



BWBC

Newsletter

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Next Meeting

Wednesday

17th April 7.30pm

April Competition

There is no competition this month

Speaker

Darryl Catlin
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Banner Photo - Old basket press - Langhorne Creek

Darryl Catlin

Darryl Catlin grew up in the Barossa Valley and started his passion for the wine industry as a youngster. Darryl completed his Bachelor of Wine Science in 2004. Whilst studying his time was spent working for Adelaide's East End Cellars consolidating his knowledge before managing the independent wine store. Darryl then landed a cellar hand job at Shaw & Smith in the Adelaide Hills which before long, saw him moving into the role of their Chief Winemaker. Since working for Sidewood, Darryl has been awarded 'Best Red Wine in Australia' at the 2014 International Wine Challenge and 'Best Dry Style Pear Cider in the World' at the 2017 World Cider Awards in London. Darryl now makes his own wine label, Catlin Wines while continuing as the Winery Manager for Sidewood Estate, creating outstanding award-winning wines and ciders.



Sidewood Cider

Part of the Sidewood winery encompasses a Cider production facility which can accommodate most styles of cider making. This includes processing apples through the mill or utilising contract juice through the processing facilities, all of which can be kegged, bottled or canned on site. As the fastest growing drink category primar-

ily among women but with the male consumer base also increasing rapidly, Sidewood is investing in Australian Cider's future. Having received planning approval for our Sidewood Cider house/cellar door last year, Sidewood is now in the construction phase of building a dedicated cider facility in the Adelaide Hills. Earmarked for completion by the middle of 2019, Sidewood is looking forward to experimenting and expanding the Cider range once open.



SIDEWOOD
Adelaide Hills





Autumn Wine Sales



All of the wine the club bottled at the August 2019 bottling has now been sold. We would like to thank all members who purchased the wine.

Last year the club was able to source a limited quantity of Sparkling Shiraz from Patritti Wines. This proved very popular with the members and sold very quickly. This year we have been able to obtain a sparkling red blend wine, from Patritti Wines, for sale to members and friends.

To add to the variety on offer we have also been able to obtain a limited quantity of Sparkling Chardonnay Pinot, a very nice 2018 Pinot Grigio and a 2018 Sauvignon Blanc/Semilon from Accolade Wines

As always we ask members to consider buying these wines and to promote them to your friends and colleagues.

Our next club bottling is planned for August. The committee is in the process of deciding on a winery and venue.

To order the wine please contact Bill Neubauer at the next meeting or ph 0412 525 343an order form is attached to this newsletter.

NV Sparkling Red Blend



This premium sparkling Red Blend shows an alluring dark garnet colour and a bouquet of rich, complex fruit and oak development. Rich, full bodied flavours are evident on the palate, which has a drying finish.

A superb choice for events, pre-dinner drinks, BBQs, and special occasions.

The price is \$95 per doz.

NV Sparkling Chardonnay/Pinot



Tasting Notes

Pale straw with youthful hues, this sparkling wine is crystal clear with a fine persistent bead. The bouquet shows lifted citrus and strawberry fruit characters. The palate exhibits fresh berry fruit flavours, soft and creamy light yeast characters with a fine structure. It finishes with a lively effervescence and a crisp natural tangy acid finish.

Winemaker's Notes

Gentle pressing of fruit in the winemaking process ensures minimal extraction of phenolics giving a soft palate. Prominence of malolactic fermentation gives added complexity and creaminess. A fresh acidity ensures the palate finishes crisp and dry.

This sparkling wine is made in a fine brut style blended from the classic varieties of Chardonnay and Pinot.

The price is \$95 per doz.



2018 Pinot Grigio

Tasting Notes

Light straw in colour with fresh notes of lime citrus fruit and hints of spice. Limey, citrus flavours and hints of pear with a crisp crunchy acid finish.

Winemaker's Notes

This wine exhibits a crisp palate of poached pear and a refreshing citrus finish. A perfect accompaniment to seafood and an array of Seafood and Asian dishes.

