

BWBC newsletter

Next Meeting
Wednesday
September 21st
Start at 7.30pm

Geoff Patritti
Patritti Wines
Patron of BWBC

September
Competition
Beer Competition
Ale and Larger

Competition
Results

Page 2

Whisky Tour &
Wine Sales

Page 3

Bus Trip
Presentation Day
ANAWBS

Wine Bottling
Page 4

*Banner photo: Spring and the next
vintage is under way*

Geoff Patritti - Patritti Wines

Our guest speaker this month will be the club patron Geoff Patritti from Patritti wines.

The Patritti Story

In 1925, a 25 year old Giovanni Patritti boarded a ship at the port of Genoa and left his Piedmontese village of Carrú for a brighter future. Despite the heartache of leaving his large, winemaking family he felt compelled to embark on the risky yet exciting voyage. He believed he was on his way to America to meet his sister. Instead, he landed in Port Adelaide, Australia.

Giovanni was one of the first Italian migrants to land here. With not a word of English and only the clothes on his back, Giovanni managed to gain employment swiftly – selling ice-cream at the gates of the Botanic Gardens on North Terrace, Adelaide. Our father was quickly struck by the colony's lack of fine table wine and the dominance of beer in Australian society. He observed the abundance of sunshine and fertile soils south of Adelaide and immediately noted the land's suitability for quality wine production. Just one year later, Giovanni



(whose name had quickly changed to the more Australian 'John') was leasing vineyards in the Brighton District, 15km south of Adelaide city, and making wine for the 'new Australians.' By the early 1930's Giovanni had built a winery with his best friend, Cristiano (Jimmy) and by the late 1940's, he owned a number of vineyards surrounding the winery.

They began trading to customers in Adelaide and Melbourne. Until 1947, Giovanni (John) & Cristiano (Jimmy) ran a winery electricity-free – no mean feat. From the late 1920's until the 1960's, our father predominantly made dry red table wine and fortified. Throughout the 1940s and 1950s large quantities of Patritti wine was shipped in wooden barrels to communities of Italian and eastern European migrants who sought European-style wine to consume with their meals. Patritti barrels could be found in regional towns such as Andamooka, Cooper Pedy, Alice Springs, Griffith, the Queensland cane fields (Innisfail) and Melbourne. Flagon sales of table wines in Adelaide were also high.

In the 1950's, population growth and demand for housing around our winery meant that much of the land utilised previously for food and wine production (the



area was known as the Garden of Adelaide) was converted to residential land. Sadly, our vineyards were acquired to meet the needs of the growing community. In 1960 we purchased land in the McLaren Vale region. Our 50+ year old vineyards in Tatchilla (Grenache) and Blewitt Springs (Shiraz) are highly regarded and the fruit is sought after by fellow winemakers in the region.

Our founder and father passed away in 1968, aged 68. He built a legacy that his immediate family continue to run with pride and adoration for his courage, innovation and sheer hard work.

Diversifying the Patritti wine business

In the 1970's, our family business model changed quite drastically. Giovanni's three sons Peter, John and Geoff were now entrenched in the running of the family business. The sons (being in their late 20's and early 30's), were full of energy and inspiration.

Australians were now truly developing a taste for table red and white wine (as opposed to beer, spirits and fortified) and vineyard plantings soared. Exports of Australian wines were still minimal therefore Australia acquired a serious wine grape glut by the mid 1970's.

Out of a need to diversify and continue business growth, Giovanni's sons John and Geoff came up with an ingenious and resourceful solution – one that has remained Patritti's unique point of difference for more than 40 years. Patritti began crafting 100% natural, non-alcoholic, sparkling grape juice – from wine grapes. The first batch of non-alcoholic juice was made in 1974. What was produced and bottled during the 1974 vintage proved to be so popular that it sold out very quickly. In the 1975 vintage, the quantity of juice produced was quadrupled and also sold out prior to the next vintage. Now, 40 years on, Patritti shipped more than 100 20' containers of juice to various export markets last year – a company record.



