



BWBC

Beer Night

news

September 2011

Blackwood Winemakers and Brewers Club Inc.

Guest Speaker for September Kate Laurie from Deviation wines

Kate Laurie left Australia when she was 19 to obtain her winemaking degree from the Lycee Viticole d'Avize, in Champagne France. During this time, she worked in numerous smaller Champagne houses, as well as visited and worked in various Domaines in Burgundy.



After returning to Australia after nearly 3 years in France, she spent the next 4 vintages working at Stone Bridge in another cool climate Manjimup, WA. Here she specialised in producing bottle fermented and aged sparkling, as well as premium reds (Shiraz and Cabernet based). She also worked vintage at Houghtons Winery in the Swan Valley.

In 2001 she joined Hamish Laurie to create Deviation Road Wines, in the Adelaide Hills. She continues to produce premium sparkling wine, as well as other aromatic whites, and the still reds Pinot Noir and Shiraz. They have 3 young daughters, and enjoy the luxury of living, working and breathing wine from their own property in the Hills.

The Laurie family planted vineyards are located on Deviation Road, the winery's namesake, at Carey Gully. Nestled among the high slopes of the Mount Lofty ranges, the forty-acre vineyard is one of the oldest in the area, planted in 1983.

This cool climate vineyard, at an altitude of nearly 600 metres, is perfect for producing aromatic and elegant white wines with excellent ageing potential. The Deviation Road vineyard produces all the fruit that goes into our Méthode Champenoise, Sauvignon Blanc, Pinot Gris, Riesling, Chardonnay and Pinot Noir.

The Vineyard has multiple clones of the Pinot Noir and Chardonnay varieties. By planting these different clones on the varied slopes and exposures makes available vines with a range of characteristics which will eventually be blended into the final wine.

For more information about this Adelaide Hills Winery goto www.deviationroad.com

Vintage Red Wine 4yr and over August 2011

1st	Tony Iaccarino	2006 Shiraz	17pts
2nd	Glenn Snook	2005 Shiraz	15.5pts
3rd	Jack Van Reyden	2006 Shiraz Blend	14.5pts



Next Meeting Wednesday September 21st 7.30pm

Speaker

Kate Laurie from Deviation Road Winery

Competition

Beer and Stout - *all types*



We're off again

The October 30 bus trip will be centred around Woodside and Lobethal in the Adelaide Hills. Melba's Chocolate Factory, Woodside Cheese Wrights, The Lobethal Bierhaus and three or four small wineries will be on the itinerary. Lunch will be at The Lobethal Bierhaus.

Bookings should be made with Steve Potiuch. Book early as numbers are limited

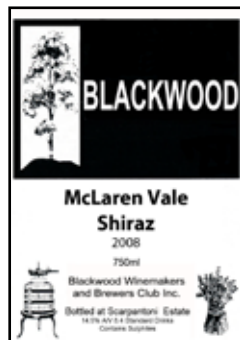


Woodside Cheese Wrights has produced a range of high quality award winning cheeses

since 1994. Our sophisticated range of cow and goat milk cheese, are made by directly sourcing milk from small local dairies providing us with excellent



The Lobethal Bierhaus opened for business on 26th May 2007. Our operation includes a small all-grain micro brewery (12 Hecto-Litre Brew Length) with accompanying cellar door tasting facilities, off-license bottle sales and a restaurant with matching beer themed foods built around unique local produce.



The Scarpantoni Shiraz that was bottled on the 9th September is still available at \$85.00 per dozen. Please promote this excellent wine to all your freinds and colleques. An order form is attached to this newsletter.

Special Meeting



At the October meeting there will be a Special General Meeting prior to our regular meeting to deal with some word-ing changes to the BWBC constitution.

40 Years of Fashion in Shiraz

It is interesting to see fashion changes in Australian Shiraz over 40 years. I would like to say that Coriole wines were independent of the fashion of the day but I'm sure there has been a little influence. During the 1980s there was a move to light elegant styles throughout Australia and once or twice the alcohol levels were as low as 1 2.50/0. Penfolds Grange shows lower than normal alcohol levels during this period. However Penfolds were fortunately less fashion conscious than Hardys, who won a Jimmy Watson Trophy during this period with a very slight wine of around 10.50/o alcohol! During the 90s there was a move to natural wines using no filtering or fining. This was a laudable aim but when taken to extreme it led to the risk of various off characters. Winemakers were reminded that wine is a micro-biological soup and can be prone to spoilage if not managed correctly. During the 90s there was also a keen fashion to use too much new oak particularly in Shiraz as well as Chardonnay. Fortunately it rarely happens now During the early 2000s the fashion moved towards super ripe high alcohol wines. This style was encouraged by influential American reviewers, and was mandatory if you wanted to sell wine in the US. And now once again winemakers have moved away from the extremes of this style. What is the next fashion we face? interestingly with these fashions it has often been left to the consumer to provide the moderating influence - a case of the 'Emperor has no clothes'!

*Reprinted with permission from the Coriole Newsletter winter 2011 edition
Article submitted by David Strachan*



Member profile

Steve Potiuch



Steve has been a member of the BWBS for over 20 years, treasurer for the last 8 years and nominated for life membership in March 2008.

Where do you work, or in what field did you used to work?

Painter, previously Dun & Bradstreet

What are you interests and hobbies?

Golf, Horse racing and Fishing

How did you come to join the BWBC?

