



BWBC newsletter

Next Meeting
 Wednesday
 May 17th
 Start at 7.30pm
 Lucky door prize
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Speaker
 Garry Bracegirdle of
 Bracegirdles Chocolates

May Competitions
 Fortifieds
Ron Head Trophy

Liqueurs
*Barry and Gwen Freeman
 Trophy*

Please have your entries in by
 7.30pm. No labels on bottles.

**April Competition
 Results**
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Wine For Sale
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**2017 Social
 Calendar**
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*Banner photo: Grape harvesting-
 Thumbs Up group*

Garry Bracegirdle

Garry and his wife Sue set up their business, Bracegirdles House of Fine Chocolate, because of their passion for great chocolate, top notch coffee and to create the ideal atmosphere in order to enjoy the experience. "We want people to feel as though they're guests in our own house," which is why the main dining area has a fireplace, comfy chairs and a heritage home feel about it.

These indulgences are offered to the delight of your senses in three superb locations... The original Bracegirdle's House of Fine Chocolate opened its doors in 2005 in a renovated heritage property on Jetty Road at Glenelg. A second café on Greenhill Road at Toorak Gardens (opposite the Burnside Village) soon followed. Bracegirdles at 190 in Main Road McLaren Vale, south of Adelaide has the perfect marriage of chocolate, coffee, food and wine. We are Australia's most awarded chocolate company, producing pre-



mium handmade chocolates. We have several signature dishes but one of our most popular is the mudslide – a tower of meringue, ice cream, strawberries and liquid Belgium chocolate (we use the same chocolate for everything on our menu).

As Garry explains, "Our philosophy has always been, why follow if you can lead? We try to create something that's a little different and outside the square. We are always moving forward, respecting tradition but

not being bound by the rules. Our award winning High Thai Chocolate has a dark chocolate shell and white ganache filling with flavours of chilli, coriander and lemongrass."

At the May BWBC meeting Garry will match a chocolate selection with wines from Patritti Winery.

The wines selection will be **2015 Section 181 Grenache** - a single vineyard Grenache, crafted exclusively from their Tatchilla vines in McLaren Vale. **GOLD** – International Wine Challenge 2017.

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BWBC Social Program 2017

Wine Tasting and Lunch

Patritti Wines

Sunday May 28

12noon – 5pm

Patritti Winery

13-23 Clacton Road,

Dover Gardens

Tastings, winery tour, catered Lunch and wines/beverages

Payment must be made by the May meeting

Cost - \$35 per member

To book contact Ian Maxfield at the meetings

or Ph 0499 039 132



Film /Dinner Night

Sunday August 27th

5.30pm

Mitcham Cinemas

Cost - \$35 includes – 2 course dinner, wines and film of choice. Limited Number (55)

BOOK NOW

To book contact Ian Maxfield at the meetings
or Ph 0499 039 132



Bus Trip

Friday October 27th

Southern Adelaide Hills

Visit 3 wineries

Includes – winery entries and tastings, lunch, bus

Cost - TBC Limited Number (57)

To book contact Ian Maxfield at the meetings

or Ph 0499 039 132

BOOK NOW

Gavin's Fine Red Wine Afternoon



Come and enjoy an afternoon with

Wine
Cheeses
Platters and Dips

Sunday 23rd July 2017

1.30pm till 5pm

23 Jordan Court, Aberfoyle Park

Cost: \$40/ head

Limited to the first 50 so

get in early

email on hogalect@gmail.com to reserve tickets
or TXT on 0412107107 with your name

To book contact Gavin Purnell

Christmas and Presentation Day

Sunday December 3rd

Blackwood Football Club lunch, wines, drinks.

Details in later newsletters.

\$20 per member and partner
\$25 non members

BOOK NOW





BWBC turns 40

2018 will be the 40th anniversary of the foundation of the Blackwood Winemakers and Brewers Club inc.

The committee has set up a sub committee to organise the celebration of this event.