Giovanni Patritti, left: a very new Australian, selling ice cream by the Adelaide Botanic Gardens gates in the late twenties.

Extract from "The Patritti story" www.patritti.com.au
For more of the story and photos go to the web site www.patritti.com.au



Red Wine 4yr and older Competition Glenn Snook Trophy

1st	Bempton Estate	2012 Shiraz	17.75
2nd	Bempton Estate	2008 Shiraz	17.00
3rd	David Lewis	2012 Lyndock Shiraz	16.75

Number of Entries 9 Wine ages 2007 - 2012
Judges

Dan Traucki - Wine Assist
Stephan Bennett - Wine Consultant



It's Gold and Silver at Marananga

The 13th Marananga Wine Show, initiative of the Gnadenfrei Lutheran Church at Marananga, was held on the 27th of August. This annual event hosted in the historic Seppeltsfield Distillery, is the only sub-regional wine show in the country. The uniqueness of the Marananga Wine Show is in the regionality of the wine entries with only wines produced from grapes grown in the western Barossa eligible for judging. This year there were around 120 entries.

BWBC Member, David Lewis, who makes wine from the grapes sourced from his friend Peter Neldner's vineyard in the Marananga region, was awarded the trophy for the -
Best Dry Red Blend Wine of the show for his Rendlen Ridge 2014 cabernet/shiraz. This wine received a silver medal and his Rendled Ridge 2014shiraz received a gold medal



Well done David.



Adelaide Hills beer named best in the world

Prancing Pony Brewery's India Red Ale was this week awarded the Supreme Champion prize at the International Beer Challenge in London after claiming the Trophy for Best Ale Above 5 per cent abv. The India Red Ale is based on "American Imperial Double Red Ale", according to the British Ale Style Guide. With a dark red brownish colour, a firm creamy head and lots of fruity aromas on the nose, it has a big, malty body with late bitterness.

Established in 2012, Prancing Pony Brewery moved to its current location at Totness (near Mt Barker) in 2015 and has gone from strength to strength. The timing is ideal for the brewery, located at Totness, coming just months after it installed a 30-hectolitre BrauKon brewhouse, which has enabled it to boost production to up to 3 million litres a year – 20 times its previous capacity.

It was the first time Prancing Pony had entered the International Beer Challenge, where its stablemate Black Ale collected a silver medal.

Prancing Pony beers are available in more than 600 outlets in Australia and are exported to the UK, Hong Kong, Germany and Singapore.

Prancing Pony ship their product refrigerated, which is an extra cost, but it just ensures you end up with a really good product at the other end.

At our meeting in March 2015 Frank Samson gave us a very enthusiastic talk about his brewery, brewing methods and a tasting of their excellent beers.

The Prancing Pony Brewery is located at 42 Mt Barker Road, Totness SA
www.prancingponybrewery.com.au



Richard Blake, who was the speaker co-ordinator in 2015 sent the following email to Frank on behalf of the BWBC membership.

Hi Frank,
On behalf of the Blackwood Wine Makers and Brewers Club I want to congratulate you on being awarded the Supreme Champion Beer at the International Beer Challenge in London. It is a great win for you and reflects the hard work you have put into your brewing. We enjoyed the night you spoke at our club and the tastings that followed. Best wishes from us all.



CPR Training

The committee is organising, for interested members to attend, a 3 hour CPR training course conducted by St John Ambulance at its Unley training centre. This CPR course provides the knowledge and skills required to maintain life in an unconscious patient until medical aid arrives.

The committee believes that this training is vital for the well being of the club members and will pay for the training costs.

The course content will be

- DRSABCD Action Plan.
- Legal issues and infection control.
- Management of the unconscious, breathing patient.
- Management of the unconscious non-breathing casualty, using Cardiopulmonary Resuscitation (CPR) on an adult and infant; and the use of an Automated External Defibrillator (AED).
- Managing a choking casualty.

A Statement of Attainment will be issued for successful completion of this course for the following unit:
HLTAID001 : Provide Cardiopulmonary Resuscitation

It is proposed that the course will be run on either Monday 6th Feb or Thursday 9th Feb 2017.

