



BWBC

Beer Night

news

September 2013

Blackwood Winemakers and Brewers Club Inc.



WINERY TOUR

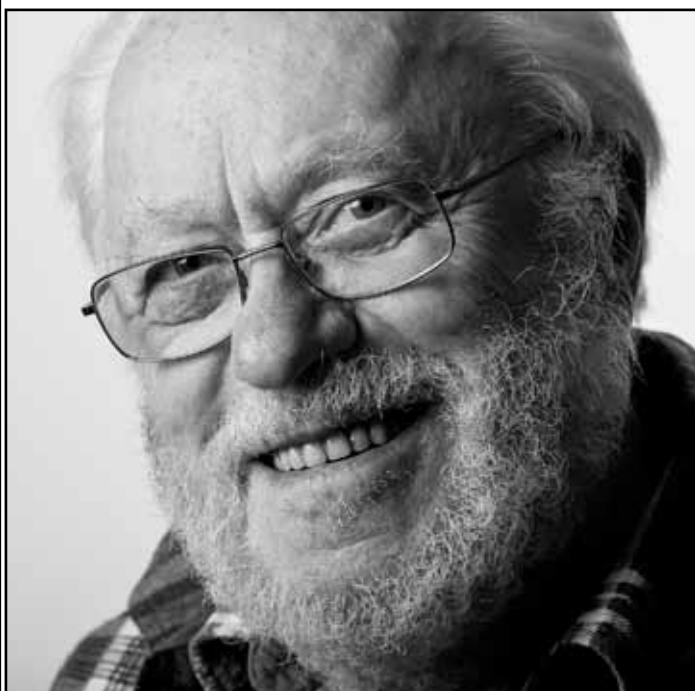
SUNDAY 20th
OCTOBER

The bus is full and in fact overflowing. We are not accepting any more for the bus trip. There may be some who have put their names down but not made a firm commitment. **We are asking everyone to prepay for this trip and pay by or at the September 18th meeting. If you are unable to attend the meeting you MUST contact Steve Potiuch on 82785718 to confirm that you are going** – failure to confirm will result in forfeiting of your place on the bus. It is only \$25 per person.

We have also expanded the Menu for lunch at the McLaren Vale Hotel – in addition to Roast of the Day, Chicken or Beef Schnitzel & Fish we are also adding Caesar Salad (which can be made vegetarian) and Salt & Pepper Squid. We will be pre-ordering the meals and there will be an order form at the September meeting to make your choice of meals. Also there is BYO with a \$10 corkage. Members can bring their own wine and pay corkage or buy drinks from the bar.

Just a reminder that the bus will be departing at 8.45am from the normal place on Shepherds Hill Road opposite the Shell Service Station.

A full itinerary for the trip was in the August Newsletter.



Bill Selge, a long term and valued member of the Blackwood Winemakers and Brewers Club Inc, passed away on September 8th.

Bill was travelling overseas with his partner Barbara. Near the end of August he suffered a major stroke and was hospitalised in Morocco, where he passed away.

At this stage the funeral is most likely to be on Monday 23rd September, but is not fully confirmed due to his body needing to be returned to Australia.

For more details please contact Bill's son, Michael Selge 0401 768 392

He will be sadly missed.

Next Meeting Wednesday September 18th 7.30pm

Speaker - Chris Bills
Beer making - the full mash approach

Competition
Beer and Stout

Competition Results

Vintage Red wine 4yr and older

1st David Lewis 17pts - 2006 Cabinet/Shiraz

2nd David Lewis 16.5pts - 2007 Shiraz

3rd Tony Iaccarino 15.5pts - 2006 Shiraz

Judge - Stephen Bennett

(Stephen Bennett Wine Consultancy)

New Members

The committee has formally approved the membership of

Errol Hepworth

Peter Vigants

Welcome to our new members, please introduce your self to them and make them feel at home in the club.

Winter Wine Sales

The Club has managed to get further supplies of wine for sale all at great prices.

Accolade (formerly Hardy's)

Sparkling Chardonnay Pinot Noir	SOLD OUT
Sparkling Shiraz	SOLD OUT
Unlabelled Sauvignon Blanc Semillon	\$70 per doz

Heartland Wines

2010 Stickleback Red	SOLD OUT
----------------------	----------

Please contact Steve on 8278 5718 or 0412693394 if you would like to purchase any of these Wines – only very limited supplies left.

