



BWBC

Another Year
Another Vintage

news

January 2012

Blackwood Winemakers and Brewers Club Inc.

AGM 2012

The BWBC AGM will be held at our February meeting, 15th Feb. Nominations for committee places are now open. Please contact Bob Morton 8278 5916 if you would like to stand for election or nominate another member for the committee. Nominations can be made at the January meeting. The annual subscription fees for the club will be set at this meeting and all members must pay their subscription by the May meeting to remain a financial member.



Lallemand Australia has moved to a new office, warehouse and distribution centre to better service the wine industry trade requirements and our distributors throughout Australia, New Zealand and South East Asia.

Incorporated into this change, Lallemand Australia will be transferring our South Australian, retail "Cash Sales" (non wine industry trade) business to Winequip Pty Ltd: Adelaide warehouse

Effective from 1st Jan 2012, all of Lallemand's retail, cash sales (non wine industry trade) will be serviced by Winequip Pty Ltd

Winequip Adelaide
12 Hamilton Terrace Newton, SA 5074
Telephone: 1300 882 850, or 08 8365 0044

Wine Sales



The Scarpantoni Shiraz that was bottled on the 9th September is still available at \$85.00 per dozen. The club still has 74 doz to sell, this is only 1 doz per member. Please promote this excellent wine to all your friends and colleagues.

The committee would like to have it cleared out of Steve's pool room as soon as possible.

Chairman Bob giving his end of year report



Next Meeting Wednesday January 18th 7.30pm

No competition this month

BWBC COMPETITION RESULTS 2011

Bob Ellis Interclub Challenge Trophy (1983)

Dry red grape other than current vintage

First: Mario Nocita Pinot Noir
 Second: Glenn Snook Shiraz
 Third: Jack Van Reyen Cabernet sauvignon

BWBC Fruit Wine Competition (Ron Ophel Trophy 1983)

First: Michael Lineage Sparkling Quince 1.8 pts
 Second: Tony Iaccarino Plum Wine 17.5pts
 Third: Andrew Williams Banana Sauterne 16.0pts

BWBC Sparkling Wine Competition (Ron Head Trophy 2000)

First: Richard Blake Apple Cider 18.0pts
 Second: Michael Lineage White Shiraz 17.0pts
 Third: Wattiparinga Group Chardonnay 16.0pts

BWBC Label Competition

First: Wittunga - Brian Cloudesley
 Second: Michael Lineage
 Third: Wattiparinga

BWBC Fortified Wine Competition (Glen Davies Trophy 2000)

First: Brad Dawson Muscat 17.5pts
 Second: Glenn Snook Tawny Port 17.0pts
 Third: Glenn Snook Tawny Port 16.5pts

BWBC Liqueurs Competition (Barry & Gwen Freeman Trophy)

First: Chris Bills Cumquat & Lemon 16.0pts
 Second: Chris Bills Prune Liqueur 15.5pts
 Third: Jack Van Reyen Crème de Menthe 16.0pts

BWBC 1 to 3 year old Shiraz Competition (Jack Van Reyen Trophy)

First: David Clarke 19pts
 Second: David Lewis 18.5 points
 Third: Bempton Group 18.0pts
 Third: David Lewis 18.0pts

BWBC Current Vintage White Wine Competition (Inaugural Committee Trophy 1978)

First: Wattiparing Group Semillon 16.5pts
 Second: David Lewis Chardonnay 16.0pts
 Third: Mike Butcher Verdelho 15.5pts

BWBC Current Vintage Red Wine Competition (President's Cup 1978)

First: Glenn Snook Shiraz 17.8pts
 Second: Michael Lineage 17.4pts
 Third: Michael Lineage 17.0pts

BWBC Red Wine 4 Years or Older (Glenn Snook Trophy)

First: Tony Iaccarino 2006 Shiraz 17.0pts
 Second: Glenn Snook 2005 Shiraz 15.5pts
 Third: Jack Van Reyen 2006 Shiraz Blend 14.5pts

BWBC Beer and Stout Competition (1978)

First: Chris Bills 45.0pts
 Second: Chris Bills 42.0pts
 Third: Richard Blake 40.5pts

BWBC 2010 Wine-maker of the Year

Glenn Snook



ANAWBS 2011 Most Successful Winemaker

Wattiparinga Group





Member profile

David Lewis



The gentleman winemaker

Where did you used to work?

In engineering at ADS 7(10) now retired.

What are your interests/hobbies

Wine making and any party associated with wine drinking. New technologies, wine chemistry.

How did you come to join the BWBC?

It's David Strachan's fault... he was kind enough to drop off a prize from the 2005 ANAWBS and suggested I come along to a club meeting that night which I did.

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

A great social club and many friendships have been made, and being on the committee I hope to contribute to the club.

How did you become interested in wine/beer?

