



Next Meeting
Wednesday
October 21st
Start at 7.30pm

Speakers
The best of
ANAWBS
Medal/Trophy Winners
Tasting


September
Competition Results
Page 1

Coming Events
**Payments for the dinner and
bus trip must be paid by
October meeting**
See Page 2

Anawbs Results
Page 3 - 4

Articles
Tanking the cellar P5
Kangaroo Island Spirits P5
Forum P6
Bugs give wine character P6

Banner photo: Vineyards near Mt Lofty



September Competition Results

Club Beer and Stout

1	Glenn Snook	Wheat Beer	43.5
2	Brian Cloudeley	Lager	16.25
3	David Strachan	Stout	15.75

29 Entries received
Judge: John Samuels

There is no competition this month. The next competition is the current vintage red and white wine at the November meeting.



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.

ROTARY CLUB OF BLACKWOOD



Major Community Event

**Wine Appreciation
with Tony Love**
together with an exciting
wine tasting competition

Belair Country Club
Upper Sturt Road, Belair
6.30pm- 8.30pm
Tuesday 1st December, 2017
\$39.00 per head
(includes 2 course meal, coffee and wine)

Tony Love, the renowned News Limited wine writer has agreed to address the Blackwood Rotary Club and interested members of the public on 'Wine Appreciation'. As part of his presentation an exciting wine tasting competition, where tables will compete to identify various aspects of premium selected wines. \$100's worth of prizes are to be won. Everyone is welcome. Proceeds from the night will assist the Blackwood Rotary Clubs ongoing commitment to the Indigenous Scholarship award.

For bookings, contact Bernie Morgan,
0447 212 278 or 8370 2145.



Taste the best of ANAWBS 2015

This months BWBC meeting will highlight some of the award winning beers and wines entered into ANAWBS 2015 by our members.



Spring Dinner November 11th at 6pm



TAFE Regency Park
137 Days Road, Regency
Park SA

Payment for this Dinner must be paid by the October meeting.

Payments can be made by EFT - see page 8 for details, or by cash or cheque at the meeting.



Wine Bottling

Friday 6th November 9am

Serafino Winery

Kangarilla Road, McLaren Vale
(formerly McLarens on the Lake)

The wine

2014 Serafino McLaren Vale Cabernet Sauvignon

2014 Serafino McLaren Vale Shiraz

2013 Serafino McLaren Vale Reserve Shiraz

The club has 3000L of wine to bottle. We need all the help we can get so please come along and help. It's also a great social day. Lunch will be provided. Please bring a chair.

The bottling area at Serafino Winery is a commercial site and OHS standards are required. Please wear closed shoes and be aware of other traffic as you move around.

To make this bottling a success we need every club member to sell some wine, and we would like wine to be pre ordered and paid for and if possible picked up on the day. This is the Club's major fund raiser for the year.

An order form is attached to the newsletter, extra order forms will be available at the next meeting. Please could you let Ian (Ph 8370 5400) know if you are coming so we can organise the catering.

If you have a trailer and are willing to transport some of the wine back to our storage facility please bring it to the bottling.

Beer Making Group

If you would like to be part of a group learning how to make real beer using the Club's mash brewing equipment please contact David Tulloch 8270 1907 or Chris Bills 8370 6279. It is important that you attend one of these groups before you borrow the Club's equipment so you can be shown how the various items are used in the brewing process, and the cleaning processes.

With the new club beer competitions starting in 2016 this is an ideal time to learn how to make beer.



2015 Bus Trip Sunday October 25th

The bus trip to Langhorne Creek is fully booked and we have a waiting list of members wishing to attend. The cost of the trip is \$30/ head, members and partners only, no guests.

The bus will leave from the RSL carpark next to Woolworths on Shepherds Hill Road at 8.15am

Full payment must be made by the October meeting.

Payments can be made by EFT- see page 7 for details or by cash or cheque at the meeting.

We will be visiting 4 wineries during the day. Bremerton, Cleggett Wines, Bleasdale and The Wine House

A barbecue lunch will be provided at Frank Potts park in Langhorne Creek. **Please bring a foldup chair.**

Presentation/Christmas Function

The 2015 BWBC Presentation/Christmas Function will be held on Sunday 6th December at the Blackwood Football Club Rooms. 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. To book please contact Steve, payment must be made by the November meeting.

