



BWBC

news

October 2012

a night for the brewers

Blackwood Winemakers and Brewers Club Inc.

Vale Graham Stallard (1933-2012)

Graham Stallard, a long term and valued member of the Blackwood Winemakers and Brewers Club Inc, passed away on October 1st 2012.

For many years Graham was responsible for the publication of the results book for ANAWBS as well as being a sponsor of ANAWBs through his wine analysis business. He was a very keen amateur wine maker and was always happy to pass on his knowledge and to help other winemakers. He will be sadly missed.



October Sunday 28th Bus Trip

The bus trip is fully booked out and we have a waiting list of members who would like to attend. If you have not paid for your seats by the next meeting you will be taken off the list and those on the waiting list will take your place. Payment can be made to Steve or can be deposited in the BWBC bank account by electronic transfer. BSB 105-900 A/C No. 137298740 Please include your name in the details and let Steve know you have paid by electronic transfer.

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

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.

BWBC 2012 Wine Bottling

This years Club Bottling will be held on 9th November. We will be bottling

Minow Creek - Cabernet Sauvignon/ Malbec 1500 lt
and
Heidenreich Vineyards - Shiraz 1000lt

Full Details are still being finalised.

Next Meeting Wednesday October 17th 7.30pm

Speaker - Associate Professor Tony Spawton
Foundation Scholar in Wine Marketing

“Factors influencing consumer choice when purchasing wine”

Competition

Club Beer and Stout -deferred from last month
Open to all classes of beers and stouts

Guest Speaker



The Guest speaker for October is Assoc Prof Tony Spawton who will give a presentation on “Factors influencing consumer choice when purchasing wine”. Tony will bring a selection of wines to illustrate his presentation.

Tony Spawton began his career in the wine industry as a marketing consultant to Arrowfield in the Hunter before joining the Berry - Renmano Cooperative in the early 1980's. Tony was engaged in building the Berry Estates and Renmano brands both locally and internationally. (More recently known as BRL Hardy and latterly Constellation Wines and now Accolade Wines). In 1986 Tony joined Roseworthy Agricultural College; preparing a curriculum in wine marketing which is still the template for wine marketing educational programs worldwide. Tony, in 1988 joined the SA Institute of Technology to commence a career in teaching, research and publication in wine marketing.

Tony was the inaugural Editor of the International Journal of Wine Marketing, (now the International Journal of Wine Business Research), a prolific author on issues of wine marketing, establishing an international reputation for the development of an embryonic discipline focussed on a very traditional industry as it faced the challenges of a changing global market environment.

In concert with Professor Larry Lockshin, he established an active research group at the Ehrenberg Bass Institute of Marketing Science at the University of South Australia, which offers Doctoral qualifications in Wine Marketing as well as being involved in “leading edge research” into wine consumer behaviour and the international marketing of wine. Tony retired from the University of South Australia in 2009 after 25 years.

Tony teaches into a number of international Wine Business programs at the Masters and the MBA level as well as participating in Professional Development programs in wine marketing and more recently in Wine Tourism. He currently teaches in specialist courses in Wine Marketing at the University of Adelaide and at Le Cordon Bleu.

Tony is a 16-year veteran of the Australian Delegation as an economics expert to the OIV (International Office of Wine) and was President of the expert group Market Analysis and a member of the Scientific and Technical Committee of the OIV from 2000- 2006. He was awarded the Merit OIV at the General Assembly in 2011.

A Hairy Drop

At Rogue Ales, the mischievous names of their hand-crafted ales - like Dead Guy Ale, Yellow Snow IPA and Voodoo Bacon Maple Ale - show the brewery's irreverent spirit.

“We do things that are fun, tongue in cheek,” said Brett Joyce, president of Rogue Ales.

But what's brewing now is truly cheeky.

Rogue is developing an ale made from wild yeast harvested from the whiskered beard of the its award-winning brewmaster, John Maier. Maier's beard hasn't been cut since a six-pack of beer cost less than two dollars.

“Thirty-four years. I never shaved it. 1978. Is that 34 years?” said Maier, as he laughed.

Joyce said they tried to harvest new yeast strains from hops from their hop yard, but nothing developed.

As a bit of a joke, they looked to the unusual source.

“Hey, why not look for a different place that might have some magic yeast in it,” Joyce said.

“We had our lab guy take a couple of swabs, by putting a q-tip in (my beard), or taking a clip off,” Maier recalled. “I don't know what I thought about it.”

Nine beard follicles were carefully cut from the Maier's beard. The follicles were placed in a petri dish and sent in for testing. Amazingly, the lab found a yeast cell, did some fermentation tests and the unorthodox “beard beer” was born

Maier, who is equal parts artist and scientist, questioned the initial “eww” factor some may have.

“I don't know why, yeast is everywhere,” Maier said.

