



BWBC newsletter

Next Meeting
Wednesday
October 9th
Start at 7.30pm

Oktoberfest
Competition
There is no competition
for this month

Robe Beer Festival
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Competition
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Banner photo: Wine judging ANAWBS
2016

Best Kit Beer of ANAWBS 2016 Helen & Glen Glasson



Helen receiving the award, from ANAWB Chairman Brian Ferris, for the best beer in the B15 - Belgian Ale Class with their Dubbel style kit beer awarded a Silver Medal with 41.33 pts.



Oktoberfest

Our October meeting will take the theme of an Oktoberfest. There will be tasting of some of the members' winning beer at ANAWBS, other beers, German music and food. Please wear a German style hat (there will be a competition for the best one), and your lederhosen (leather breechures) if you have some.

Trophies

If you were awarded a perpetual trophy at the 2015 presentation day please could you return it to the committee ASAP so we can get them ready for the 2016 presentation.



THE ROBE HOME BREW & CRAFT BEER FESTIVAL

The Robe Beer festival was held on the weekend of Saturday 17th and Sunday 18th of September.

Apart from the unseasonal weather it was a great week end, packed with beer lovers events. Four members of the BWBC attended and Brian Cloudeley was awarded the prize for his Chocolate Brown Ale in the Brown Ale category.

Saturday started with a very informative talk by Steven Nelsen brewing lecturer from Regency Park TAFE, "Trouble shooting with home Brews". The overwhelming message to all home brewers was CLEANLINESS, CLEANLINESS, CLEANLINESS and more CLEANLINESS. The talk culminated with a beer tasting and identifying some of the common faults.

Coopers followed with a very interesting talk and tasting of their vintage beers, comparing a couple of vintages from up to 10 years old with the latest 2106 vintage.

Following Coopers, were presentations on the cooking and tasting of the locally produced Wagyu Beef with beer, and Maris Biezaite, owner of the Robe Town Brewing, on his unique traditional brewing methods.

Out side the Robe Institute Hall, where the event was held, was a tasting area and the opportunity to taste beers from five breweries plus live music and food stalls.

Sunday was an open day at the Robe Town Brewery featuring outdoor bars, live music, great gourmet food, a chance to taste the beers produced by this great little brewery and tours of the brewery.

The brewery is owned and operated by Maris and Kristi Biezaite. They started brewing in late 2013, initially as gypsy brewers via Red Duck in Ballarat and the Adelaide TAFE brewery before they funneled the profits into establishing their own kit. As of May 2015, the brewery was fully commissioned and had commenced brewing out of a disused fish factory in the heart of Robe.

Their philosophy in making slow-brewed ales, is all about getting back to basics. There is beauty in simplicity, age-old, simple brewing techniques, sustainably using locally available resources, and nurturing the natural biological processes in brewing to patiently allow them to take their course, are what we are all about. It's a down-to-earth approach, which creates beauty through simplicity.

The festival is organised by Peta Baverstock and her committee. Peta is the Owner and Consultant Sparkling Winemaker for Cuvee Consult based in Robe and was our guest speaker at our May 2016 meeting.

Robe is only a four hour drive. A great place to spend a few days and The Robe Brew & Craft Beer Festival is an ideal time to visit this lovely limestone coast town.



Beer garden at Robe Institute



Brian Cloudeley receiving award for his chocolate brown ale



Robe Town Brewery



Maris and Kristi beside their wood fired brew kettle





ANAWBS 2016 BWBC Medal Winners



Henry Clarke	W21	Any Vintage - Rose
Antonio Iaccarino	W24	Grape or Non-Grape Fortified or Dessert Style Wines



H & G Glasson	B15	Belgian Ale
Garry Bettison	W02	Current Vintage - Shiraz
Thumbs Up	W02	Current Vintage - Shiraz
Thumbs Up	W04	Current Vintage - Varietal Red Wine Group 1
Five Plus One	W05	Current Vintage - Varietal Red Wine Group 2
Bempton Estate	W09	2014 - 2013 Vintages - Shiraz
Bempton Estate	W15	2012 or Older - Any Varietal or Blended Red Wine
David Lewis	W15	2013 or Older - Any Varietal or Blended Red Wine
Bempton Estate	W15	2014 or Older - Any Varietal or Blended Red Wine
Henry Clarke	W20	Any Vintage - Varietal Dry White Wine - Other
Mike Butcher	W24	Grape or Non-Grape Fortified or Dessert Style Wines
Antonio Iaccarino	W24	Grape or Non-Grape Fortified or Dessert Style Wines