The club formed from members of the Amateur Winemakers and Brewers Club of Adelaide. The Adelaide Club had it's inaugural meeting on 10th February 1972. From the beginning the club grew at an ever increasing pace with the meeting hall nearly always practically packed to capacity, so it was decided to form new clubs at Christies Beach (now defunct) and at Blackwood. Nigael Fisher and Bob Ellis were approached to set up the Blackwood club and a preliminary meeting was held on 4th August 1977. The first meeting of the Blackwood Winemakers and Brewers Club was held on 15th March 1978 at the home of Ron Ophel, Eden Hills. 27 people attended and 7 apologies received.

At the meeting the chairman Nigel Fisher briefly gave an overview of how the Adelaide Club meetings were run, the competitions and the social functions it held.

Elections of officers was scheduled for the April meeting, a membership fee was set at \$6 and the nominal joining fee of \$4 was waived until the end of April.

The meeting was addressed by Mr Bevan Wilson, from the Australian Wine Research Institute, on the art of wine tasting followed by a tasting of various wines. An article on wine tasting by Dr Bryce Rankine was also handed out to each person.

As part of the 40th anniversary celebrations the committee is interested in gathering as much information about the club as possible. If you have any of the older newsletters (pre 2005), photographs, newspaper clippings or other artefacts please contact the committee.

Wine Trivia

The oldest vineyard in Australia is Langmiel's Freedom Vineyard in the Barossa which was planted in 1843.

Extract from Dan's Blog - www.wineassist.com.au/_blog
Dan Trauki publishes a new blog every Friday - it's a great way to keep up with the world of wine.

The Spooks

While cataloguing some early club newsletters I came across an article from the Amateur winemakers and Brewers Club of Adelaide titled 'The first 21 years – a short history'. The author of the article was attributed to Peter Mott a founding member of the Adelaide club and later the Blackwood Club.

"Around the late 60's perhaps induced by the rapidly rising beer taxes the customs and excise act prohibited the brewing of a beer of greater than 2% proof spirit without an appropriate licence. Needless to say, a licence could not be obtained.

This clause of the act was later amended by Senator Murphy, possibly as the result of an appeal by one of our club members, who initially wrote to Senator Chipp and was told that the act was complex and too difficult to change. The second letter by the same club member to Senator Murphy got results within weeks.

Prior to this most people broke the law and it was said that the excise branch police watched the only two supply houses of hops malt and yeast, that existed in those days. They were Mauri Bros & Thompson and when someone was suspected of making a beer brewing purchase, the officers would then follow the purchaser home, later raiding the house when ordinarily the brew would be completed. All but two bottles were confiscated, an analysis was done and a prosecution followed. These activities had an important effect on the inaugural meeting of the new club as will be seen later.

In (Nov-Dec?) of 1971, a small ad appeared in the now defunct News tabloid calling for expression of interest in forming a brewing and winemaking club. A few days later a short article appeared in the advertiser about an English immigrant who wanted to start a brewing club. It stated that Tony Watson had been a member of a brewing club in England, where he was the secretary and had some experience in club organisation etc

During the following weeks and into 1972 Tony had doubts that the project was worth proceeding with in view of the rather poor response to his advertisement among those in whom he confided was Ken Wilkinson. Ken assured Tony that on Australian standards of enthusiasm for new ideas his 15 or so responses of interest were good if not excellent .

Tony therefore decided to proceed and arranged the hire of the Country Womens Association headquarters meeting room on Dequettville Terrace Kentown for the inaugural meeting. The meeting was held, chaired by Mr Ken Wilkinson was hall was packed , both male and female parties being represented.

During the meeting people were asked to write their name, addresses and telephone numbers on a piece of

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2013 Cabernet Shiraz from McLaren vale

This classic blend received American and French oak maturation for 15 months prior to bottling. This elegant wine displays red and black fruits on the palate with ripe tannins and vanillin oak. Perfectly balanced, the flavours linger long after the wine is gone.

2016 Pét Nat Trincadeira from Barossa Valley

The Pét Nat was developed as a result of Patrilli's winemakers, James Mungall and Ben Heide, experimenting with the ancient pétillant natural winemaking process. This technique involves the wine being bottled before the primary fermentation has finished, creating a simple, rustic, lightly sparkling wine. Cloudy, unfiltered and sealed with a champagne style cork and wire, each bottle is a unique reflection of the winemaking process.