Blackwood War Memorial Hall

Quiz Night

Sat 2nd Nov 7pm

Tickets \$10 each.

Please consider coming along and bringing some friends. There will be tables of ten and it is BYO supper and drinks. We need to make up a BWBC table. BWBC members were the winners in 2011.

BWBC Trophies

Its that time of the year again when we need to gather all the club trophies together and prepare them for the 2013 winners. The presentation day will be at our Christmas function on December 1st. If you were lucky to be awarded a trophy last year could you please return them to the committee at the next meeting.

Winemaking information on the net

The Washington State University in the US has a number of publications on winemaking available through the following web address: <https://pubs.wsu.edu/>

Some of the publications are available as free downloads. For example:

Fining of wines

<http://cru.cahe.wsu.edu/CEPublications/em016/Em016.pdf>

lactic acid bacteria

<http://cru.cahe.wsu.edu/CEPublications/xb1026e/xb1026e.pdf>

Home winemaking

<http://cru.cahe.wsu.edu/CEPublications/eb0719/eb0719.pdf>

Information about this site was from Bob Morton.

If you have other sources of information that could be of interest to members please let the editor know.

On my recent trip I came across a historical reference to an 1898 dinner in Norseman. I was particularly interested in what people were drinking in those days.

In May 1898 Sir John Forrest was persuaded to visit Norseman to discuss the possibility of extending the new Perth to Coolgardie railway. It was a grand occasion during which the Premier was wined and dined and presented with a golden shield made from Norseman gold.

The menu for the dinner was

Soup

Clear Soup a la Belenne

Bisque of Lobsters

Fish

Mayonnaise a la Osborne

Prawns in Aspin

Entries

Puree of Hare a la Trios Freres

Larke a la ripon

Nectarines of foi gras a la Belle

Lamb cutlets a la Richmond

Oyster Patties

Joints

Saddle of mutton

Suckling Pig

Poultry

Chicken, Turkey, Goose, Duck

Sweets

Gateau a la Matter Nice

Coconut Cakes

Tipsy Cake

Raspberry Cream

Strawberry Cream

Apricots en Surprise

Sandwich a la Victoria

Eggs a la Tartare

Olives a la Turenne

Cheese Straws

Coffee

Wine List

Chablis

Sherry

Claret

Hock

Reisling

Port

Champagne

-Pommery

-Heidsiek

English Ale and Stout

Norsman and Esperance Ale

Benedictene

Chatreuse

After working their way through that lot, Sir John probably forgot what he was there for.

Norseman got its railway but not till 1909.

Could be a good menu for the next BWBC Dinner.

Is anybody making hock?



Member profile

Chris Loveless

Chris is one of our newest members and practising wine maker.



Chris picking Pinot Grigio grapes

What are your interests/hobbies?

I like wine making and the history behind it. I also like fishing, bush walking and travelling.

How did you come to join the BWBC?

I wanted to share my wine making experiences with others who were also passionate about wine making. A friend told me about the club and after a quick internet search found the club's web site and joined.

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

I joined the BWBC in December, 2012 and was very impressed with how well organised the club was run. I have enjoyed the sharing of the knowledge of wine making and hope to improve my skills and continue to meet like minded people.

How did you become interested in wine/beer?

I was looking for a new hobby when I finished work. I like making things and thought making wine would be a great way to spend some time with family and friends and enjoy the fruits of my hard work! I am fascinated with the history of wine and how techniques have changed over the thousands of years of wine making.

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

I like a number of styles and over time it changes. Currently for reds I like Shiraz (old favourite) but recently I have been drinking more food wines like Nebbiolo, Barbera and Tempranillo. My favourite white wine is currently Pinot Grigio, I think it is increasing in popularity over Sav Blancs. I prefer the less acid and more fruitiness of Pinot Grigio.

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

I have a few regions I like wines from.

Australia: Adelaide Hills for the cooler climate reds and whites.

France: Alsace for great whites such as Gewürztraminer.

Spain: Cigales near the city of Valladolid for rich Tempranillo.

