



Linda Vulfs

Marriage between Food and Wine

Linda Vulfs has a background in hospitality that includes managing 1 restaurant (The Albert Mill) and owning 1 restaurant (The Spiral hell Wine Bistro) in the past. Linda was also lecturing to national and international students at 2 TAFE campuses including Adelaide and Regency Park. She covered lectures in Customer Service, Wine and Tourism for 3 different schools: the Australian National TAFE, the French Le Cordon Bleu and the Swiss International College of Hotel



Management. Linda held special lessons in food and wine matching to Cookery students and visiting UK chefs.

Linda has also judged at our club competitions and at ANAWBS.

The aim of the evening is to experience how different foods influence our taste perceptions

of various wine and vice-versa. To do this there will be tasting of foods/dips from spicy to cheesy to sweet each followed by a wine ranging from dry through to reds then sweet. Linda is providing a work sheet so we can make a record of our perceptions during the evening.

Next Meeting
Wednesday
November 18th
Start at 7.30pm

Speaker

Linda Vulfs
Marriage between Food
and Wine

Competition

Current vintage red
and white wine
**Entries must be
received by 7.30pm**

Presentation day
Sunday 6th December

See Page 4

Photos

Bottling Day P3
Spring Dinner P5

Banner photo: Barrels at Bleasdale
Winery

WINESTATE 'Wine of the Year' Awards Australia 2015

The annual Winestate "Wine of the Year" awards were held at the Adelaide Convention centre on the 12th of November. The results were a Triple Crown 'hat-trick' for Bird in Hand

Major Trophy Awards

Australian Winemaker of the Year

Kym Milne MW from Bird in Hand- Adelaide Hills
This is awarded to the winemaker who produces the largest number of high ranking wines over the year
Kim also won the award in 2014 and was our guest speaker at the August meeting.



Australian Wine Company of the Year

Bird in Hand – Adelaide Hills.

Wine of the Year 2015

Bird In Hand 'Nest Egg' Adelaide Hills
Chardonnay 2012

For more details and see <http://medianet.com.au/releases/release-details?id=843614>





Bottles for Sale

Following our bottling we have one full pallet (1144 bottles) which is still wrapped for sale. You would need to buy the whole pallet and collect the pallet from Serafino. Members can arrange to share the pallet between themselves after it is picked up. Serafino's are able to load it onto your transport for you. The price is 55c per bottle. The cost for the whole pallet is \$629.

Contact Ian Maxfield mobile 0499 039 132.

BWBC Trophies



It's that time of the year again when we need to gather all the club trophies together and prepare them for the 2015 winners. The presentation day will be at our Christmas function on December 6th. If you were lucky enough to be awarded a trophy last year, could you please return it to the committee at the next meeting.

Bus Trip 2015



BWBC members wine tasting at Bremerton Winery

Following our successful bus trip to Langhorne Creek wine region the committee would like your feedback on the trip. This will help us plan future bus trips.

A questionnaire is attached to the newsletter, please could you fill it in and bring it to the next meeting or post it to BWBC PO Box 755 Blackwood SA 5051

2016 Winemakers Beginners Group

The Club is looking for a leader for the 2016 beginners winemakers group. If you 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

The next full mash beer making day will be in March. If you would like to join this group and learn how to make beer using the Club's mash brewing equipment please contact David Tulloch 8270 1907 or Chris Bills 8370 6279.

The beer style will be dark ale.

Riesling Taste Profile

Riesling is one of the world's most noble grapes and most versatile wines. The range of styles from dry to sweet, and in between, makes Riesling the ultimate "food wine" as well as a great "sipping wine".

More than any other wine, Riesling also reflects the unique "terroir" of where it is produced. With roots in Germany, Riesling is now produced around the world. The unique soil and climate conditions of each vineyard are reflected in the aroma and taste of the wine.

To help consumers predict the taste in a particular bottle of Riesling, the International Riesling Foundation (IRF) created the Riesling Taste Profile which Riesling producers may use on their back labels, merchandising materials, and elsewhere.

Dry. All wines carrying this designation will have a sugar-to-acid ratio not exceeding 1.0. For example, a wine with 6.8 grams of sugar and 7.5 grams of acidity would be in the same category as a wine with 8.1 grams of sugar and 9.0 grams of acid. Similarly, a wine with 12 grams of sugar and 12 grams of acid would be classified as dry.

As to pH: it is assumed that the range of pHs for most Rieslings is between 2.9 and 3.4. So 3.1 is the "base" pH with which most wine makers will be working. So if the pH of wine is 3.1 or 3.2, it remains in this dry category. But if the pH is 3.3 or 3.4, it moves up to Medium Dry. (And if the pH is 3.5 or higher, the wine maker may wish to move the wine to Medium Sweet.)

Medium Dry. Here the ratio is 1.0 to 2.0 acid to sugar. Example: a wine with 7.5 grams of acid could have a maximum sugar level of 15.0 grams. And if the pH is above 3.3, it moves to Medium Sweet, if the pH is as low as 2.9 or lower, the wine moves to Dry.

Medium Sweet. The ratio here is 2.1 to 4.0 acid to sugar. Example: a wine with 7.5 grams of acid could have a maximum sugar level of 30 grams. And again, the same pH factor applies as a level two wine: if the pH rises to 3.3, you move up to Dessert but if the pH drops to 2.9 you move to Medium Dry. If the pH is 2.8 or below (highly unlikely), the wine could be called Dry.

Sweet. Ratio above 4.1, but using the pH adjustment, a sweeter wine with a ratio of, say, 4.4 might actually be moved to Medium Sweet if the pH is significantly lower.