I have always been interested in the science of wine making and all wine varieties and have also made a number of kit beers. A close friend who had planted

a vineyard of shiraz near McLaren Vale suggested I should try wine making. He would supply the grapes, I make the wine and we share the spoils! That was the start of a very steep learning curve.

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

Shiraz, cabernet, grenache, chardonnay, mainly because I have access to these grape varieties but still enjoy drinking a wide variety of white and red wines.

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

I know each region has a reputation for a certain style but I think you can find great wines in all areas, eg. Two cabernets from the McLaren Vale won successive Jimmy Watson Trophies and in a recent Sauvignon Blanc competition, of Australia versus New Zealand by Choice Magazine – Shaw & Smith of Adelaide Hills came first.

What is your most memorable wine/beer related experience?

At a BBQ we were having one of my friends had just acquired the lease of the Clovercrest Tavern and to celebrate he brought along a bottle of Grange (your typical BBQ red) but we told everyone else it was filled with cask wine!

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?

A close friend who has a vineyard in the Barossa supplies the hand picked grapes (I hate picking!) I make the wine and 2 years later return to him half of the wine bottled and labelled. This year resulted in 700 lt of shiraz and 450 lt of cabernet and 100 lt of chardonnay.

If you make wine and/or beer, what has been your best result and worst result and why?

And how long have you been making beer and/or wine for?

The best result was the 2005 ANAWBS – 7 trophies (4 gold, 2 silver 1 bronze) – worst result... 2011 ANAWBS (1 silver & 3 bronze) and I think the reason was that due to a very difficult 2009 vintage and because of other commitments I slacked off on quality control. It is becoming apparent that one needs to be a lot more vigilant when dealing with lesser quality fruit.

I started making wine in 2001 and in 2002 I won my first bronze medal at ANAWBS for a Grenache – I nearly fell off my chair!



Following the huge success of the first edition, Cellar Door Wine Festival – Adelaide is back from Friday 24 to Sunday 26 February 2012!

Wine enthusiasts can explore 12 iconic South Australian wine regions and enjoy unlimited tastings from more than 150 wineries from the convenience of one location, the Adelaide Convention Centre in the heart of the city.

Showcasing their wares will be a collection of producers of some of the yummiest food in South Australia, and at our Regional Farmers Market, visitors will be able to indulge themselves in all sorts of barbecue temptations, platters of regional produce and fresh salads. Why not grab a coffee and a sweet treat at the Bracegirdle's Cafe whilst deciding which region to explore next?

Visit the ever popular 'Varietal View' feature area to sample wines based on variety and learn about their unique qualities by our trained wine educators.

Take part in one of the many Master Classes on offer, whether you're a wine pro or just enjoy a good drop, there's one to suit every taste and level. Master Classes sold out in 2011 so be quick to book your seat!

Live entertainment throughout the Festival will ensure you are immersed in the atmosphere. Why not bring the whole family? The kids will love the Kidz Zone which features face painting and colouring in competitions.

Avoid the line at the ticketing gate, buy your ticket as soon as they become available in November and get in first to the best cellar door wine festival South Australia has to offer!

Bad press for wine competitions

People who run wine competitions around the U.S. must wish they never heard the name Robert Hodgson. Hodgson, a winery owner and retired professor from Cal State University (Humboldt), recently embarked on a new career: statistically debunking the reliability of wine competition medal awards.

Earlier this year, he published a study in the scholarly Journal of Wine Economics (who knew?). He concluded something that many winemakers and critics have long suspected: which medals wines get at competitions depends at least as much on who does the judging as on the wine itself.

Over four years, Hodgson tested 65 panels of judges at the California State Fair Wine Competition by slipping three samples from the same bottle into large judging flights.

The results? Fewer than half of the panels consistently gave the same wines the same medal. In one extreme case, a panel rejected two samples of a wine and awarded the third a double gold.

Individual judges performed far worse than the groups. Just 10% of them consistently voted the same medal to the same wine.

Last week, Hodgson stomped his other foot. In a new article that's lighting up online discussion groups nationwide, he examined over 4000 wines entered in 13 major wine competitions. His devastating indictment: The probability of winning a Gold medal at one competition is stochastically independent of the probability of receiving a Gold at another competition, indicating that winning a Gold medal is greatly influenced by chance alone.

Among 2440 wines entered in more than three competitions, 47% (1142) took at least one gold medal. For those, like me, who frequently question the medal madness, that number alone calls the entire process into question.

Wherever Hodgson looked, he found inconsistencies. Among them:

84% of the 1142 gold medalists received no medal at all in at least one other competition. In other words, one panel's top wine was rated sub-par by another. Not one wine that entered four or more competitions received gold medals at all of them

Of 375 wines that entered five competitions, 132 (35%) won a gold medal somewhere along the way. But just six took gold at three competitions, and none at four or more. And 98% of those gold medalists also got a bronze medal or no medal at all in at least one other competition.

