

BWBC

Newsletter

Stay Safe

Contents

Next Meeting

Meetings of the BWBC have been deferred till further notice.

Competitions

The competition program has also been deferred till further notice.

Autumn Wine Sales

page 3

Social Events

page 3

Member Profile

page 4

February Competition Results

page 5

Cleaning Tanks and Pumps

page 6

Banner Photo - Stay safe

President's Column

Greetings to all. By now most of our winemakers have finished their vintages. I hope the fruits of their labour is now settling down in their barrels, barriques, stainless steel or other, working their magic whilst we're in hibernation. This month's funny! A man shopping in Woolworths comes across a chap in an aisle with a trolley full of tissues, wipes, toilet paper, sanitizers and says "you're pretty selfish with all of this when there are so many others missing out. You should be ashamed of yourself". The chap replies "okay mate, could you please move on so I can fill the shelves!" In these challenging times it's good to keep a sense of humour eh! Although we suspended our Club meetings from 15th March your committee has been busy working 'behind the scenes'. At our recent meeting held via phone and email (we decided we weren't all tech savvy enough to have a video conference) It was resolved that

- The majority of social activities of the Club be put into suspension until further notice
- As a goodwill gesture to our members that Club subscriptions for the 2020 financial year be deferred. Any subs already paid can either be refunded in full or used to purchase Autumn wine
- That the Club continue to support the Blackwood Memorial Hall by initially paying another quarter rental fees (The hall is owned by the community and not Council owned)

In these uncertain times we are not sure if we will do an August bottling this year. BUT the good news is that the Autumn wine is now available. I can personally vouch for the Prosecco and Sparkling Shiraz which are great value and selling quickly. You won't be disappointed. As it may be our only fund raiser for this year we encourage you to promote the wines among family, friends and others! Contact Bill Neubauer to arrange collection on 0412 525 343

These are challenging, different times for us. I was recently delighted when speaking with one of our members who said "this is an opportunity for us to stop and reflect as that can be when new ideas come up". What a great attitude.

Take up something new. Perhaps write an article for our newsletter or connect with another member who you usually see at our monthly meetings and is now missing the contact. That could really make someone's day.

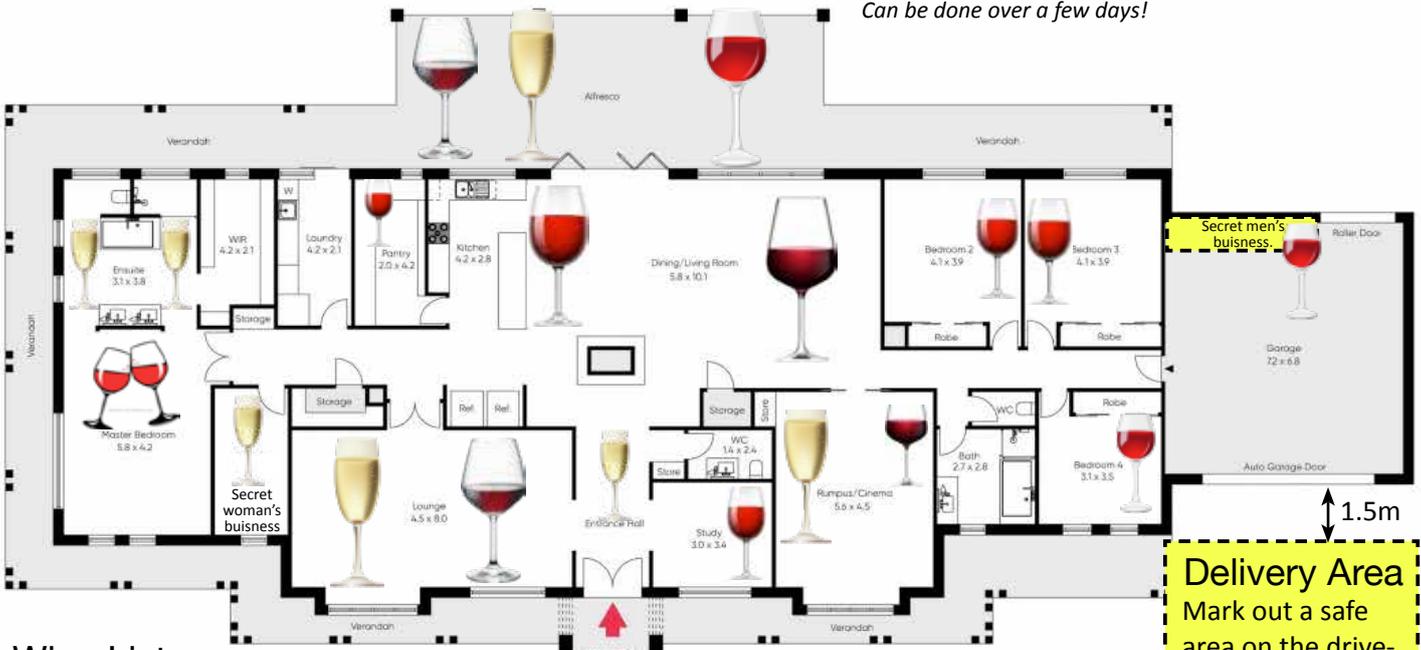
If you need a member's phone number just contact one of the Committee. (Of course, we will continue to respect the privacy of those not wanting their number made available). I think time is the most precious gift we can give anyone.