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.





ANAWBS 2015

BWBC trophy and medal winners

Major Trophy Winners

Most Successful Grape Winemaker

ANAWBS Trophy

David Lewis (SA)

Average score 16.95pts for the best five wines in the wine classes. The classes must include at least one Red (W1 to W15), at least one White (W16 to W20) and at least a Rose (W21) or Sparkling (W22) or Cider (W23).

Best Grape Wine of the Show

Winequip Trophy

Joint Winners

David Hart (Vic)

18.25 pts Silver

W12- 2014- 2013- 2012 Vintages- Varietal Red
Wine Group

Thumbs Up (SA)

18.25 pts Silver

W03- Current Vintage- Merlot

Best Kit Beer of the Show

ANAWBS Trophy

Richard Blake (SA)

AUS2 Australian Dark/Old Ale Silver 40.5pts

Class Trophy Winners

Joe Marchington

Thumbs Up

Thumbs Up

Bempton Estate

Bempton Estate

David Lewis

David Lewis

Mike Butcher

David Strachan

EUR8- Pale Wheat Beers- Weizen, Weissbier and Witbier

W02- Current Vintage- Shiraz

W03- Current Vintage- Merlot

W06- Current Vintage- Blended Red Wine

W08- 2014 Vintage- Shiraz

W13- 2014- 2013- 2012 Vintages- Cabernet Shiraz Blend

W21- Any Vintage- Rose

W17- Any Vintage- Semillon

W23- Dry, Sweet or Sparkling Cider



BWBC Medal Winners



David Strachan W23- Dry, Sweet or Sparkling Cider



Richard Blake AUS2- Australian Dark/Old Ale
 Joe Marchington EUR8- Pale Wheat Beers- Weizen, Weissbier and Witbier
 Thumbs Up W02- Current Vintage- Shiraz
 Bempton Estate W02- Current Vintage- Shiraz
 Thumbs Up W03- Current Vintage- Merlot
 Bempton Estate W06- Current Vintage- Blended Red Wine
 David Lewis W08- 2014 Vintage- Shiraz
 Bempton Estate W08- 2014 Vintage- Shiraz
 David Lewis W13- 2014- 2013- 2012 Vintages- Cabernet Shiraz Blend
 David Lewis W21- Any Vintage- Rose



Richard Blake AUS3- Australian Pale and Dark Ales
 Mario Micarone W02- Current Vintage- Shiraz
 Garry Bettison W02- Current Vintage- Shiraz
 Thumbs Up W03- Current Vintage- Merlot
 Mario Micarone W04- Current Vintage- Varietal Red Wine Group 1
 Burlesque Wines W05- Current Vintage- Varietal Red Wine Group 2
 Bempton Estate W06- Current Vintage- Blended Red Wine
 Burlesque Wines W08- 2014 Vintage- Shiraz
 Thumbs Up W08- 2014 Vintage- Shiraz
 Baccus W08- 2014 Vintage- Shiraz
 Harry Vandborg W08- 2014 Vintage- Shiraz
 Burlesque Wines W09- 2013- 2012 Vintages- Shiraz

Henry Clarke W10- 2014- 2013- 2012 Vintages- Merlot
 Thumbs Up W11- 2014- 2013- 2012 Vintages- Varietal Red Wine Groups 1 & 2
 Thumbs Up W11- 2014- 2013- 2012 Vintages- Varietal Red Wine Groups 1 & 2
 Coro Hands W11- 2014- 2013- 2012 Vintages- Varietal Red Wine Groups 1 & 2
 Brian Cloudesley W12- 2014- 2013- 2012 Vintages- Varietal Red Wine Group 2
 Wattivaringa W12- 2014- 2013- 2012 Vintages- Varietal Red Wine Group 2
 Wattivaringa W12- 2014- 2013- 2012 Vintages- Varietal Red Wine Group 2
 David Lewis W13- 2014- 2013- 2012 Vintages- Cabernet Shiraz Blend
 Wattivaringa W16- Any Vintage- Chardonnay
 David Lewis W16- Any Vintage- Chardonnay
 Mike Butcher W17- Any Vintage- Semillon
 Burlesque Wines W23- Dry, Sweet or Sparkling Cider
 Mike Butcher W23- Dry, Sweet or Sparkling Cider
 Mike Butcher W23- Dry, Sweet or Sparkling Cider
 David Strachan W23- Dry, Sweet or Sparkling Cider
 Mike Butcher W24- Grape or Non-Grape Fortified or Dessert Style Wines