\$10 subsidy for BWBC members.

Give a copy of your ticket or receipt to Steve and receive a \$10 refund. Maximum of \$20 per member. Contact other members to make up a group.

The median correlation between results at any two of the 13 competitions: 0.10. The high correlation: just 0.33.

Hodgson drew three conclusions:

- There is almost no consensus among the 13 wine competitions regarding wine quality.
- For wines receiving a Gold medal in one or more competitions, it is very likely that the same wine received no award at another.
- The likelihood of receiving a Gold medal can be statistically explained by chance alone.

Blogger Joe Roberts (1 Wine Dude) has since lobbed a few grenades in Hodgson's direction, calling his statistical analysis "pseudo-science" and "bordering on being totally irresponsible".

One major issue: lumping together 13 competitions may illuminate inconsistencies among them, but obscures whether those inconsistencies exist simply because the study compares some competitions that do a great job picking top wines with others that don't. Meanwhile, other wine writers like Alder Yarrow at Vinography are saying "I've always told you so" when it comes to wine competitions.

Around here, the advice has always been: Drink what you enjoy, or get advice from folks whose palates you trust. Always keep in mind that most competitions exist for wineries to use as marketing tools, not for consumers to trust as buying guides.

From Michigan Wines www.michwine.com



CONEGLIANO, Italy

PROSECCO came down from the hills of Treviso after World War II, making a name for itself in the chic cafes of Venice, and later around the world, as a fresh, simple and appealing sparkling wine.

But lately it's become a lot less simple. Two years ago, a new area for prosecco production was created in the flat valley extending into the Friuli region, and this has encouraged winemakers in the original zone to set their wines apart from the new ones.

In the new area, which encompasses nine provinces, most vineyards are large and their permitted yields high, and the vines can be mechanically harvested, all

of which facilitates more-generic, lower-priced wine. Here in the original zone, amid the steep conical hills between the towns of Conegliano and Valdobbiadene in the province Treviso, most of the tiny plots carved out of the twisted earth centuries ago continue to be worked by hand by independent farmers. This area, now called prosecco superiore and designated a Denominazione di Origine Controllata e Garantita (D.O.C.G.), the highest level in Italian wine, is a complex mosaic of microclimates. Many winemakers are trying to showcase these distinctions, with noteworthy results.

While most prosecco is nonvintage, enabling producers to blend wine from the previous year, more and more superiore wineries are making a millesimato, in which all the grapes must be from one vintage. Moreover, a new system called rive indicates vintage-dated proseccos made entirely of grapes from a single town or hamlet.

"Every hillside — or rive, as we say in dialect — has a name, and each offers small particularities in pedoclimatic conditions," said Franco Adami, winemaker and former president of the consortium of producers that is responsible for creating and administering the D.O.C.G. regulations. "The Rive Farra di Soligo is different from the Rive di San Martino, which is different from the Rive di Ogliano. This specialization of micro-zones, as exemplified by the rive system, was something I was committed to bringing to this region."

Many of the winemakers are specializing even further by producing a wine from a single vineyard. An excellent example is the Brut Prosecco Particella 68, made by Sorelle Bronca from a tiny parcel in the Rive di Colbertaldo. It has a subtle yeasty aroma of roasted peaches and dried flower petals, with a long, refreshingly acidic finish.

Winemaking itself is changing in the region. Prosecco is generally made using Charmat (also known as the Italian method), whereby wine, following its primary fermentation in stainless steel, undergoes a second fermentation in large pressurized tanks called autoclaves to make it sparkling. This practice was developed in the late 1800s at the Scuola Enologica in Conegliano, Italy's oldest wine school, and local producers have an almost paternal affection for it. But there is nothing that says prosecco must be made this way.

A growing number of winemakers are experimenting with classic method refermentation in the bottle. Usually, sugar is added along with the yeast to induce the second fermentation, but some, like Bellenda in

the S.C. 1931, are making a bottle-fermented pas dosè (without added sugar), creating a wine that is drier, yeastier and more complex than most proseccos. There is nothing that says a prosecco must be bubbly, either. Though uncommon, nonsparkling prosecco is an intriguing wine that retains the inimitable character of the glera grape, as the prosecco grape is now called, and the unique terroir it comes from. Adami, for example, makes a beautifully aromatic prosecco tranquillo in which the absence of bubbles seems to make the particularities of site and grape stand out even more.

Prosecco is made predominantly from glera, but the regulations permit up to 15 percent of other approved grape varieties to be used. Cuvée del Fondatore by Valdo, one of the oldest wineries in the region, is made with 10 percent chardonnay matured in small oak barrels for six months, blended with 90 percent glera. The wine is then slowly refermented in autoclaves for one year, resulting in an unusually sophisticated prosecco that seems more mature than it is. While some winemakers are exploring new techniques, others are looking to the past. One promising example of this is sur lie, which is how prosecco was made before the advent of the autoclave. After the wine is bottled, a small amount of yeast is added and refermentation occurs. But, unlike the classic method, here the sediment remains in the bottle.