Keep smiling.
Ann-Marie Franklin
President



Your COVID19 BWBC wine tour.

Can be done over a few days!



Wine List



BWBC 2018 Shiraz
From August 2019 Club Bottling



BWBC 2018 Premium Shiraz
From August 2019 Club Bottling



BWBC 2019 Prosecco
From Autumn 2020 wine sales



BWBC 2018 Cabernet Sauvignon
From August 2019 Club Bottling



BWBC 2019 Pinot Grigio
From Autumn 2020 wine sales



BWBC 2019 Sparkling Shiraz
From Autumn 2020 wine sales

Take a spare glass incase you find more wine on your tour.



After the tour you could try playing hide the bottle or spin the bottle!

Wine Legs

The drops that run down the inside of a glass after wine is swirled – called “legs” or “tears” – are caused by a shock wave interrupting the ring of fluid that sticks to the glass. We know that a film of wine can flow up the side of a glass after swirling because the alcohol in wine evaporates faster than the water, creating a difference in surface tension that drives liquid upward. But exactly what caused wine tears to form was a mystery until now. Hangjie Ji at the University of California, Los Angeles, and her colleagues have built a model that considered the effects of gravity, the shape of the glass, the wine’s alcohol concentration and the motion of swirling. The model suggests that the contrast between the flow of liquid up the side of the glass – due to surface tension differences – and the downward pull of gravity could lead to the formation of a shock wave. They tested the idea by swirling wine in glasses in the lab, and saw what is called an undercompressive shock wave forming as a ridge in the liquid climbing the side of the glass. This type of shock wave is unstable, which is why it causes the formation of thick drops that eventually fall down as tears, rather than as a continuous flow of liquid.



Aged wine

“Wine tears have been studied for over a century and it is remarkable that this is the first time that they have been connected to the instability of an undercompressive shock,” says Anette Hosoi at the Massachusetts Institute of Technology. “This study is a beautiful example of such shocks in a familiar setting,” she says.

www.newscientist.com/article/2239298-we-now-know-what-causes-wine-legs-to-drip-down-inside-a-glass/
Thanks to Roger Pounder



Autumn Wine Sales



NV Sparkling Shiraz



This premium sparkling Shiraz 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 \$100 per doz.

NV Prosecco



Fresh apple, flint and clove aromas. A soft palate balanced by moderate acidity with bright and lively flavours of white peach

makes this a great sparkling to serve before a meal or with light fare such as Barbecued Seafood Salad with Rocket, Capsicum & Hazelnuts

The price is \$100 per doz.