Bempton Estate	B05	Amber and Dark Lager
H & G Glasson	B07	Pale Ale
Five Plus One	B08	American Pale Ale
Bempton Estate	B10	Amber and Brown Ale
Five Plus One	B12	Porter
Emmett & Bramwell	B13	Stout
James A Hay	B16	Wheat and Rye Beers
Antonio Iaccarino	W06	Current Vintage - Blended Red Wine
Bempton Estate	W07	2015 - 2014 - 2013 Vintages - Cabernet Sauvignon
David Lewis	W07	2016 - 2014 - 2013 Vintages - Cabernet Sauvignon
Henry Clarke	W07	2017 - 2014 - 2013 Vintages - Cabernet Sauvignon
David Lewis	W09	2015 - 2013 Vintages - Shiraz
Antonio Iaccarino	W09	2016 - 2013 Vintages - Shiraz
Thumbs Up	W10	2015 - 2014 - 2013 Vintages - Merlot
Thumbs Up	W11	2016 - 2014 - 2013 Vintages - Merlot
Thumbs Up	W11	2017 - 2014 - 2013 Vintages - Merlot
Wattiparinga	W12	2015 - 2014 - 2013 Vintages - Varietal Red Wine Group 2
Antonio Iaccarino	W12	2016 - 2014 - 2013 Vintages - Varietal Red Wine Group 2
David Lewis	W13	2015 - 2014 - 2013 Vintages - Cabernet Shiraz Blend
Thumbs Up	W15	2015 or Older - Any Varietal or Blended Red Wine
Henry Clarke	W15	2016 or Older - Any Varietal or Blended Red Wine
H & G Glasson	W17	Any Vintage - Semillon
H & G Glasson	W17	Any Vintage - Semillon
Mike Butcher	W20	Any Vintage - Varietal Dry White Wine - Other
Wattiparinga	W20	Any Vintage - Varietal Dry White Wine - Other
David Lewis	W21	Any Vintage - Rose
Wattiparinga	W21	Any Vintage - Rose
Mike Butcher	W22	Any Vintage - Sparkling Grape or Non-Grape Wine
Antonio Iaccarino	W24	Grape or Non-Grape Fortified or Dessert Style Wines
Antonio Iaccarino	W24	Grape or Non-Grape Fortified or Dessert Style Wines



National Amateur Wine Show

September 27-28, 2016

by Dan Trauki



For the third year in a row, I was one of the judging panel for the Australian Amateur Wine & Beer Show, which was held in the wine laboratory at the Waite Campus, in Adelaide. The mention of “amateur wine” for most wine drinkers, conjures

up images of a neighbour of European extraction pouring out either still fermenting or totally oxidised “wine” from a big demi-john. Well, that stereotype is mainly obsolete, and today’s amateur winemakers usually have all the right equipment and are fully conversant with sanitary and healthy wine making. Especially so, if they are entering this show, the National titles for non-professional winemakers, judged by professional judges.

To give you an idea of the calibre of the judging, almost all of the judges, other than myself and one lady, were professional winemakers. So whilst the makers were “amateurs”, the judges certainly weren’t. One of the judges that I know is a flying winemaker, making wine in New Zealand and in Eastern Europe as well as here in South Australia. On the first day we (I was paired with a gun young McLaren Vale winemaker) started with the current vintage “Alternative” (Innovative) red varieties. There was a good cross-section of varieties represented in the twenty-one entries. Whilst there were one or two slightly out of balance wines, there were no seriously faulty wines. We awarded two Silver medals and several Bronze medals. One of the Silver medals went to a Petit Verdot that was excellent, it did not have the swamping masses of tannins that so many commercial Petit Verdot have, it just needed a tad more depth of flavour and it would have achieved a Gold medal.

