



# BWBC

news

Current Vintage  
Show Down

November 2012

Blackwood Winemakers and Brewers Club Inc.

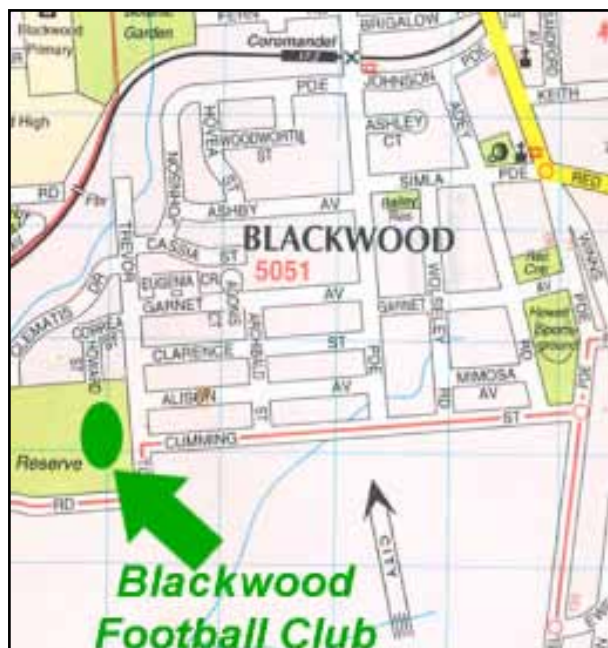
## BWBC 2012 Presentation Day and Christmas Lunch Sunday 2nd December 12 noon start

This year's event will be held at the  
Blackwood Football Club  
Trevor Terrace Blackwood

Members with surname A-M please bring a sweet to share, N-Z please bring a salad to share. The club will be providing meats etc.

Members are asked to bring along some of their wine. Its a great opportunity to let others taste your wine and get their comments.

For more information please ring Bob Morton  
8278 5916



## Wine Sales

The club successfully bottled 116 Doz Heidenreich Vineyards - Shiraz and 169 doz Minow Creek - Cabernet Sauvignon/ Malbec at the Nov 9th bottling Day. If you have ordered wine please contact Steve Potiuch Ph 8278 5718 as soon as possible to arrange to pick up your order.

There are still 43 doz of the Cabernet Sauvignon/ Malbec available for sale, all the shiraz has been sold or ordered. All members are asked to promote this excellent wine to friends, family and associates so we can clear the stock from Steve's pool room as soon as possible.

## Next Meeting Wednesday November 21st 7.30pm

Speaker

Andrew Byles

Realisation of commercial wine making

*"What happened to my favourite wine"*

### Competition

Current Vintage Red and White

Judges - Ben Heide & Jamie Smith from Patritti Wines

# Bus Trip



October 2012

## In the Vineyard *by David Tulloch*

Well it's all go in the vineyard this month. There is so much moisture in the soil that growth in the vines has been relentless. Even the weeds in between the rows have been let go in an attempt to use up some of the available moisture and hopefully slow down the growth.



### Flowering

### Flowering

The vines burst into flower in the first couple of weeks of November, I almost missed it as I was away on holiday, but I was able to get some pictures. Flowering occurs when the calyptra or flower cap detaches from the flower base and is usually shed exposing stamens and pistil of the flower. These grape varieties are considered self pollinating and so the activities of insects and the wind is unnecessary for pollination. While the grape vine is flowering, the ideal climate is mild, wind-free days with no rain. Unwanted climate conditions (rain, too hot or too cold days, and lots of wind), can prevent proper pollination and could result in too compact bunches or too loose bunches with only a small number of berries per bunch. Just after flowering, the grape vine goes through a stage when the fruit is set. During this stage, all the fertilised flowers will start to develop into berries and those that didn't get fertilised, will fall off. During fruit set, it is critical that the grape vines don't dry out too much as this is the stage where cell division takes place. Grape vines can be susceptible to infection at this stage, so the vines will be sprayed in the next few days.



*Measuring Point (cap removed)*

### Water Management

Throughout the vine

yard are strategically placed moisture measuring points. These are plastic pipes about 1.2m long buried into the ground. At this time of the year it is vital that the grower knows the moisture levels in the soil. Measurements are made with a Neutron Moisture Meter, which is a probe connected by cabling to a data logger. The probe is lowered down the plastic pipe which is in contact with the surrounding soil and measures the amount of water present in the surrounding soil. These measurements are made at 100mm intervals down the access pipe and the results give the grower an indication of the water profile of each measuring point and can be used to give an overall water profile of the vineyard. These tests are currently being done on a weekly basis.