2015 ANAWBS Statistics

Entries by State		Number of Medals Awarded	
NSW	8		Gold
VIC	11	Beer	0
QLD	3	Wine	1
SA	49		Silver
WA	4	Beer	15
Exhibitors by Category		Wine	19
Beer	28		Bronze
Wine	56	Beer	31
Entries by Category		Wine	55
Beer	152		
Wine	310		

BWBC Statistics

27 Beer & 100 wine entries from 17 BWBC Members

Major Trophies Winners	3
Gold Medals	Wine 1
Silver Medals	Beer 2 Wine 8
Bronze Medals	Beer 1 Wine 27





ANAWBS the Workers and the Winners



TANKING THE CELLAR

Just about every serious or dedicated wine drinker dreams of having a cellar in which to stash their treasures, whilst they slowly mature from being great, young wines into stunningly awesome, mature wines.

Very few people are able to buy a home with an existing cellar, so one has to look for an alternative. The simplest and most basic is to buy some postal foam boxes from Australia Post – bung the bottles in there –remembering to place a note on the outside describing the contents and then tuck the box under the bed or in a cupboard. There is a limit though, to how many boxes you can squirrel away around the house before people start tripping over them. A real solution, other than demolishing the house and building a new one with a cellar, is to consider “Tanking the Cellar”. Today there is a mob called Versatile Tanks that make concrete tanks in all sorts of shapes and sizes. Along the way they have set up a cellar ‘division’, that specialises in the design and installation of concrete tank wine cellars, for a fraction of the cost of building a new basement cellar.

This article is from Dan’s Blog 16 October 2015. This weekly blog written by Dan Traucki from Wine Assist, can be found at www.wineassist.com.au

Dan also writes for winesate and wine business magazines and has also been a judge at ANAWBS, his specialty is “Alternate Varieties”.

kis

Kangaroo Island Spirits

Last August our guest speaker was Sarah Lark from Kangaroo Island Spirits. She gave a great talk about how they started the fledging business on KI and about their unique wild gin using native Juniper. In a recent interview she gave to ABC Radio she talked about how the business is growing:

“The gin is now being marketed locally and internationally, and the Larks believe they have managed to change the stigma that gin is an old person’s drink. “It has taken some time, but it has really started to take off now that there are other gin producers around Australia making premium gins,” Mrs Lark said. “People are recognising that it is not just one particular flavour and that each gin can have something absolutely unique and exciting about it.” Soon there will be more gin available from the little rustic shed with a new, bigger still arriving shortly. “The new still is being made in Tasmania and has a capacity of 300 litres, compared to our little still that currently only does 18 litres,” Mrs Lark said.”

Full interview - www.abc.net.au/news/2015-10-05/rural-sa-kangaroo-island-spirits-3009/6815572



BWBC Forum



A request has come from BWBC member Jim Hay for more information about the Tap King. This is an Australian built product made by Visy and available for use with Lion plastic micro kegs. There are 7 beer varieties available. Once you have selected the beer it's just a matter of connecting

the micro keg to the Tap King, putting it in the fridge for between 6 and 8 hours and then pull yourself a beer from the tap. Jim reports that he has found the device very easy to use and pulls an excellent glass of beer.

The question Jim raises is have any other members used this device, and in particular, have they tried refilling the micro keg with home brewed beer.

On the internet there are numerous references to refilling the micro keg, including youtube videos, but is it worth the time and effort?. Has any one tried it? Jim, a keen home brew fan, would love to hear from you.