This makes for a slightly cloudy, fizzy wine that combines a distinctly rustic quality with straightforward elegance and restraint, like the Sottoriva Sur Lie of Malibrán, which has the aroma of rising bread dough and a lean, almost metallic attack with prickly bubbles, followed by tart crabapple and a bone-dry finish. Another taste of the past comes from Paolo Bisol of Ruggeri winery. "I was fascinated by the old vines — 80, 90, 100 years old or more — scattered throughout Valdobbiadene with their thick contorted trunks and roots that go way, way down into the earth," said Mr. Bisol. "They give a prosecco that is more robust, more profound and a bit more mineral than a regular one."

Indeed, Ruggeri's Vecchie Viti prosecco made from ancient glera, verdiso, bianchetta and perera vines is an extraordinarily subtle though lively, elegant and unique wine, of which less than 5,000 bottles are made annually.

While the existence of two prosecco appellations is bound to create some confusion, the much stricter D.O.C.G. regulations will limit yields and ensure

that the grapes actually come from the hilly area, while the need to distinguish prosecco superiore from the regular one will encourage producers to excel.

Still, results remain to be seen.

From The New York Time
submitted by Mario Nocita



Presents:

The Maker, The Teacher, The Lover...! Sunset Champagne & Sparkling Masterclass Saturday 28th January

Join other lovers of the bubble for a tutored introduction to the styles of Blanc de Blancs, Pinot / Chardonnay blends, and vintaged icon champagnes and sparklings. Discover Champagne Gosset, Pol Roger, Billecart Salmon, Bollinger and Australia's renowned Arras. The rest... well you'll need to be there to find out!

The evening will finish with a riddling and disgorging demonstration in the winery.

Your Hosts:

The Maker – Kate Laurie

Kate is Deviation Road's Champagne trained sparkling wine maker, who has spent the past 10 vintages working on mastering the bubble in Western Australia and now the Adelaide Hills.

The Teacher – Jim Smith

Jim is a well-known wine education consultant, wine writer, lecturer and presenter of short courses and seminars on Champagne for the Comité Interprofessionnel du Vin de Champagne (France) and the Champagne Bureau (Australia).

The Lover – Kaaren Palmer

As well as being a finalist of the Vin de Champagne award and the Champagne Editor for foodie web-site www.galaxyguides.com, Kaaren is also currently writing a comprehensive tome on Champagne.

Venue: Deviation Road Cellar Door

207 Scott Creek Rd, Longwood (Via Stirling)

Time: 4 – 6 pm Cost: \$85

Bookings: 8339 2633 or wine@deviationroad.com



**BWBC Christmas
2011**

Missing

The Club's Zork press has gone missing. No it hasn't it was located in the Club's Store room. Thanks to Ian for doing a diligent asset register upgrade.

Nova Twist Caps

There is still about 1000 caps available for sale.

30c ea

Contact David Lewis for more details

Property Officer

If you need to borrow club equipment or gain access to the club storage room please contact Bob Morton. The committee is looking for a new property officer. If you live near the hall and would like to volunteer please contact Bob Morton Ph 8278 5916

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.**

January	February	March
Denise Amos	Lou Andrezza	Peter Bach
Ernesto Cornacchia	Brad Dawson	Joa Dos Santos
Ron Head	Phil Hicks	Ron Holmes
Manfred Kurmis	Steven Lavis	Ross Robinson
Steve Potiuch	Roger Pounder	David Tulloch
Dean & Maeve Swinden	Andrew Thomson	James Lay

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,
David Lewis, Bob Morton, Steve Potiuch,
Glenn Snook, David Tulloch.**

2012 Social Events



Proposed social events for 2010. Full details and changes will be following newsletters.

Apple Crush	May
Film Night / Dinner	May
2 Day Bus Trip	July
Buss Trip	October
ANAWBS	September/October
End of Year Show	December Sunday 2nd

2012 Program

The committee is always looking for ideas for club meetings and events. If you have an idea for a topic for a monthly meeting, a guest speaker that would be of general interest to club members, an idea for a bus trip, either a one day event or a weekend, please let the committee know. The more ideas presented gives the committee more to draw on to help present a varied and interesting program for 2012.

Quiz Night

Unfortunately Quiz night has had to be postponed

For Sale

XJ6 1971 series 1 Jaguar . 4.2ltr reconditioned engine, 3 speed automatic, good tyres, reg RGY978 exp 3/2012, good condition. Contact Jim Hayes 8278 1646. Jim has owned this car for 22yrs

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: _____