2012 Trincadeira from Barossa Valley This grape has its origins in Portugal and was traditionally used for fortified wine production.

"There's only a few Australian Trincadeiras – we believe this is the only dry red style. Medium bodied and savoury with pleasant green characters, this wine is sure to delight those seeking a new and interesting variety."

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paper which was to be circulated so that Tony could contact them and inform them where and when the first meeting would take place. Then something remarkable happened.

Something like 50% of the audience got up and walked out..... Some discussion ensued over what prompted half the audience to leave so suddenly. The best guess was that in all probability they had become nervous over request for names and addresses and the possibility of Customs and Excise people in the audience."



April Competitions

Sparkling and Fruit wine

Due to the demands of a late vintage, I could not get entries judged at the hall on our meeting night. However, our guest speaker (Dan Traucki) offered to take them home and judge them within a few days. He did this with assistance from our Patron Geoff Patrilli.

There were 13 sparkling wines entered for the Ron Head trophy. First with a score of 18 (almost a gold medal according to our judge) went to Mike Butcher for a sparkling Chardonnay/Pinot 2016. Equal second with scores of 17.5 went to Mike Butcher for a sparkling Strawberry and to Michael Lineage for a 2015 sparkling Cab. Merlot.

Only 3 fruit wines were entered for the Ron Ophel trophy. First with a score of 14.5 went to Mike Butcher for a cider. Second with a score of 14 went to Chris Loveless for a cider and third with a score of 13 went to Ian Maxfield for a cherry wine.

Given that speakers and judges do our Club the privilege of providing their skills, I was disappointed by a comment made to our judge in the competition room by an entrant. If any member has any concerns about a judge, please address your concerns to me.

Regards

Bernie Morgan

New Members

We would like to take this opportunity to welcome the following members to our club.

- | | |
|-----------------|-----------------------|
| Graham Ellender | Dean Huggins |
| Graham Hunt | Kong Peng (Peng) Kang |
| Sandy Matz | Werner Borowski |
| Nicky Thomas | Sid Thomas |

Name Tags

Members are pleased asked to wear their name tags to all meetings, it helps to get to know who is who and particularly helpful for new members to get acquainted. If you do not have a badge or have lost yours please contact the membership officer Richard Blake.

Beginners Beer Making Group



The next club beer competition, Stout, Porter and Dark Ale is in September, closely followed by ANAWBS. Now is the time to start making this style of beer for the competitions as they will benefit aging for at least 8 – 12 weeks.

The club has all the equipment needed to make full mash beer. If you would like to join a small group to learn how to use this equipment please contact David Tulloch or Chris Bills. The next beginners group will make a Dark Ale.

Wine for Sale

Sauvignon Blanc



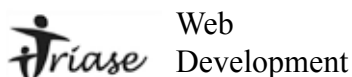
The club has been fortunate in purchasing a limited number of cases of 2016 Adelaide Hills Sauvignon Blanc from Lambrook Winery. The wine will be available for tasting and purchase at the May meeting. We still have a number of cases to sell. Please help by promoting this wine to friends, relatives and colleagues.

The price is \$95 per doz.



ANAWBS Sponsors

Please support them.



Items for Sale

Computer Scanner

Contact Richard Blake ph 8278- 5530

If you have any wine equipment or other items for sale or any other items of interest for members please let the editor know

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 2017

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 |
|-----------------|-----------------|-----------------|
| Roy Pozenel | Gavin Pennell | Ron Head |
| Nathan Crase | Mike Butcher | Michael Lineage |
| Joe Marchington | Joao Dos Santos | Jim Szpunar |
| Errol Hepworth | Errol Fisher | Desley Watson- |
| Colin Raston | Chris Loveless | Raston |
| | David Strachan | Chris Ball |

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

Blackwood Winemakers and Brewers Club Inc.

2016/17 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 |
| | Membership | |
| 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 | First Aid Officer | 8370 2363 |

Property Officers

| | |
|---------------|--------------|
| Bill Neubauer | 8278 8866 |
| Roger Pounder | 0412 565 256 |

Patron Geoff Patriitti

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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