



BWBC newsletter

Next Meeting
Wednesday
May 18th
Start at 7.30pm

Speaker
Peta Baverstock
Beer and Cuvee

Competition
Fortifieds
Ron Head Trophy
Liqueurs

Barry & Gwen Freeman Trophy
Please have entries in before 7.30pm

Vale Tina Plate
Vale Mark Gniel

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Banner photo: The May apple crush.

Peta Baverstock

Our guest speaker for May is Sparkling winemaking specialist Peta Baverstock. With over 15 years' experience including vintages with Domain Chandon Australia (Yarra valley), Vasse Felix Wines (Margaret River), La Crema Wines (Sonoma County) and Constellation Wines (Winemaker for the Sparkling Team lead by Ed Carr). Peta is the recipient of the 2005 Graham Thorpe Memorial Scholarship, enabling vintage with Bollinger; Champagne, France and Vin De Champagne Award finalist 2006, 2010, 2014 in the Professional section. Qualified Winemaker (BaAgSci-Oenology 2000) Adelaide University and currently Owner and Consultant Sparkling Winemaker for Cuvee Consult based in Robe, Limestone Coast.



Peta is also the convenor of the Robe Homebrew and Craft Beer Festival for 2015 and 2016. Member of the Limestone Coast Wine Show Committee and Robe Tourism Association Events Committee.

She was a Judge for the 2015 Adelaide Wine Show, 2014 Limestone Coast Wine Show and 2015 SABSOSA Beer Show.

Peta will be presenting wines from 2 Local wineries Woodsoak and Pavy Wines and beers from the Robe Town Brewery.

Woodsoak Winery

The Woodsoak farming property has been in the Legoe family for over 60 years, grazing cattle

and sheep. In 1998 Will and Sonia Legoe diversified into grapegrowing, followed (inevitably) by a small batch of wine made in 2006 for family and friends; and finally the commercial establishment of Woodsoak Wines in 2010. The vineyard includes cabernet sauvignon, shiraz, merlot and pinot noir; the Cabernet, Shiraz and Rose are named after their three children, the Pyaar Pinot Noir after the Hindi word for love. The Legoes say, "We ran out of children, and there was no call for more".



Pavy Winery

William "Old Bill" Pavy, was born into a life of privilege in the 1930s, enjoying a fulfilling childhood. After schooling and service in the Navy, Bill decided his heart was in the country



and Bill made his mark in South Australia's Wrattobully region. He witnessed the wool industry boom, revelled in many sports cars and several marriages and often indulged in a glass of good red and a cigar while laughing and telling stories which he loved to share with us. After his death in 1998, to celebrate his life we planted our rootlings on Pavy's Run to produce a range of wines to enjoy, treasure and toast to our old mate, Bill Pavy.

When the Ottoson Group first combined to plant vineyards in 1995, our sole aim was to produce quality red and white grapes for premium brands. Years later, this passion and involvement in the industry resulted in Pavy Wine's first wine production, a full bodied Cabernet, released in 2001. Today, together with our love of food and wine, a strong connection with the land and its heritage, Pavy Wines continues to grow a boutique range of wines the Ottoson family are passionate about.



Robe Town Brewery

A four hour drive from Adelaide, Robe itself was discovered in 1802 and named by Governor Robe. The original Robe Town Brewery first began operating several decades later in the 1860s. It was owned by George Lord Senior but little is now known about the old brewery and why it went out of business, although according to The Breweries of Australia it may have only brewed beer for a year.

The new Robe Town Brewery is owned and operated by husband and wife team, Maris and Kristi Biezaite. They started brewing in late 2013, initially as gypsy brewers via Red Duck in Ballarat and the Adelaide TAFE brewery before they funnelled the profits into establishing their own kit. As of May 2015, the brewery was fully commissioned and had commenced brewing out of a disused fish factory in the heart of Robe.

A home brewer with eight years under his belt, Maris always enjoyed making things from scratch, be it bread or a piece of furniture. While living in Latvia and working as a journalist, he wondered if it was possible to make his own beer, which led him into home brewing. That passion grew over the years to the point he and his wife made the decision to create their own beer label.

And, from a historical name to historical brewing methods, Robe Town Brewery is in keeping with old brewing traditions and methods.



"Some of the historical brewing methods being used at the small batch brewery in Robe today

would have undoubtedly been used at the original Robe Town Brewery," says Maris, who has built his brewery entirely from second hand, up-cycled equipment: oak wine barrel mash tuns; wood fired copper kettle; straw and hay filtration; and open fermenters.

The oak barrels are lined with straw and hay which, according to Maris, add some "funk and character" to his beers while acting as a filter as well. He believes it is the only wood fired commercial brewery in Australia too, in keeping with historical brewing methods.

"It is sometimes difficult to adjust the temperature [as] I need different sizes of logs," he says of methods a far cry from the high tech setups increasingly found around Australia. Currently the brewery only has one 1000 litre fermenter in operation but more will follow as the brewery grows.