2019 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 an array of Seafood and Asian dishes. This wine spent 3 months maturation on lees.

The price is \$100 per doz.



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 shiraz 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 Prosecco and a very nice 2019 Pinot Grigio from Accolade Wines

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

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

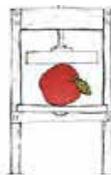
We have only very limited supply of these excellent wines. Order now as it will sell out very fast.

BWBC 2020 Social events

Apple crush – Lenswood 31st May at 11am

Venue Geoff Trenorden's property, Tregarthen Road, Summertown.

This is a joint social event with the Adelaide Club. More details and directions in the May newsletter



The apple crush has not been cancelled at this stage. It will depend on how the Corona Virus and the isolation guidelines progress. We will advise members by email or the May newsletter as to any changes.

Film Night - date to be advised.

Mid Year Lunch - date to be advised.

Christmas Presentation lunch - 6th December



Thanks to Rick Blake



February Competition Results

Fortifieds

Place	Entry No.	Name	Entry Description	Score
1st (equal)	7	Mike Butcher	Fortified Grenache	17 Silver
1st (equal)	4	Lindsay Elliott	Verdelho (2003)	17 Silver
2nd (equal)	12	Tony Iccarino	Fortified - vintage (2017)	16.5 Bronze
2nd (equal)	9	Glenn Snook	Tawny port (30yo)	16.5 Bronze
3rd	5	Lindsay Elliott	Muscat of Alexandria (2003)	15.8 Bronze
	6	Lindsay Elliott	Muscat of Alexandria (2015)	15.5 Bronze
	10	Glenn Snook	Vintage port (2019)	15
	8	Mike Butcher	Fortified Frontignac	13.8
	11	Glenn Snook	Vintage port (2017)	13

Number of entries - 9

Judge - Carmine De Ieso - Carmine Wines

Liqueurs

Place	Entry No.	Name	Entry Description	Score
1st	9	Bill Neubauer	Limoncello	17.5 Silver
2nd	12	Bill Neubauer	Muscat	17.3 Silver
3rd	8	Mike Butcher	Longan liqueur	17 Silver
	7	Mike Butcher	Hazelnut liqueur	16 Bronze
	2	John Callus	Butterscotch schnapps	15.5 Bronze
	10	Tony Iccarino	Amanetto (2018)	15.5 Bronze
	3	John Callus	Black Zambucca	14.5
	6	Mike Butcher	Chocolate liqueur	14.5
	11	Tony Iccarino	Feijoa (2018)	13.5
	4	John Callus	Limoncello	12
	5	John Callus	Drambuie	11

Number of entries - 11

Judge - Carmine De Ieso - Carmine Wines

Carmin De Ieso Judge for the February competition



Carmine with BWBC entries layed out for judging

We are very grateful for the great job Carmine De Ieso (of Carmine Wines fame) did on judging the Fortifieds & Liqueurs for the February competition. Even though it was in the middle of his vintage he took time out 'burning the midnight oil' to complete this important task for our Club.

I visited Carmine to drop off the entries. He has a most interesting cellar cum wine museum. Apart from his beautiful wines (I'm particularly impressed with his Tempranillo) he has an eclectic collection of wine memorabilia relating to the early days of South Australian winemakers. It's really worth while visiting.