“You're not really drinking a beard, you're drinking a great beer that happens to have a yeast that comes from a beard,” Joyce said.

Right now, the “beard beer” is being fine-tuned.

On a recent trip to the Rogue Ales brewery in Newport, Oregon, Maier took a sip from a test barrel sample.

“What's it taste like?” we asked him.

“Tastes like it's got some spices in it,” Maier said.

The “beard beer” doesn't have a name yet. The brewmaster said beer drinkers should expect to see a beard on the label.



For more information go to www.the-scientist.com/?articles.view/articleNo/32736/title/Beard-Beer/

Thanks to Bob Morton for the story

In the Vineyard *by David Tulloch*



October, we are now into spring, although the weather has been a bit questionable lately, the growth in the vineyard has been quite rapid. When the fruit bud bursts and unfolds, it goes through a rapid growth period. The shoots elongate and bear one to four (usually two) inflorescence clusters opposite the leaves at the third and fourth, or fourth and fifth nodes from the base. These inflorescences, which develop into flowers later in the growing season, were in a compressed state in the bud along



Developing inflorescence

with the leaves, which formed in the growing last season.

Also developing on the vines at this stage are miscellaneous small lateral shoots. Lateral shoots are undesirable in vigorous vineyards because they can lead to crowded canopies, with excessive shading and humidity and poor air circulation re-

sulting in an imbalance favoring vegetative growth over fruit production and increased disease incidence. In this vineyard a team will systematically work through the vineyard and remove these shoots.



Result of Dead Arm

Walking along the rows of vines a couple of examples of Dead-arm were found. Dead Arm sometimes called grape canker, is a disease of grapes caused by a deep-seated wood rot of the arms of the grapevine. It is caused by a fungus which infects fresh pruning wounds. To overcome this the infected arm of the vine needs to be cut off and a new shoot trained along the cordon wire.

Another task that has been undertaken in the vineyard since my last visit, was to apply a precautionary spray of copper and sulphur. The copper spray is to protect vines against downy mildew infections and the sulphur to control powdery mildew.



Member profile David Tulloch



David has been a member of the BWBC since 2004. He has been editor of the club newsletter and a committee member since 2005.

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

I started work as a *Radio trainee in the PMG dept. In my 5th year I was sent to the Northern Territory and spent many years maintaining a HF radio network through out the top of Australia as well as Radio station 5KN in Katherine. On returning to Adelaide for more study, I eventually was employed by Adelaide University as a Senior Technical Officer in Television production. Leaving there I started my own woodturning business and ended my working life selling woodworking equipment.*

What are your interests/hobbies?

Photography, gardening, music, wine and beer making

How did you come to join the BWBC?

It was a chance meeting with David Strachan in a local supermarket. I had known David many years before when our sons used to play together as kids.

If you are a newer member, what do you hope to gain from your membership of the BWBC? If you have been in the Club for some time what have you gained from your membership of the BWBC?

Meeting a great group of people from whom I am slowly learning the process of wine making and beer making and to be able to give back to the club by organising the club newsletter.

How did you become interested in wine/beer?

With a grandfather as a Methodist minister and parents with the same beliefs, knowledge of beer and wine was not included in my upbringing. Curiously, I remember being taken as a small boy to a large winery at Mildura whilst on a family holiday, by my father. I remember the strange smell and the large wooden kegs with glass ends filled with various amber liquids, probably sherry in those days, my mother stayed in the car. I was introduced to the wonders of beer after the end of year party during my training years, and my introduction to wine was probably attending the annual wine and cheese tastings held at the Katherine Memorial Hall run by the Anglican Church. A not very intellectual or sobering experience!

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

Preference is for red wine, particularly if it has its origins in SA.

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

My preference is MacLaren Vale and Adelaide Hills wine areas, I guess because its local.

What is your most memorable wine/beer related experience?

A Friday night ritual I had for many years was to call into one of the many bottle shops I passed on my way home from work and buy a bottle of wine from a source and style I had not tasted before – to celebrate the end of the working week. A memorable night was when I called into the Belair Cellars and came across a bottle of Kangarilla Road Zinfandel.

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? If part of a group, which group is it.

I have been involved with 2 beginner wine making groups. The first, led by Jack Van Ryan where we made a barrique of shiraz and the second led by Greg Jackson where we made a couple of barriques of shiraz. The second groups wine just won a bronze medal at the ANAWBS 2012 competition in the W15-2008 or Older-Any Varietal or Blended Red Wine class. I have been reluctant up to now to join a group as I was working and could not put the time into wine making especially at vintage time, but now I have retired I have the flexibility to manage my time and look forward to being actively involved in wine and beer making.

From the BWBC newsletter Feb 1982

Mint wine

Those who tasted Tom Halfpenny's mint wine at the National Show (ANAWBS) may like to try this recipe. Tom's wine was almost 'wine of the show', and while this may not be the recipe he uses, I hope it proves popular.