This wine spent 3 months maturation on lees.

The price is \$95 per doz.



Sauvignon Blanc/Semilon



Fresh, lively and full of flavour with citrus, melon and green apple flavours from south eastern Australia. This wine suits chicken, seafood or vegetables.

The price is \$95 per doz.



Membership Subscriptions

From The Treasurer

At the Annual General Meeting of the Blackwood Wine-makers & Brewers Club, held on 20th February 2019, the Annual Membership Subscription for the 2019/20 year was set at \$70. This includes a refundable amount of \$30 when purchasing the 1st only dozen bottles of wine from the Club 2019 bottling.

The way this would work is that all Members (apart from Life Members) will pay \$70 subscription up front and then those who buy a dozen wine from the 2019 bottling will get the first dozen only at a \$30 reduced price. So in essence those members who buy wine from the 2019 bottling will end up, after receiving the \$30 rebate, only paying \$40 for their subscriptions and those who don't buy any wine will be paying \$70 for their 2019 subscriptions.

In terms of the Club's constitution, subscriptions become due for payment on 1st March and if subscriptions remain unpaid as at 30th April, membership of the Club would cease.

The Annual Subscription of \$70 can be paid by bank EFT to the Westpac Bank Blackwood BSB 035-082 account number 145202 (please make sure you detail your name on the transaction), paid at the March or April meetings (cash or cheque) or you can send a cheque or money order to PO Box 755 Blackwood 5051.

Ian Maxfield

BWBC Treasurer

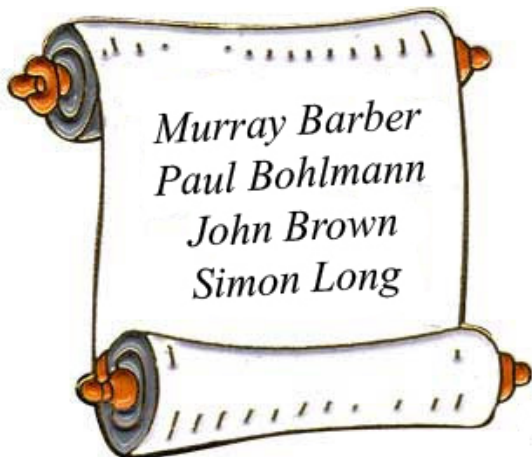
Mobile: 0499 039 132

Email: maxfieldian01@gmail.com

This subscription of \$40 is the same as set at the 2018 AGM, so there has been no increase in the base rate.

New members

We would like to take this opportunity to welcome the following members to the Blackwood Wine Makers and Brewers Club



Mash Beer Brewing

The club has a full range of brewing equipment available to members to make their own full mash beer. Beer making workshops are held during the year using the Club's brewing equipment. If you would like to join one of these groups please contact Gavin Pennell email hegaelect@gmail.com

Name Tags

Members are pleased asked to wear their name tags to all meetings, it helps to get to know who is who and particularly helpful for new members to get acquainted. If you don't have a name tag please contact the membership office Richard Blake.

CPR Training



The club has a defibrillator unit that is available for use at all club meetings, bus trips and other functions.

Sudden Cardiac Arrest is one of the leading causes of death in Australia. Knowing how to use the defibrillator unit can make the difference between life and death.

If you would like to attend a short course run by St Johns on CPR and the use of the defibrillator please contact Des Williams or any committee member.

Cenosillicaphobia

Here's an interesting word: Cenosillicaphobia. A search on the internet reveals the word Cenosillicaphobia to mean the fear of an empty glass - manifests itself in a number of circumstances and the symptoms can be uncomfortable at best, downright terrifying at worst.

Examples of usage is:

"Keep 'em flowing, I'm a cenosillicaphobic."

"The bartender always recognizes the customer who suffers from cenosillicaphobia."

Unfortunately the cure for this condition is not available from Medicare, but a cure can be found in a bottle of Blackwood Wine Club Wine. See page 2 and order plenty to offset another uncomfortable/terrifying experience.