More information is available at <http://drinkriesling.com/tastescale>





Bottling Day 2105

Well its all in the bottle. The wine bottling was a great success, we finished bottling 3600 Lt by 1.30pm. It is now in storage but we need to sell the wine as quickly as possible as it is costing money to store it. If you have wine on order please contact Ian Maxfield, mobile 0499 039 132 or by email maxfield-ian01@gmail.com to arrange a time to pick up your order.

We still have 2014 Serafino Shiraz and 2014 Serafino Cabernet Sauvignon for sale (about 50 doz of each). Tasting notes and an order form were attached to the October Newsletter. Please promote this wine to family, friends, colleagues, neighbours and any other interested persons. Tasting bottles are available to help you promote the wine. Please contact Ian Maxfield, mobile 0499 039 132 or by email maxfieldian01@gmail.com to arrange for sample bottles or to place orders.



Presentation/Christmas Function

Sunday 6th December 12 noon start

Blackwood Football Club

Trevor Terrace Blackwood

See Map

This year it will be a fully catered function. The cost will be \$12.50 per head for members and partners and \$20 per head for non-members.

As this is a fully catered event, you must book by the November meeting. Please contact Steve Potiuch, Ph 8278 5718. Payment must be made by the November meeting. You don't have to bring salads or sweets as we have done in previous years, however if anybody wanted to bring nuts, chips, cheese, biscuits etc for nibbles to start with that would be most welcome.

Members are asked to bring along some of their wine or beer. It's a great opportunity to let others taste your wine or beer and get their comments. The club will supply some wine, beer and soft drink.

CHRISTMAS ROAST MENU

MAIN COURSE (choice of two) served buffet style

Oven roasted leg ham and chicken
Served with roasted baby potatoes and gravy,

With your choice of 4 fresh garden salads.
Tossed salad, potato salad, pasta salad, coleslaw

- Sauces & condiments
- Bread Rolls and Butter

For vegetarians there is Spinach & Ricotta Cannelloni.

DESSERT

Christmas pudding and brandy custard

Or

Hot Apple Pie
with Brandy custard

If you any other special dietary requirements please contact Ian Maxfield Mobile: 0499 039 132
Email: maxfieldian01@gmail.com



- **Entertainment**
- **Club Presentation Day**
- **Lucky Door prizes**
- **ANAWBS raffle**
- **Great fun day**

ANAWBS Raffle

Tickets

1 ticket \$2, 5 tickets \$5, 12 tickets \$10

Tickets will be on sale at the November meeting and at the Presentation Day.

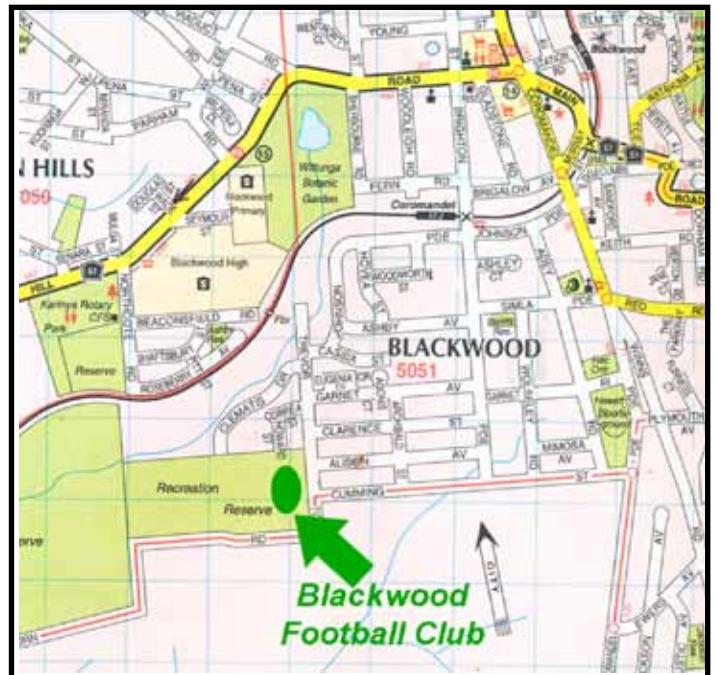
All money raised will help run ANAWBS 2016.

Prizes

- 1 3 Bottle pack Scarpantoni Wines
- 2 2 Bottle pack Woodstock Wines
- 3 2 Bottle pack Woodstock Wines
- 4 2 Bottle pack Woodstock Wines
- 5 1 Bottle Minnow Creek 2010 Shiraz
- 6 1 Bottle Minnow Creek 2010 Shiraz
- 7 1 Bottle Minnow Creek 2010 Shiraz
- 8 1 Bottle Minnow Creek 2010 Sangiovese, Cabernet Sauvignon & Malbec
- 9 1 Bottle Minnow Creek 2010 Sangiovese, Cabernet Sauvignon & Malbec
- 10 1 Bottle Minnow Creek 2014 Sauvignon Blanc
- 11 1 Bottle Patriitti 2012 Saperavi
- 12 1 Bottle Patriitti 2012 Grenache
- 13 1 Bottle Patriitti 2015 Vermintino

To be drawn on Sunday 6th December 2015 at the BWBC presentation Day

How to get to the Presentation Day



Trevor Terrace Blackwood
(entrance off Craigburn Road)





Spring Dinner



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.

*Nov	Jan	
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Joao Dos Santos	
Ron Head	Refer to Jan 2016
Manfred Kurmis	Newsletter
Gavin Pennell	
Chris Taylor	
John Callus	

* 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	0499 039 132

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.