Ingredients

1lt mint leaves (lightly bruised)

¼ lt strong tea

1 ½ kg sugar

2 lemons or citric acid

yeast and nutrient

4 ½ lt water

Method

Dissolve the sugar in the boiling water and pour this over the mint leaves, add the strong tea, lemon juice or citric acid and lemon peel (no pith). Cool to 20-22°C, then stir in the yeast nutrient and then stir in the yeast, or 1 level teaspoon of granulated yeast. Ferment 'on solids' for 10 days, stirring each day, then strain and place in fermenting jar with fermentation lock, and ferment in the normal way.

This recipe may be varied by adding ½ kg of sultanas and reducing the sugar to 1 kg.

Several varieties of mint are suitable for making wine, but the best results are obtained from garden mint, spearmint and peppermint. This recipe produces a light, slightly piquant wine, best served cool or slightly chilled.

The club Bus trip for 1982 was a 2 day trip to Naracoorte. The Naracoorte club offered to billet members overnight.

Does any one remember the trip?

ANAWBS 2012

ANAWBS 2012 CHAIRMAN'S REPORT

This year I have been asked to write something deeply philosophical, but still entertaining.

So, apart from the usual congratulations to the winners, thanks to my committee and other helpers, and encouragement to all amateur brewers and winemakers to have a go again next year, I would like to focus on Bacchus, the god of wine, and Gambrinus, the equivalent patron saint of beer.

Firstly to Bacchus (his Roman name) or Dionysus (as he was called by the Greeks), who was apparently the son of Zeus and a woman named Samele. He was known as the god of the grape harvest, wine making and wine. The cults associated with Bacchus took many forms. One of his roles was that of 'liberator', whose music and ecstatic dance freed his followers from self conscious fears and cares and could subvert the oppressive restraints of the powerful (Wikipedia). Strong stuff, that wine! Hardy surprising that the cult continues today.

Gambrinus, on the other hand, the unofficial patron saint of beer or brewing, is commonly depicted as a European king, an English knight or a plump old man. The origins

of the character are most likely John the Fearless (1371-1419) or possibly Duke John of Brabant (1254-1298), also known as Jan Primus. Gambrinus is sometimes credited with the invention of hopped malted beer, although the accuracy of this is questionable. There are depictions of early beer making in Egyptian murals, and one story suggests Gambrinus learnt the art of brewing from Isis, the Egyptian goddess of fertility.

Regardless of origin, Gambrinus carries enough significance for numerous breweries and beers to have taken on his name. His followers, the beer drinkers and the brewers, clearly enjoy life at least as much as their wine making/wine quaffing counterparts.

So, whatever your favourite tippie, and whoever your patron saint, here's cheers to all those who follow the 'religion' of wine making or brewing!

Jane Boroky

Chairman,

Australian National Amateur Wine and Beer Show 2012

ANAWBS 2012

BWBC trophy and member winners

MAJOR TROPHY WINNERS

<i>Exhibitor</i>	<i>Trophy</i>
Wattiparinga	Best Grape Wine of The Show (equal first)

TROPHY WINNERS

<i>Exhibitor</i>	<i>Place</i>	<i>Class</i>
Antonio Iaccarino	Second	W15 - Older Red Wines - 2008 or older
Antonio Iaccarino	Second	W23 - Dry, Sweet or Sparkling Cider
Bempton Estate	Second	W01 - Current Vintage - Cabernet Sauvignon
Bempton Estate	Third	W02 - Current Vintage - Shiraz
Bempton Estate	Second	EUR2 - Kölsch and Altbier
David Lewis	Third	W04 - Current Vintage - Varietal Red Wine Group 1
David Lewis	Third	W21 - Any Vintage - Rose
Glenn Snook	Second	W02 - Current Vintage - Shiraz
Jack Van Reyden	Second	W09 - 2010 - 2009 Vintages - Shiraz
Jim Hay	Third	AUS2 - Australian Dark/Old Ale
Mario Micarone	Second	W22 - Any Vintage - Sparkling Grape or Non-Grape Wine
Mike Butcher	Third	W20 - Any Vintage - Varietal Dry White Wine - Other
Mike Butcher	Second	W21 - Any Vintage - Rose
Richard Blake	Second	AUS3 - Australian Pale Ale/Sparkling Ale
Thumbs Up	Second	W04 - Current Vintage - Varietal Red Wine Group 1
Wattiparinga	Third	W05 - Current Vintage - Varietal Red Wine Group 2
Williams & Van Eyk	Second	W11 - 2011 - 2010 - 2009 Vintages - Varietal Red Wine Group