The second class was the earlier vintages of alternative (innovative) reds. 2013, 2014 and 2015. Here there were a few wines which were starting to fade and oxidise but again the top wines were worthy recipients of Silver medals including a Petit Verdot which I think was the previous vintage of the superb one in the previous class.

On the second day the first class we judged was (appropriately) the “Alternative white varietal” class, which consisted of wines made from Verdelho, Chenin Blanc, Pinot Gris/Grigio, Traminer and Vermentino. It was interesting that just like professional winemakers, these guys are coming to grips with these new (innovative) varieties. Some were very true to variety while others were way off. Having said that, I would have no hesitation in enjoying a few glasses of the higher scoring wines in this class. The top two wines were a Pinot Grigio and a Gewurztraminer. There was a fair bit of debate between us judges before the Pinot Gri-

gio finally scored the top spot.

The second class we judged that day were the fortifieds and it was a real eye-opener. Other than one Sambuca, a Limoncello and a Mead, the rest of the wines were very typical dessert wines. The top two wines, a Tawny fortified (what we used to call port) and a Muscat were both sensational wines that had obviously been nurtured with TLC (tender loving care) for many years to reach the stage of development that they were at. They both garnered Gold medals, and were followed by a couple of vintage fortifieds which scored Silver medals. The top-in-class Tawny was that good that it would give many, if not most of the Tawnies I have tasted recently from “proper” wineries, a damn good thrashing. Smooth, complex with plenty of rancio character – truly sensational.

All in all, a perfectly organised event and an excellent experience which re-enforced my thinking of amateur winemaking as more of being under-resourced winemakers who should be held in much more positive light than they generally are.

from Dan’s Blog

www.wineassist.com.au/_blog/Blog/post/wine-show---wine-show/



Dan Trauki and Sam Watkins judging at ANAWBS

2016 ANAWBS Statistics

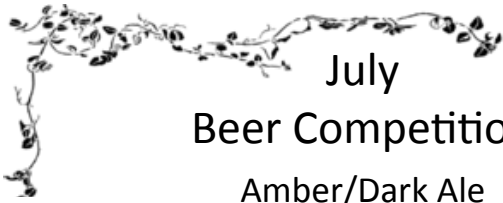
Exhibitors by State	
ACT	1
NSW	12
QLD	1
SA	54
TAS	1
VIC	9
WA	1

	Exhibitors by Category	Entries by Category
Beer	25	131
Wine	61	435

Medals Awarded

	Gold	Silver	Bronze
Beer	1	3	41
Wine	5	32	87





July Beer Competition

Amber/Dark Ale Bill Ekins Perpetual Trophy

1st	Chris Loveless	IPA	41.5	Silver
2nd	Brian Cloudsley	Chocolate brown Ale	39	Bronze
3rd	Chris Loveless	Brown Ale	38.5	Bronze

8 entries received
1 silver and 3 bronze awarded

Porter/ Stout Bob Morton Perpetual Trophy

9 entries received
2 silver and 5 bronze awarded

1st	Chris Loveless	Porter	44.5	Silver
2nd	Gavin Parnell	Porter	41.5	Silver
3rd	Colin Routley	Foreign extra stout	37.5	Bronze

Judge - Rodney Edwards (ANAWBS Beer Convenor)

September Beer Competition

ALES Chris Bills Perpetual Trophy

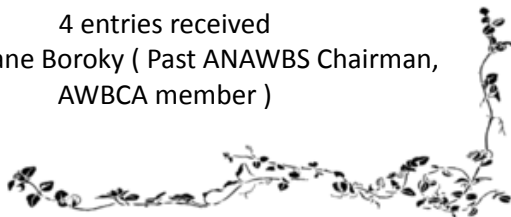
1st	Gavin Pennell	American Pale Ale	39	Bronze
2nd	Chris Bills	Dark IPA	38	Bronze
3rd	Gavin Pennell	Belgian Pale Ale	37	Bronze