Glen Snook introduced me to the club about 20 years ago.

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

If you have been in the club for some time what have you gained from your membership of the BWBC?

Lots of friendship and also better understanding and appreciation of wine. A lot of satisfaction that I have been able to return some good as in my social & committee involvement.

How did you become interested in wine/beer?

Always enjoyed a glass of wine or beer.

What are your favourite wine/beer styles and why?

Reds preferably because I enjoy a full bodied style of wine.

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

Coonawarra . Exceptional quality of wine from this district.

What is your most memorable wine/beer related experience.?

Enjoying 1975 Penfolds Grange at my wife's 60th birthday. Best wine I have ever tasted.

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.

Part of the Bampton group. We make Cabernet or Shiraz, quantities vary from 900ltrs to just over 2000ltrs

If you make wine and/or beer, what has been your best results and worst results and why? How long have you been making beer and/or wine for?

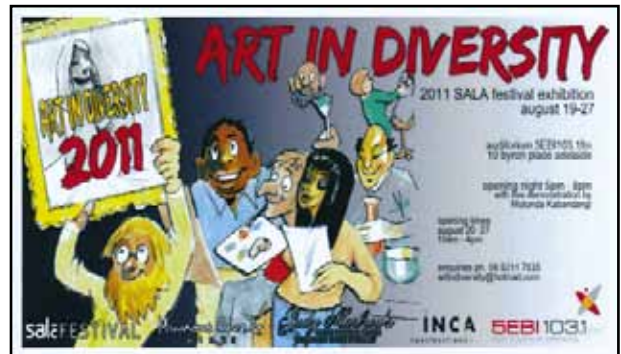
We have won several awards at the ANAWBS judging. I have been part of this group 2003.

Please provide any further information you would like to.

I enjoy the wine club mostly for the type of persons the club has attracted, and our friendly interaction it is as good as you can get at any club.



This is the first of what we hope will be a regular feature of the newsletter.



I would like to thank all members and partners of the Blackwood BWBC for attending our Art in Diversity SALA Festival Art Exhibition on Friday 19th August at the Studios of EBI 103.1 FM. I would also like to thank Bill & Tony of Minnow Creek Wines for presenting such a selection of fine wines for tasting on the night. Thanks again.
Jim A Hay.

Missing

The Club's Zork press has gone missing. If you have borrowed it or know of any one who may have used it recently please contact our property officer Glenn Snook 8278 2177.

Property Officer

Unfortunately Glenn Snook has had to resign as property officer for personal reasons. If you need to borrow club equipment or gain access to the club storage room please contact Bob Morton.

Members' Duty Roster 2011

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.**

Sept	Oct	Nov
Matt Carter	David Clarke	Brian Cloudesley
Paul Hakendorf	David Hamilton	Jim Hay
Robert Keen	Manfred Kurmis	Roger Pounder
John Plate	Steve Potiuch	Dean & Maeve
David Strachan	Mark Stueve	Swinden
Richard Williams	Des Williams	Andrew Williams

2011/12 Committee

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

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 Officer	Bob Morton	8370 3390
Library	Ron Holmes	8278 8056

Life Members

Chris Bills, Bill Ekins, Ron Head, Bob Morton, Steve Potiuch, Glenn Snook.



Adelaide Restoration Centre features an extensive gallery of house fittings and fixtures from Victorian through to Art Deco and into the 21st century. Whether you wish to create the stylish charm of a modern design or re-create the classic beauty of the old world.

**Adelaide Restoration Centre 32 Magill Road Norwood SA
8363 0708 www.oldadelaide.com.au**

2011 Social Events



Oct Bus Trip - 30th October

Adelaide Hills

Contact Steve Potiuch for bookings

ANAWBS Presentation Day - 9th Oct

End of year Lunch - Dec 4th

Balckwood Football Club

Full information will be published in later newsletters.

Yeast available

In addition to the yeast advertised in the last newsletter we have about 400g of 2226 yeast available through David Lewis. This has been donated to the Club by Harry Van Borg. It is particularly for Cabernet Sauvignon and Merlot.

BWBC Photographers



-To add interest to our 2011 current vintage night it has been suggested that we have a current vintage photography exhibition. This is open to all members of the club to show their pictures of club activities during 2011 or any other wine or brewing related images. The

pictures can either be submitted as prints, jpeg files for projection or slides (if you still shoot film).

Blackwood Winemakers and Brewers Club Inc.

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 Deadline

2nd Wednesday of each month.

Contact David Tulloch

davidt@internode.on.net



Laboratory Wine Analysis

GRAHAM STALLARD

BACHELOR AGRICULTURAL BUSINESS (WINE) — ASSOC. DIP. WINE MARKETING

Label Design — Wine Education

27 White Ave., Lockleys — Phone: 8352 3714



Blackwood Winemakers and Brewers Club Inc

WINE ORDER FORM

Please return this form, with payment, to;

Steve Potiuch
14 Woodworth Street
Blackwood SA 5051

	No. of doz.	Cost
2008 Shiraz @ \$85.00 per dozen		

Payment must be made at the time of ordering and can be made by cheque or Direct Transfer to the BWBC Bank Account

Please make cheques payable to:

“Blackwood Winemakers and Brewers Club Inc.”

Electronic Transfer to the BWBC bank Account

BSB 105-900 A/c No. 137298740 Please include your name in the details and let Steve know you have paid by electronic transfer.

Name: _____

Phone: _____