Cuvée

[koo-VAY] Term derived from the French cuvee (which means vat) that denotes the "contents of a vat." In France's champagne region, it refers to a blended batch of wines. In Champagne, the large houses create their traditional (and very secret) house-style cuvees by blending various wines before creating the final product via method champenoise.

China Wine Sales

Dan Traucki, Managing Director of Wineassist, wine judge at BWBC and ANAWBS, writes a weekly blog on his web page www.wineassist.com.au

This article appeared in his latest blog. Quite an achievement.

"In 2003, when the Riverland winery I was running at the time sold three containers of Cabernet to China, there were bemused chuckles from most people, with comments like "it'll be a once off", "China will never be a big market for our wines", "too hard", etc., etc. Well guys, in the last decade, on behalf of its clients, Wine Assist has shipped over 500 containers of wine, to China."

That is a serious amount of wine.



How to edit a BWBC Newsletter!



Vale Tina Plate

5th February 1927 - 28th April 2016



John and Tina Plate

Tina Plate was born on the 5th February 1927 in Scotland. She trained as a nurse in Glasgow and in 1951 moved to Australia, where she resumed her nursing in Castlemaine and Bendigo hospitals in Victoria. She moved to Mt Gambier in the late 1950's where she was employed by Senator Keith Laught, a member of the government at that time. It was then in Mt Gambier, Tina caught the eye of John Plate, who was always on the lookout for talent and beauty. After a courtship of over 2 years they married and were blessed with 3 children, the eldest Ian (deceased), Andrew and their daughter Christine. They have one Granddaughter Ruby who is much loved. They moved to Port Pirie in 1972 where they spent 10 years of their lives and in 1982 moved to their present home in Clematis Drive Blackwood. Tina was very involved in knitting and spent much of her time knitting beanies and clothes for under privileged children both here and abroad. She was a very gentle and caring person who was much loved by all who knew her, and will be sadly missed. *Tribute written by Steve Potiuch*



Vale Mark Gniel

10th September 1954 - 3rd May 2016

Son of Elda Vera Obst and James Alwyn Gniel, Mark was the middle child of 5 children with older siblings Earlston & Ruth and younger siblings, Leonie and Bruce.

He attended Nuriootpa Primary School and then Nuriootpa High school until at the age of fifteen, when he left school to work at the Post Office at Nuriootpa. At that time the Post Office was part of the PMG, and with his logical and enquiring mind it wasn't long before he had joined the technical side as a technician in training. He worked in the field and developed a



Mark at the 2015 club bottling

reputation for his neat, fast and accurate work. In The late 1980's he moved to a desk job and later became part of Network Design and Construction (NDC). In 2003 he was made redundant. With the proceeds from his termination package he invested in a share portfolio and working from home successfully managed it until his death.

Ros and Mark first met in March 1972 when Ros was in year twelve and attending Nuriootpa High School, Ros described him as her rough diamond. For Mark it was love at first sight. He particularly loved her long wavy hair which she often wore in plaits, and her beautiful brown eyes.

Ros left school shortly after they met, part way through year twelve, moved to Adelaide to work, and commenced nursing in August of that year. They were engaged one



Mark and Ros at the 2015 dinner



year later on Ros's eighteenth birthday - much to the consternation of her mother, and her father, who responded, "over my dead body!"

Following their hearts, Ros & Mark were married on 3rd August 1974 at Bethlehem Lutheran Church in Flinders Street Adelaide, by Pastor Harry Wendt.

Harry Wendt was one of Mark's earlier mentors, from whom he took on one of his guiding life philosophies: that if everyone lived their lives to help each other, what a wonderful world it would be. David Sutton was another of Mark's strong mentors around this time, giving valuable advice on marriage relationships, and loving and raising children.

On 27th August 1979 Ros & Mark were blessed with their first daughter, Bronwyn, born at Blackwood Hospital. Tracey followed twentyish months later on 3rd May 1981 with Amanda one year later on 1st May 1982 and in 1990 Ros and Mark's son, Ben as born. Mark was over the moon as he would later put it, "it took four tries to reach perfection".

Mark always struggled with grammar and many of the quirks of the English language. He loved music but had little time for many of the other arts. His mind was deeply logical and he was methodical and task-oriented, and his view of many things were black and white. He credited a primary schoolteacher and mentor, Clarry Maywald, as having helped him to understand and developed a love of maths and problem solving, a passion which led him into his technical career, and a life of finding practical solutions to all kinds of problems. This, coupled with his keen competitive streak, saw him strive for perfection in many a task, from making pea and ham soup, baking bread, laying lawn, bricks and pavers and of course, his famous homebrew. On occasion this may have led to the impression that there is only one correct way to do something. Mark had a generosity of spirit. He was both compassionate and Passionate.

In the early days of Coopers Home Brew Kits - The Bag in the box - Mark and neighbor Bruce went to Coopers to see someone in authority to

tell them that their instructions were wrong. After much discussion it was agreed that the instructions were misleading and would be changed.