I hope the forum will develop into a place where questions can be asked and answers given that may be of help to many members.

Local Microbes Give Wine Character

The distinct regional conditions, or terroir, in which grapes are grown are thought to shape a wine's character. But strict scientific evidence of this phenomenon has been lacking. Now, researchers in Auckland, New Zealand, have confirmed that at least one aspect of terroir—local differences in yeast strains—does indeed alter the outcome of Sauvignon Blanc fermentation. Their findings were published in Scientific Reports, September 24.

"The take-home message of this paper is that different strains of yeast used to ferment grapes impart a specific chemistry to the wine," said microbiologist Jack Gilbert of the Argonne National Laboratory in Illinois, who was not involved in the work. "The wine community understands that yeast plays a role [in terroir]—that the yeast on the plant could be giving a particular strain of Merlot grown in two different locations two different flavors," he added, but there was no formal proof. "This is just a wonderful piece of evidence that shows the types of metabolites those different strains of yeast can actually generate in the ferment."

Grape must—the freshly crushed fruit, seeds, skins, and stems of harvested vines—can be turned into wine either by inoculating with a pure yeast culture or by allowing the microbes naturally present on the fruit to carry out spontaneous fermentation. It is well known that these naturally occurring microbes exhibit regional variations, said Matthew Goddard of the University of Auckland and the University of Lincoln in the UK. But it was unclear whether these differ-

ences translated to distinct wine flavors and aromas, he said. "This study attacks that question."

Goddard's Auckland-based team first identified and isolated the six major related strains of the yeast *Saccharomyces cerevisiae* present at each of six New Zealand wine-producing regions. The researchers then inoculated these 36 strains individually into sterilized Sauvignon Blanc grape juice to begin fermentation. "We controlled for absolutely everything else other than these microbes," he said, "and then we asked: What are the wines that result from those strains?"

The wines were tested for the presence and quantity of 39 volatile compounds and other standard quality parameters such as ethanol, acidity, and sugar. The researchers found that the chemical signatures of the wines showed a large degree of overlap, but that the profiles of those produced by yeast strains from the same region tended to cluster—indicating the wines did indeed exhibit a regional character.

The most distinct regional signature, the team discovered, belonged to those wines produced by strains of yeast from Nelson—located at the northern end of New Zealand's South Island. The wines shared "a collection of compounds that stood out," said Goddard. "Putting my subjective and less scientific hat on," he added, "this wouldn't be a massively unexpected result for tasters [because] wines from Nelson do tend to have a certain something about them. They have a different profile."

The lab-generated Nelson wines had particularly high concentrations of compounds that are known to impart apple and sweet fruit sensory effects. However, the wines' actual tastes were not verified, in part because of health and safety restrictions, explained Goddard.

The effects of the microbes on the wines' chemical profiles were statistically significant, "but the size of that effect was still relatively small," said Goddard. But that would be expected, he said, because presumably the local differences in yeast are just one of numerous factors contributing to a wine's terroir.

"This is the first quantitative demonstration of a microbial component of terroir," said oenologist Vladimir Jiranek of the University of Adelaide, who did not participate in the study. "It starts to explain the basis for that uniqueness [which] is nice to know," he said, "but of course from a wine research point-of-view, what we want to do is to manipulate that profile of microbes to favor a particular wine-making outcome." For instance, Gilbert suggested, "we could add in yeast . . . of our own particular design to create particular desired organoleptic properties for the wine." If microbial manipulation were combined with other terroir-contributing factors, he added, "you could theoretically create the ideal year every year."

Abstract from www.the-scientist.com//?articles.view/articleNo/44070/title/Local-Microbes-Give-Wine-Character/

The full paper can be read at www.nature.com/articles/srep14233

Thanks to Bob Morton for referring this article



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Blackwood Winemakers and Brewers Club Inc.

2015/16 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Ian Maxfield	8370 5400

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

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.

*Oct	*Nov
Ian Di Bartolo	Joao Dos Santos
Jim Hay	Ron Head
Robert Knight	Manfred Kurmis
Brenton Pain	Gavin Pennell
James Szpunar	Chris Taylor
Richard Williams	John Callus

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



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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