If you are interested we still have some vacancies available. Please contact the committee for further details.

Whisky - Wine - Beer Tour of Tasmania

Richard Blake has been working on an idea of an extended BWBC bus trip for 2017.

This exciting tour will not only take in visits to distilleries, wineries and breweries but will include some of the other great highlights of Tasmania.

The draft of the itinerary was included in the April Newsletter. If you are interested in this great tour, please contact Richard Ph 8278 5530, he would like some indication of numbers before the end of October.



Presentation/Christmas Function

The 2015 BWBC Presentation/Christmas Function will be held on Sunday 4th December 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.





2016 BWBC Wine Bottling Day

Scarpantoni Wines
Scarpantoni Drive

McLaren Flat

Friday 4th November 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

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 and help. It's also a great social day. Lunch will be provided. To make this bottling a success we need every club member to sell some wine, and we would like wine to be preordered and paid for and if possible picked up on the day.

This is the clubs major fund raiser for the year and we urge all members to sell the wine, whether to friends, family or purchase for oneself.

An order form is attached to the newsletter. Tasting Notes will be available soon.

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.



2016 Bus Trip Clare Valley October 29th -30th

The bus trip is fully booked. Full payment (\$170 per person) for the trip must be made by the October meeting. If you missed out put your name on the waiting list.

Full details of the bus trip were in the July newsletter

Wine Sales



The Pawn - El desperado Pinot Grigio
\$95 per doz.

See the March newsletter and email for more details and tasting notes

SELLING FAST - ONLY 4 DOZ AVAILABLE

Now that spring has returned its time to celebrate with a cool glass of Pino-Grigio.

Contact Ian Maxfield 0499 039 132 to order.



ANAWBS 2016

The success of ANAWBS relies on volunteers to help on the competition days. If you can spare some time on any of the days listed, either morning, afternoon or both please contact Ian Maxfield at the next BWBC meeting, mobile 0499 039 132. If you volunteer for a full day, lunch will be provided. It's a great opportunity to be involved in the competition and be able to taste some great beers and wines.

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Date	Time
Monday 19th September	9am - 4pm
Tuesday 20th September	9am - 4pm
Saturday 24th September	9am - 4pm
Sunday 25th September	9am - 4pm
Monday 26th September	9am - 4pm
Tuesday 27th September	9am - 4pm
Wednesday 28th September	9am - 4pm
Saturday 1st October	9am - 4pm
Sunday 2nd October	11am - 4pm



ANAWBS

Important dates for entries

Entries can be dropped off at Winequip, 12 Hamilton Terrace, Newton SA up till Friday 16th at 5pm or

The Waite Institute, Wine Laboratory - General Teaching Lab 7d (map ref F2), Southern Barns (next to Sensory Lab) Monday 19th September 9 - 4pm or Tuesday 20th 9 - 12 noon (Late entries will not be accepted)

(Refer to map at www.adelaide.edu.au/campuses/map-scurrent/waite.pdf)

Entries can only be accepted at the Waite on these days DO NOT send entries to the Waite at any other times.

ANAWBS Presentation Day

1pm Sunday 2nd October 2016

Charles Hawker Lecture Theatre, Waite Campus, University of Adelaide, Waite Road, Urrbrae, SA (map ref E2) \$10:00 Entry Fee includes a Souvenir Tasting Glass Public Tasting of the Wine Entries at 2:30pm.

(Refer to map at www.adelaide.edu.au/campuses/map-scurrent/waite.pdf)

For more information and entry forms go to www.anawbs.org.au



ANAWBS Sponsors

Please support them.



SCARPANTONI
WINES OF MCLAREN VALE



WOODSTOCK
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.

*Sept	*Oct	Nov
Victor Cardillo	Bob Carmichael	David Carpenter
Helen Glasson	John Godden	Paul Hakendorf
Tony Iaccarino	Malcolm Snell	Shirly Jansen
Mario Micarone	Rob Walker	Bob Morton
Jan Skjemstad	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 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

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