For Sale

Hafele fan force electric oven 4yr old
10 amp plug in
Contact Glenn Snook 0403 069 024

"Wine is the most healthful and most hygienic of beverages."

Louis Pasteur



NEW Duty Roster

The duty roster will be split into a set-up team and a clean-up team as from April.

Members rostered for the meeting set-up are asked to arrive by 7pm to organise seating, tables and assist with bringing the trolleys up from the store room.

Members rostered for the clean-up team will assist with glass cleaning, table and chair stacking, mopping the floor and returning trolleys to the store room.

A task check list will be available setting out the procedures for set up and clean up.

Below is the roster for the remainder of 2019. If you are unable to attend your rostered meeting please arrange with another member to cover your duty. The duty roster for the next 3 months is always on the back page of the newsletter.

All members are asked to wash, dry and repack their tasting glasses before leaving the meeting.

Set Up Team	Clean Up Team	Set Up Team	Clean Up Team
	April		August
Andrew Bills	John Callus	David Strachan	Chris Ball
Greg Jackson	Ron Holmes	Errol Fisher	Trevor Ward
Roger Pounder	Barry Long	Mark Dorman	Nathan Crase
Malcolm Snell	Jan Skjemstad	Tony Iaccarino	Andrew Selfried
	May		September
Brenton George	John Godden	Richard Williams	Chris Taylor
Mario Micarone	Shirley Jansen	Graham Ellender	Mike Butcher
Glenn Snook	John Redmond	Philip Hicks	Simon Long
Peter Vigants	Pat Vartuli	Sandra Matz	Jacob Van Eyk
	June		October
Michael Lineage	Graham Hunt	David Carpenter	Chris Bills
Kevin Salt	Joshua Pozenel	Dave Holliday	Paul Bohlmann
Rob Walker	Dean Swinden	Robert Keen	Brian Kearvell
Murray Barber	Brian Cloudesley	Colin Routley	John Brown
	July		November
Roy Pozenel	Manfred Kurmis	Paul Hakendorf	Eric Roosa
Peter Tilsley	John Starr	Paul Kuchel	Roger Hughes
James Anderson	Andrew Williams	Steven Potiuch	Gavin Pennell
Chris Greenwood	Peng Kang	Sid Thomas	Leslie Seatree

Dan's Heaven Expands

Dan Traucki, wine judge for the club and ANAWBS, has just found two 'NEWBIES' to add to his listed 152 varieties grown in Australia. This makes Australians the most adventuresome winemakers on the planet, as only three of these varieties are native (having been generated by CSIRO). Recently Dan discovered, at a Clare winery, **Fernao Pires** (Portuguese aromatic white) and **Prieto Picuedo** (deeply coloured Spanish red). These two Iberian varieties which were grown in the Riverland and turned into very attractive wines by the talented Marnie Roberts, owner/winemaker of Matriarch & Rogue. Dan's comments were "What the @@@@? I can't wait to taste the finished wines! They should be absolute crackers." Dan's heaven has just expanded by two.

Source Dan's Blog www.wineassist.com.au/_blog



BWBC March Competition Results

the full competition list will be published from now on.