13 entries received

Largers Steve Potiuch Perpetual Trophy

1st	Chris Loveless	Bohemian Pilsner	40.5	Silver
2nd	Chris Bills	Vienna Larger	37.5	Bronze
3rd	Joe Marchington	Larger	28	

4 entries received
Judge - Jane Boroky (Past ANAWBS Chairman,
AWBCA member)



2016 Club Beer Competitions

This year, the Committee instituted four new beer brewing trophies acknowledging some of our life members. In July, we held two brewing competitions – a stout and porter competition for the Bob Morton Perpetual Trophy, and a dark ale competition for the Bill Ekins Perpetual Trophy. In September we held the second two brewing competitions – a lager competition for the Steve Potiuch Perpetual Trophy and an ale competition for the Chris Bills Perpetual Trophy.

Bernie Morgan
Competition Co-ordinator

2017 Beer Competitions

The committee has rescheduled the beer competitions for 2017. The reason is to spread the competitions out over the year and to put more emphasis on beer making in the club.

Changes to the beer competition schedule for 2017.

March 15th - Lager and Ale

September 20th - Dark Ale and Stout



CPR Training

A training session with St John for this important course will be on Thursday 9th February 2017. Those who have indicated they would like to attend will be notified, any other members who would like to attend please contact Brian Ferris.

Whisky - Wine - Beer Tour of Tasmania

Richard Blake has been working on an idea of an extended BWBC bus trip for 2017. Attached to the newsletter is the proposed itinerary, trip details including costs as quoted by Austrips and a form for people to lodge an expression of interest. If you are interested in this great trip please lodge your expression of interest with Richard at the October meeting.



Presentation/Christmas Function

The 2015 BWBC Presentation/Christmas Function will be held on Sunday 4th December, 11.30am for 12 noon start, at the Blackwood Football Club Rooms. Again this year it will be a fully catered function. The cost will be \$15 per head for members and partners and \$25 per head for non-members. To book please contact Steve. Payment must be made by the November meeting. Full details will be in the next newsletter.





2016 BWBC Wine Bottling Day

Scarpantoni Wines
Scarpantoni Drive
McLaren Flat

Friday 4th November 8.30am for 9am start

The Wine

1200 lt - Scarpantoni 2015 McLaren Vale
Cabernet Sauvignon

1200 lt - Scarpantoni 2015 McLaren Vale Shiraz

600 lt - Scarpantoni 2015 McLaren Vale Premium Shiraz
We expect this wine will sell very quickly. Order NOW to avoid missing out.

Bottling Day

The club will return to the popular Scarpantoni Winery for the 2016 bottling. We last bottled here in 2011. As usual we need all the help we can get so please come along on the day. It's also a great social day. Lunch will be provided.

This is the clubs major fund raiser for the year and we urge all members to sell the wine, to friends, family, colleagues or buy some for your own enjoyment.

To make this bottling a success we would like the wine to be preordered and paid for and if possible picked up on the day. This will avoid extra cartage and storage costs.

An order form and tasting notes is attached to the newsletter.

Please can you let Ian Maxfield 0499 039 132 know if you intend to help on the bottling day 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.

CAR PARKING

Please DO NOT park in the visitors car park. Park on the dirt road just past the winery. There will be signs indicating the parking area.



BWBC Bus Tour 2016 - Clare Valley October 29th -30th



8.15am Bus leaves

Meet at RSL carpark corner Gladston Road and Shepherds Hill Road (next to Woolworths)



O'Leary Walker Winery

Morning tea followed by winery tour and tasting

The Clare Valley Visitors Centre

Lunch



1.30pm Shut The Gate Winery and

Claymore Winery
Wine Tasting



Comfort Inn Clare

Overnight accommodation
Dinner at 7pm
Breakfast from 8am



9.30am Jim Barry Winery

Wine tasting

11am Knapstein Winery and Brewery

Wine and Beer tasting



1pm Stone Bridge Winery

Lunch and wine tasting

5.30pm Bus arrives at Blackwood



Full payment for the bus trip **MUST BE MADE by the October meeting.** You can either pay by cash or cheque to the treasurer Ian Maxfield at the October meeting or by electronic transfer to the BWBC account at Westpac Blackwood

BSB - 035-082 Account Number - 145202

The bus trip is fully booked. There is a reserve list.