Italy: Piedmont area North West Italy for Barolo, Nebbiolo and Pinot Grigio.

Chile: Casablanca Valley near Santiago for full bodied Syrah and Merlot

What is your most memorable wine/beer related experience?

A number of years ago I did the Penfold's Magill Estate wine tour. We visited the home of Dr Penfold and the winery and learnt the history of the company. At the end of the tour we tasted 6 top wines, the last being Grange. My favourite was the Bin 707.

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 make my own wine with the help from family and friends for picking, bottling and.... drinking. Last year was my first year, I produced 22 dozen bottles of Nebbiolo. This year 14 dozen bottles of Pinot Grigio and I have approx. 280L of McLaren Vale Shiraz in the tank with some medium toasted French oak staves.

To give away

Champagne corks and foil caps
contact Glenn Snook 8370 3390

For sale

Heat shrink caps available contact
David Lewis 8277 5053

Lost

Tony Iaccarino lost a burgundy coloured carry bag at the August meeting. If anyone has it could they contact Tony 8296 3870. He would love it back.

2013 Meeting Program

October ANAWBS – Club Medal/Trophy winners
November To be announced



Our resident Technical Officer has been doing some house renovations

He is either an incompetent plumber or has so much wine in his shed he doesn't know what to do with it. I suspect the latter. ed

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.

September	October	November
Mike Butcher	John Callus	Bob Carmichael
Brian Ferris	Jonathon Ferris	Helen Glasson
Tony Iaccarino	Arthur Ingram	Greg Jackson
Bob Morton	Bill Neubauer	Mario Nocita
Pat Vartuli	Jan Skjemstad	Glenn Snook
		Rob Walker

2013

Social Events



ANAWBS - presentation day 6th October
October Bus Trip - 20th October Southern Vales

Wine Bottling - Friday 15th November

Presentation Day - Sunday Dec 1st 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 salad to share, N-Z please bring a sweet 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

See later newsletters for more details

Blackwood Winemakers and Brewers Club Inc. 2013/14 Committee

President	Brian Ferris	8278 6227
Secretary	Chris Bills	8370 6279
Treasurer	Steve Potiuch	8278 5718

Committee Members

Richard Blake	Deputy President and Speaker Co-ordinator	8278 5530
David Lewis	Technical Officer	8277 5053
Ian Maxfield	Membership	8370 5400
David Tulloch	Newsletter	8270 1907
Des Williams		8370 2363

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



www.bwbc.org.au

ANAWBS News

Delivery of Entries

Winequip: Friday 20th September

Waite Campus: Monday 23th September

Volunteers are needed for the following days

Monday 23 September - sorting entries

Tuesday 24 September – sorting entries

Friday 27 September – Beer Judging

Saturday 28 September – Beer Judging

Tuesday 1 October - Wine Judging

Wednesday 2 October - Wine Judging

Sunday 6 October – Presentation Day

I have a roster with some names on but we need a few more.

If you are able to help out at ANAWBS any day or morning 9am -1pm or afternoon 1pm-5pm can you please contact

Ian Maxfield

Phone: 08 83705400 Mobile: 0434353751

Email: maxie30@bigpond.com

This year only people who are on the roster will be entitled to a free lunch at the Lirra Lirra Cafe.

Full details for ANAWBS can be found on the web site www.anawbs.org.au

34th Australian National Amateur Wine & Beer Show

Australia's Premier Competition for Amateur Winemakers and Brewers

Over 40 top wine and beer judges.

Written feedback for every entry.

Wine Classes

Including Sparkling and Fortified
Non-grape wines
Cider

Beer Classes

Including
"Mash Paddle" full grain competition

Label Competition

Traditional and Modern classes

Major Trophies

Awards for Best Wines and Beers as well as most Successful Exhibitors

Entries Close

Adelaide: Monday 23rd September 2013

Interstate: Thursday 12th September 2013

Presentation Day

Sunday 6th October 2013 1pm

Charles Hawker Lecture Theatre

Waite Campus

University of Adelaide

Urrbrae SA

Further Information &

Entry Forms

Secretary

anawbs@ananwbs.org.au

or visit our web site



ANAWBS Sponsors



SCARPANTONI
WINES OF MCLAREN VALE