Beer - Ale Chris Bills Trophy

Beer - Lager Steve Portiuch Trophy

Place	Entrant	Beer Style	Points	Medal	Place	Entrant	Beer style	Points	Medal
1	Kevin Salt	New England IPA	44.5	Silver	1	Colin Routley	Doppel Boch	43.75	Silver
2	Chris Bills	Dortmunder	43.25	Silver	2	Colin Routley	Helles Bock	42.25	Silver
3	Gavin Pennell	Amber Ale	40.75	Silver	3	Colin Routley	German Pils	41.75	Silver
4	Brenton George	Aust Ale	40.25	Silver	4	Colin Routley	Aust premium	40.5	Silver
5	Chris Bills	American PA	40.25	Silver	5	Colin Routley	Czech Pils	36.75	Bronze
6	Colin Routley	Aust Sparkling	39	Bronze	6	Rick Blake	Lager 18	32	
7	Kevin Salt	Black IPA	39	Bronze	7	Brian Cloudsley	Belgium Koch	31	
8	Rick Blake	Pale Ale Red	39	Bronze	8	Rick Blake	Pilsner	30.25	
9	Gavin Pennell	English Bitter	37.25	Bronze	9	Kevin Salt	Lager	26.5	
10	Brian Cloudsley	Belgium Ale	36.5	Bronze					
11	Rick Blake	Pale Ale Blue	35.25	Bronze					
12	Gavin Pennell	Honey Ale	35	Bronze					
13	Gavin Pennell	Little Creatures	33.75						
14	Brenton George	English Bitter	33.25						
15	Chris Bills	IPA	33.25						
16	Brenton George	Pale Ale	32.75						
17	Gavin Pennell	IPA	32.75						
18	Colin Routley	Aust Sparkling 2	30						
19	Gavin Pennell	Bitter Ale	27.5						
20	Gavin Pennell	Coopers Kit Ale	26						
21	Brian Cloudsley	Coopers Ale	17.25						

Thanks to our Judges

Reachel Edwards
Karia McQuillan

2019 Competition Program

May - Beer - Amber/ dark beer and Porter /stout
June - 1-3 yr Old Shiraz and 1-3yr old other Reds
July - Sparkling Wine and 4yr and older Red Wine
August - Fortifieds
September - Liqueurs and ANAWBS
November - Current Vintage Red
Current Vintage White



Jack Wass Legacy Show

The popular fund-raising concert, the Jack Wass Legacy Show returns to the Blackwood Memorial Hall on Sunday 28th April as part of Anzac Week commemorations with a Matinee

show starting at 3.00pm and an evening show at 6.30pm.. The show features the well known local talents of Bec Watt, Emma Lyndon, and Ali Durham as the Shoo Shoo Mamas and Ellington's Heirs lead by Jason Hammond

on piano along with a team of quality musicians playing music generally from the World War 2 era.

Afternoon Tea will be provided at the Matinee Show, and refreshments will be available at the evening performance.

Proceeds of both performances go to Legacy and the Blackwood Memorial Hall.

The show has proved very popular often being sold out

Tickets are \$15 matinee, \$20 evening, \$5 for children under 12, and are available at the Blackwood R S L, Blackwood Chemplus Pharmacy [Foodland Shopping Centre] and online at www.trybooking.com.au.

For further information contact Heath on 0419843745.



2019 Social Programme



Film / Dinner Night

Sunday May 5th

5.30pm

Mitcham Cinemas

2 course dinner, wines and film of choice

Menu

Main

Roast Beef and vegetables

Fish, Chips and Salad

Chicken Schnitzel

with Mushroom Sauce and Smashed Veg

Desert

Pavlova-Fresh Fruit (GF)

Apple Crumble and Icecream

Please let Ian know when you book of any dietary requirements

Films on offer

A full listing of the films for the night will be available on the theatre web site closer to the event.
www.wallis.com.au/cinemas/mitcham

\$37.50 per head Book now

Contact Ian Di Bartolo at the next meeting or
ph 0412 373 739

Please nominate menu preferences when booking
Limited Number (55)

2019 Vintage

Some of South Australia's wine grape growers have seen their yields halved, as hot, dry conditions take their toll on some of the state's wine regions.

However, many grape growers have reported being happy with the quality of the wines in spite of, or perhaps even because of, the tough conditions.

Clare winemaker Jim Barry said there was little moisture in the soil due to the lack of rain over the past 12 months, which created problems for growers.

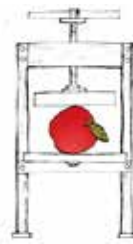
"It's had a huge effect after a very dry winter and dry spring as well. There's not a lot of subsoil moisture for the grapes to grow but the fruit we've had so far is really good," he said.

"Riesling is really sturdy, that might only be 20 per cent down. Shiraz and Cabernet were between 30 and 40 per cent down. But our Coonawarra vineyards have had plenty of rain and that's going to be looking really good."

