrecked schooner five years ago. The labels had long washed off, but markings on the corks linked them back to their original makers in northern France. The champagne – which was made by the ancient French chateaux of Veuve Clicquot Ponsardin, Heidsieck, and Juglar – is worth up to £22,000 a bottle, and some has already been auctioned off.



Being 150 feet below the surface seems to have provided perfect conditions for aging wine.

Half of the 168 bottles had leaked- but the rest are perfectly drinkable, kept at a constant temperature of between 2 and 4 degrees C, in total darkness and at a high pressure. Publishing the first analysis of what is thought to be the world's oldest and most expensive champagne, the scientists said: 'After 170 years of deep sea aging in close-to-perfect conditions, these sleeping champagne bottles awoke to tell us a chapter of the story of winemaking.'

They even have kept some of their bubbles, said the scientists, led by wine experts from the University of Reims, who analysed one bottle of Veuve Clicquot and one of Juglar- a maker which has since been renamed Jacqueson. It had an excellent taste- and had even kept some of its fizz. It has an aroma of spice, a sweet fruity body and leaves a tingle on the tongue- but this is no ordinary bottle of bubbly. They wrote: 'Upon swirling the wine in the glass to oxygenate it, the aroma became far more pleasant, with the main aromas described as empyreumatic, grilled, spicy, smoky, and leathery, together with fruity and floral notes.' They said that the most surprising finding was the level of sugar in the champagne.

Champagne experts tried the 200-year-old bottle in 2010 and were surprised at the quality of the wine

Most modern champagnes contain very little added sugar, and never more than 50 grams per litre.

But these bottles contained 150 grams per litre, indicating they were destined for a market with a sweet tooth.

However, although historians originally thought the bottles were on their way to Russia, the scientists said they were more likely to be headed for Germany.

They wrote: 'From the location of the shipwreck, one is naturally tempted to suggest that the champagne bottles from the Baltic Sea were being shipped to Russia.'

'However, the dosage usually practiced by Veuve Clicquot Ponsardin for Russia in the middle of the 19th century was considerably higher, with levels approaching 300 g/L, and thus warranting the creation of a specific category of champagne known as Champagne à la Russe.'

Before the discovery of the underwater cellar, the oldest drinkable champagne in existence was thought to be an 1825 vintage which is still in the cellar of the Perrier-Jouet house.

*From an article by Ben Spencer Science - The Daily Mail
Submitted by Jim Hay*

There are several reports on the web including one from the "www.winefolly.com/update/aging-wine-underwater/" about aging wine underwater. Google "aging wine in the ocean". In the future you may need a snorkel and flippers to visit a winery.

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 /beermakers 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.

2015 Competition Beer Styles

Interclub Beer Competition July 7th hosted by The Adelaide Club - Beer style is open to any style.

ANAWBS Mash Paddle - Oktoberfest/Märzen. BJCP style 3B. The style guide is available from www.bjcp.org

2016 Winemakers Beginners Group

The club is looking for a leader for the 2016 beginners winemakers group. If are interested in guiding a group through the wine making process from picking to bottling please contact the committee. This is an important part of the Club's activities.

Beer Making Group

If you would like to be part of a group learning how to make real beer using the Clubs mash brewing equipment please contact David Tulloch 8270 1907 or Chris Bills 8370 6279. It is important that you attend one of these groups before you borrow the clubs equipment so you can be shown how the various items are used in the brewing process and the cleaning processes.



ANAWBS Sponsors

Please support them.



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.

Members' Duty Roster 2015

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, dry and place in the provided trays their own tasting glass.

*May	*June	*July
Joe Cardillo	Victor Cardillo	Bob Carmichael
Helen Glasson	Mark Gniel	John Godden
Roger Hughes	Tony Iaccarino	Greg Jackson
Bernie Morgan	Bob Morton	Bill Neubauer
Jan Skjemstad	Malcolm Snell	John Starr
Peter Vigants	Rob Walker	George Walusiak

* 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	8278 5530
	Speaker Co-ordinator	
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.