Mark liked to hide the mischievous side of his youth from his children, but nevertheless some stories surfaced on his 40th birthday, such as these:

There is absolutely no truth to the fact that Mark had anything to do with a fake bomb ticking one April Fool's Day, causing the evacuation of his classroom.

It was definitely not Mark who rode over his mother in laws prize pumpkin patch. It must have been those damned chooks out again.

When spotted doing 360s in the main street of Nuriootpa he was only doing what any dutiful son would do, checking that they had fixed Mother's handbrake properly.

On one occasion, Mark's first car- a hand-painted, bottle green FE Holden' was defected by the local Constabulary. He was somewhat known to them. In his practical wisdom, Mark sought out some good tires and took it in for inspection. You can imagine his fathers shock when he went outside to discover Elda's car up on blocks and missing its wheels. Shortly after Mark returned and swapped the wheels back , the defect happily removed.



Mark in control of the onions at the bottling day

Mark's last couple of weeks were spent laying turf for his daughter, enjoying his grandson's first birthday party and spending time in the riverland with family; his last weekend was spent on a camping and yabbing trip with extended family and friends, at his favorite place on earth, near Burra. The day before he passed, he spent the morning playing with his youngest grandson Sean, marvelling at how he was learning and exploring. He spent the evening putting down a brew with the boys. On the last day, he made one last batch of pea and ham soup, and put down his last brew with friend and neighbor Errol. Mark joined the Blackwood Wine makers and Brewers club in 2013 after being introduced by David Strachan.

Compiled by David Strachan from Mark's family eulogy.





April Club Competitions Fruit Wines

1st	Mike Butcher	Sparkling Blackberry	15.5
2nd	Tony Iccarino	Feijoa	15.25
3rd	Mike Butcher	Sparkling Cider	12.75
4 entries received			

Sparkling Wines

1st	Michael Lineage	Chard/Pinot (B'wood) 2015	16.25
2nd	Michael Lineage	Sparkling shiraz Blanc de noir 2015	15.25
3rd	Michael Lineage	Chard/Pinot 2015	12.75
6 entries received			

Judges

Amy Hickling - Petaluma Winery
Brendon Schmook - ex Hardys Winery

Wine Sales



The Pawn - El desperado Pinot Grigio

\$95 per doz.

See the March newsletter and email for more details and tasting notes

SELLING FAST - only a few doz available

Available at the next meeting or contact Ian Maxfield
0499 039 132 order.



Tasting Glasses for Sale

ANWBS has surplus unbranded tasting glasses for sale. \$10 for set of 6.

Contact Ian Maxfield 0499 039 132

Mid Year Dinner 2016



Graduates

Function Centre

Regency TAFE

Wednesday July 13th

6pm

\$35 per head.

Bookings are now open.

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.

Bookings are now open.

Brian Ferris Ph 8278 6227, email blferris@adam.com.au

Steve Potiuch Ph 8278 5718.

Book early, only 60 places available. A \$10 deposit payable to secure your booking, full payment by June meeting.

Members and partners only.

BWBC Refund policy

The committee has established a refund policy for functions/activities planned and organised through the BWBC where it is a requirement that:-

- A deposit be paid by the due date requested unless prior arrangements are organised with the BWBC Committee.
- The instalments and/or final payment be paid by the due date requested.

The BWBC Committee may refund the deposit and/or final payment if there are :-

- Genuine medical reasons which are conveyed to the Committee before the function date.
- Personal and/or family reasons which are conveyed to the Committee before the function date.

The final decision of the Committee will be influenced by :-

- Whether replacement(s) are available
- Date when notified of the request for a refund
- Numbers required to attend the function
- If the BWBC is "out of pocket" for the function/activity
- The Committee will decide whether to refund with full or part deposit and /or final payment.



2016 Bus Trip

Clare Valley

October 29th -30th

Further details and itinerary will be in future newsletters.
Booking will open for the trip at the **July** meeting.



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Please support them.



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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 2016

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
Ian Di Bartolo	Andrew Bills	Mike Butcher
Errol Fisher	Kerry Eichner	Lindsay Elliott
Gavin Pennell	David Holliday	Ron Holmes
David Strachan	Barry Long	Chris Loveless
	Roger Pounder	Roy Pozenel
	Rudi Tromp	Jacob Van Eyk

* 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

Brian Ferris	President	8278 6227
Chris Bills	Secretary	8370 6279
Ian Maxfield	Treasurer	0499 039 132

Committee Members

Richard Blake	Deputy President	8278 5530
Ann-Marie Franklin	Speaker Co-ordinator	0406 338 166
David Lewis	Technical Officer	8277 5053
Bernie Morgan	Competition Co-ordinator	8370 2145
Steve Potiuch	Social Co-ordinator	8278 5718
David Tulloch	Newsletter, Website	8270 1907
Des Williams	Membership	8370 2363

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.



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