For Port Lincoln's Boston Bay Wines it was only a matter of hours, not days, that saw up to 50 per cent of the crop diminished extreme heatwave in January

In the Barossa, reports are that yields were down about 20 per cent, but that recent vintages had been very good.

Source ABC Rural



Apple crush – Lenswood

Sunday May 26th 11am

Geoff Trenorden's property,

Tregarthen Road Summertown.

Head north from Summertown on Tregarthen Road. Look for the "Apple Juice" sign on right.

This is a combined gathering with The Winemakers and Brewers Club of Adelaide.

The crushing is limited to 1200lts. Once the 1200 litres is filled there will be no more orders taken.

This is a great social day. Please bring food for a barbecue, the Club's barbecue will be available.

Please note orders for juice must be in by **12th may**.

To place an order contact Michael Lineage preferably by email mclineage@bigpond.com or ph 8395 5186

Order Apple Juice Now

Orders close 5th May

Mid Year Lunch

Sunday 4th August

Further details to follow



2019 Wine Bottling

The committee is currently planning to hold the bottling day on August 23rd. More information will be in later newsletters.

Bus Trip

The committee has started planning for our annual bus trip.



ANAWBS 2018

Presentation Day

October 6th 1pm

Waite Campus

Christmas and Presentation Day

Sunday December 1st 12oon

Blackwood Football Club

Full details of social events will be in future newsletters.



Thanks to our ANAWBS 2018 Sponsors

Please support them.



THE UNIVERSITY
of ADELAIDE



The Australian
Wine Research
Institute



SCARPANTONI
WINES OF MCLAREN VALE



WOODSTOCK
MCLAREN VALE



Blackwood Winemakers and Brewers Club Inc.

2019/20 Committee

Ann-Marie Franklin	President	0406 338 166
Bernie Morgan	Secretary	0447 212 278
Ian Maxfield	Treasurer	0499 039 132

Committee Members

Richard Blake	Deputy President Membership	8278 5530
Ian Di Bartolo	Social Program	0412 373 739
Lindsay Elliott	Competition Co-ordinator	8278 3345
David Lewis	Technical Officer	8277 5053
Bill Neubauer	Wine Sales	8374 0296
Rudi Tromp	Competition, Social	0412 999 154
David Tulloch	Newsletter, Website	8270 1907
Des Williams	Speaker Co-ordinator	0416 041 629

Property Officers

Bill Neubauer	8278 8866
Roger Pounder	0412 565 256

1st Aid Officers

Des Williams	0416 041 629
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Life Members

Chris Bills	Bob Morton	David Tulloch
Brian Ferris	Steve Potiuch	
David Lewis	Glenn Snook	

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. Contact the property officers Bill Neubauer 8278 8866 or Roger Pounder 0412 565 256.

Members' Duty Roster 2019

NEW ROSTER DETAILS see page 4

April	May	June
Set-up Team	Set-up Team	Set-up Team
Andrew Bills	Brenton George	Michael Lineage
Greg Jackson	Mario Micarone	Kevin Salt
Roger Pounder	Glenn Snook	Rob Walker
Malcolm Snell	Peter Vigants	Murray Barber
Clean-up Team	Clean-up Team	Clean-up Team
John Callus	John Godden	Graham Hunt
Ron Holmes	Shirley Jansen	Joshua Pozenel
Barry Long	John Redmond	Dean Swinden
Jan Skjemstad	Pat Vartuli	Brian Cloudesley

Those rostered for duty to set up hall are asked to arrive at 7pm.

All members are asked to wash, dry and place in the provided trays their own tasting glass.

If you are unable to attend on your rostered day can you please arrange with another member to cover your duty.

Postal Address	PO Box 755 Blackwood SA 5051
Web site	www.bwbc.org.au
Meetings	3rd Wednesday of each month except December 7.30pm
Venue	Blackwood Memorial Hall 21 Coromandel Pde., Blackwood
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.