Member profile

Gavin Pennell



Gavin stirring the mash

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

Currently employed with a national company which services major companies Australia wide, including Woolies, Nokia, Motorola, Vodafone and Govt agencies.

What are your interests/hobbies?

Wine and fishing have been a major interest for quite a long time now, but surfing was once my passion. Beer making and experimenting in all avenues of wine making has been rewarding lately.

How did you come to join the BWBC?

A friend (Ian DiBartolo) introduced me to David Strachan at the Monday night beer club and the rest is history.

If you are a newer member, what do you hope to gain from your membership of the BWBC?

To gain knowledge in wine and beer making with friendship and camaraderie that extends outside of the club.

How did you become interested in wine/beer?

Way back in 1978 I was a young 2nd year electrical apprentice, which led to a job in the Barossa Valley (Penfolds) where we installed the first automatic bottling line. With almost free wine available I was soon hooked on mainly white wine, till one day the cellar manager said we have some 389 for sale at \$2.00 a bottle. What's 389 I asked.. baby Grange she said, so having heard of this I replied I'll take the lot.. 9 bottles later, I started a cellar. With more and more work in the wine industry, which took me all over the state and interstate, working for Orlando, Seppelts Grampians, Richmond Grove, and then wiring complete wineries from scratch including Shaw and Smith, Bremerton's, Mountadam and crushing plants for Wolf Blass, Seppelts and Rosemount.

All this has led to a well stocked cellar of over 1500 wines. I think I have a problem...

PS...I was offered \$250 a bottle for those 389's at the last Penfolds Clinic. I said no.

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

I will confess.. I like most styles of wine including Chilean Australian, French, and South African made from Shiraz,

Cabernet, Merlot, Gr-enache, Tempranillo, Nero 'D 'Avalo from Sicily.

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

These would be my top regions:

I love Wrattobully Shiraz just amazing fruit, complex but delicate, Coonawarra Cabernet as it has a wow factor,

Clare and Blok aged Riesling with stunning flavours, McLaren Vale Shiraz as its

big bold and fruity and can also be elegant eg. Kangarilla Road and Bendigo / Heathcote just heaven in a bottle Passing Cloud and Black Jack

What is your most memorable wine/beer related experience?

I have a good friend in Melbourne, with whom I indulge in sharing a damn good wine together. Some time ago on our children's 18th and 21st birthdays, a challenge was set to open a Grange and a 389 of the same year... he has the Grange and I have the Baby Grange, so he nominates a year of his Grange and I matched it. I confess that the 389s always out do the Grange on fruit and flavour except for the 1998. Together we have 5 kids. We enjoyed!

This will come to an end very soon with a very special 80th celebration with the last of the Grange/389s

As a collector of fine wine I have many memorable moments but I don't want to bore you all with all that, so till the next cellar party I'll leave you all pondering.

Still have 2000 - 2010 389s still to come but the Grange have out priced our budgets.

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 am a member of Five Plus One group that was the beginners group of 2014. With success straight up we have bonded together and now are making several different red wines. We made 600lts last year with excellent grapes from a friend and next year we are hoping to do the same with Coonawarra fruit. (I have connections)

Beer making, which is full mash solo experience with my own mash equipment is at present due to experimental brews being made, with some success. The club beer school has got me hooked and have had 2 training sessions at home already, with many more on the horizon.

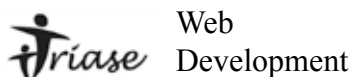


ANAWBS Sponsors

Please support them.



SCARPANTONI
WINES OF MCLAREN VALE



Spectrometer for Sale

The club has for sale a spectrometer and associated equipment. For more information please contact Richard Blake.

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 2016

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
Bob Carmichael	David Carpenter
John Godden	Paul Hakendorf
Malcolm Snell	Shirly Jansen
Rob Walker	Bob Morton
Peter Vigants	John Starr

* 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
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	Membership	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.



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.

Past copies of the newsletter are available on our web site www.bwbc.org.au