MEDAL WINNERS

<i>Exhibitor</i>	<i>Medal</i>	<i>Class</i>
Antonio Iaccarino	Silver	W15 - Older Red Wines - 2008 or older
Antonio Iaccarino	Bronze	W15 - Older Red Wines - 2008 or older
Antonio Iaccarino	Bronze	W23 - Dry, Sweet or Sparkling Cider
Antonio Iaccarino	Bronze	W24 - Grape or Non-Grape Fortified or Dessert Style Wines
Antonio Iaccarino	Bronze	W24 - Grape or Non-Grape Fortified or Dessert Style Wines
Bempton Estate	Silver	EUR2 - Kölsch and Altbier
Bempton Estate	Bronze	EUR10 - Classic Dry, Oatmeal, Foreign Extra and Russian Imperial Stouts
Bempton Estate	Bronze	USA1 - American Ales
Bempton Estate	Bronze	W01 - Current Vintage - Cabernet Sauvignon
Bempton Estate	Bronze	W02 - Current Vintage - Shiraz
Bempton Estate	Bronze	W09 - 2010 - 2009 Vintages - Shiraz
Bempton Estate	Bronze	W15 - Older Red Wines - 2008 or older
Bempton Estate	Bronze	W15 - Older Red Wines - 2008 or older
Bottom Up Fermenters	Bronze	W15 - Older Red Wines - 2008 or older
David Lewis	Bronze	W04 - Current Vintage - Varietal Red Wine Group 1
David Lewis	Bronze	W09 - 2010 - 2009 Vintages - Shiraz
David Lewis	Bronze	W21 - Any Vintage - Rose
Glenn Snook	Bronze	W02 - Current Vintage - Shiraz
Glenn Snook	Bronze	W15 - Older Red Wines - 2008 or older
Glenn Snook	Bronze	W24 - Grape or Non-Grape Fortified or Dessert Style Wines
Henry Clarke	Silver	W15 - Older Red Wines - 2008 or older
Jack van Reyen	Bronze	W09 - 2010 - 2009 Vintages - Shiraz
Jack van Reyen	Bronze	W15 - Older Red Wines - 2008 or older
Jim Hay	Bronze	AUS2 - Australian Dark/Old Ale
Mario Micarone	Bronze	W22 - Any Vintage - Sparkling Grape or Non-Grape Wine
Michael Lineage	Bronze	W24 - Grape or Non-Grape Fortified or Dessert Style Wines
Mike Butcher	Bronze	W20 - Any Vintage - Varietal Dry White Wine - Other
Mike Butcher	Bronze	W21 - Any Vintage - Rose
Richard Blake	Silver	AUS3 - Australian Pale Ale/Sparkling Ale
The Secret Society of the Dalai Lager	Bronze	EUR2 - Kölsch and Altbier
Thumbs Up	Silver	W04 - Current Vintage - Varietal Red Wine Group 1
Thumbs Up	Bronze	W04 - Current Vintage - Varietal Red Wine Group 1
Wattiparinga	Silver	W05 - Current Vintage - Varietal Red Wine Group 2
Wattiparinga	Bronze	W05 - Current Vintage - Varietal Red Wine Group 2
Wattiparinga	Bronze	W05 - Current Vintage - Varietal Red Wine Group 2
Williams & Van Eyk	Bronze	W11 - 2011 - 2010 - 2009 Vintages - Varietal Red Wine Grou

LABEL COMPETITION

<i>Exhibitor</i>		<i>Class</i>
Williams & Van Eyk	First	Z2: Modern label
Wattiparinga	Third	Z1: Traditional label

2012 ANAWBS Statistics

Number of exhibitors by State

NSW	13
VIC	14
QLD	2
SA	63
WA	4
Total	<u>96</u>

Number of exhibitors by Category

Beer	28
Wine	61
Beer & Wine	7
Total	<u>96</u>

Number of entries by category

Beer	171
Wine	321
Labels	21
Total	<u>513</u>

Number of medals awarded

Gold	
Beer	-
Wine	-
Silver	
Beer	36
Wine	11
Bronze	
Beer	85
Wine	69
Total	<u>201</u>

2012 Social Events



Proposed social events for 2012. Full details and changes will be in following newsletters.

Bus Trip	Fleurieu Peninsula Wineries October 28th
Wine Bottling	November 9th - to be announced
End of Year Show	Sunday December 2nd 12 noon Blackwood Football Club Members with surname A-M please bring a sweet to share, N-Z please bring a salad to share.

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

Trophies



If you were awarded a trophy at the 2011 presentation day can you please return it by the October meeting so we can get them reingraved for the 2012 winners

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.

October	November
Bob Carmichael	David Clarke
David Hamilton	Hamish Hamilton
Robert Keen	Dominic Kleinig
Mario Nocita	Gavin Pennell
Richard Williams	John Starr
Trevor Ward	Des Williams