### Vine Management

The very vigorous growth in the vines has led to the stage where it's time to raise the catch wire to keep the vines in a narrow vertical curtain. This is done by physically lifting the catch wire up to the first notch on the trellis poles and any shoots that have



*Raising the catch wire*



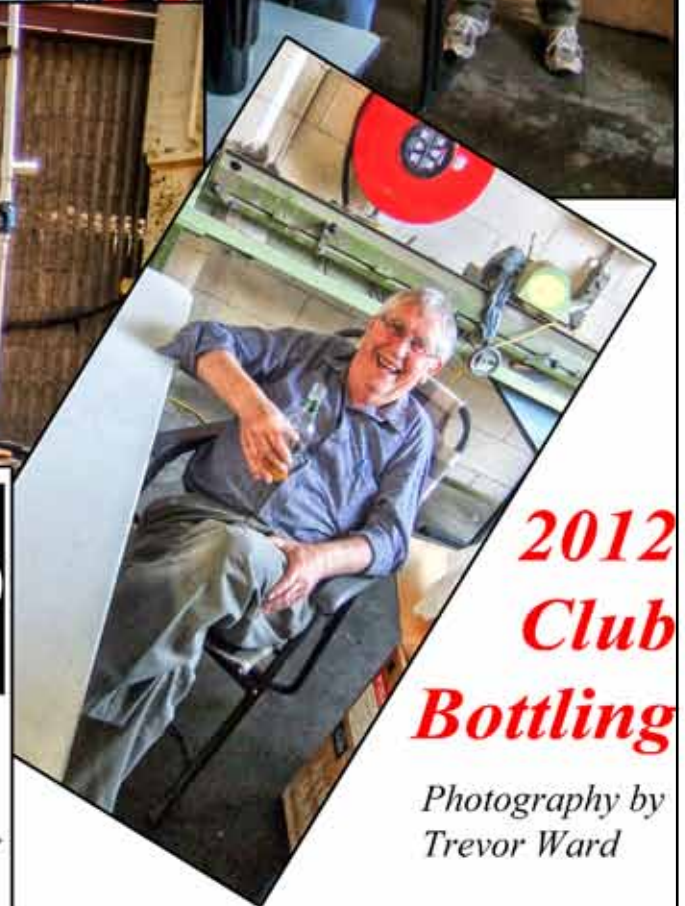

grown out of the trunk below the cordon are also removed. To slow down the vine growth and to help maintain the vertical curtain of foliage after the catch wire

*Trimming the Vines*

is raised the vines are trimmed to a height just above the trellis post height by a tractor based trimmer.

*Vines after trimming*






**BLACKWOOD**

**Barossa Valley**  
Shiraz  
2009

750ml

Blackwood Winemakers  
and Brewers Club Inc.

Wine from Heidenreich Estate  
14.5% Alc. 6.2 Standard Drink  
Contains Sulphur



**BLACKWOOD**

**McLaren Vale**  
Cabernet / Malbec

750ml

Blackwood Winemakers  
and Brewers Club Inc.

Wine from Minnow Creek Winery  
14% Alc. 6.2 Standard Drink  
Contains Sulphur

**2012  
Club  
Bottling**

*Photography by  
Trevor Ward*



### Wine Barrels

French and American Oak Barriques available.

Contact Richard Williams

Ph 8388 5577 for full details.

# AGM

## Annual General Meeting

The BWBC annual general meeting will be held on February 20th. At the meeting all places on the committee will be declared open and now is the time to consider nominating yourself or another member for the 2013/14 committee. The current President, Bob Morton, has indicated that he will be stepping aside after 10yrs at the helm so there is a need to fill his position.

Please contact Bob Morton Ph 8278 5916 for more information or to register your nomination.

## BWBC Loan Equipment available for members use

Bottle fillers - 4 bottle filler	Zork cap machine
ENOLmatic vacuum single bottle filler	Cap shrinker
Wine Corker	Rover transfer pump with hoses
Label Applicator	

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.**

November
David Clarke
Hamish Hamilton
Dominic Kleinig
Gavin Pennell
John Starr
Des Williams

# 2012

## Social Events



## 2012 Presentation Day and Christmas Lunch



Sunday December 2nd 12 noon  
Blackwood Football Club

### Blackwood Winemakers and Brewers Club Inc. 2012/13 Committee

President	Bob Morton	8278 5916
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718

#### Committee Members

Brian Ferris	Deputy Chairman/ Wine Sales	8278 6227
David Tulloch	Newsletter	8270 1907
Glenn Snook	Competitions	8370 3390
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400

#### 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