Carmine is quite the raconteur, passionate and enthusiastic about wine he loves to share his knowledge and stories to anyone who will listen! Check out his website at www.carmineswines.com.au

Ann-Marie



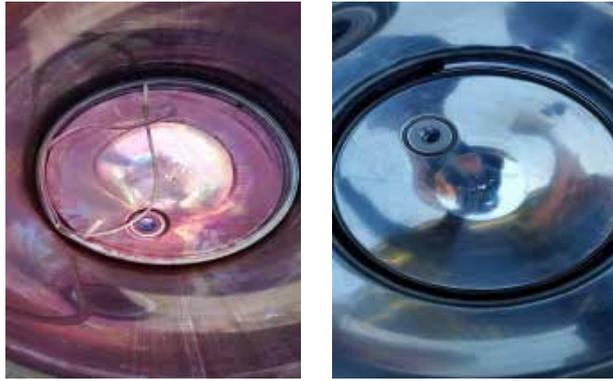
8 Charles Road, Beverley, South Australia 5009
Contact Mobile: 0414 836 050

Membership Subscriptions

Club subscriptions for the 2020 financial year have been deferred. Any subs already paid can either be refunded in full or used to purchase Autumn wine. See page 1



CLEANING WINE TANKS



The following suggestion will clean wine tanks. The tank on the left above had contained red wine for 12 months. To clean tanks you need to add Oxypur (sodium percarbonate) 5 gms per litre into 20 litres of hot water (60 deg C) for about 15 minutes. Then brush with a soft brush. To neutralise the high Ph use a solution of citric acid 5gms per litre. Then wash out with fresh water. The above photographs demonstrate before and after cleaning. The above method can also be used to clean barrels.

CLEANING WINE PUMPS



After using a wine pump the usual cleaning procedure is to flush out the pump with tap water, pour out any excess and leave to dry. As this photo shows this does not clean the pump, as water is trapped on the pump housing. After 12 months use, the internals will be coated with black oxides and tartrates to the point where the impeller will stick to the front cover plate. This stops the motor from starting causing it to overheat and burn out! (If the pump has not been used for some time check that the fan at the back spins freely, if not, then the pump needs to be dismantled and repaired and probably the rear oil seal will need replacing.

Cleaning the pump.

1. After flushing out any wine, fill a bucket with warm water (approx. 40C) add 5gms/lt of sodium percarbonate (oxyper, Coles oxyclean), recycle through pump, this removes tartrates which clog up the back oil seal.
2. In a second bucket add 5gms/lt of citric acid and recycle – this will remove the black oxides.
3. Flush out with fresh water, loosen front cover plate so that ALL water is drained out. Dry thoroughly.



These are photos of the club's transfer pump which was returned to the club in a so called clean condition – note the oil seal is totally destroyed. This pump is a backup for our main bottling pump and therefore can no longer be borrowed by members.

The above process is also required for our bottling machines as they have oil seals at the top of each filling tube.

David Lewis - BWBC



Thanks to our ANAWBS 2019 Sponsors
Please support them.



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SCARPANTONI
WINES OF MCLAREN VALE



WOODSTOCK
MCLAREN VALE



Members' Duty Roster 2020

Members rostered for the meeting set-up are asked to arrive by 7pm to organise seating, tables and to 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.

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

April

May

June

Suspended until further notice

If you are unable to attend on your rostered day can you please contact Sid Thomas 0401 123 482 to arrange a replacement.

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 0412 525 343

Roger Pounder 0412 565 256

Blackwood Winemakers and Brewers Club Inc.

2020/21 Committee

Executive

Ann-Marie Franklin	President	0406 338 166
Bernie Morgan	Secretary	0447 212 278
Andrew Selfried	Treasurer	0478 294 101

Committee Members

Rudi Tromp	Deputy President Competitions, Social	0412 999 154
Richard Blake	Membership	0407 728 817
Ian Di Bartolo	Social Program	0412 373 739
Brenton George	Competitions	0432 535 163
David Lewis	Technical Officer	0409 678 366
Bill Neubauer	Wine Sales	0412 525 343
David Tulloch	Newsletter/Website	0414 581 401
Des Williams	Speaker Co-ordinator	0416 041 629

Property Officers

Bill Neubauer	0412 525 343
Roger Pounder	0412 565 256

1st Aid Officer

Des Williams	0416 041629
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Life Members

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

Postal Address PO Box 755 Blackwood SA 5051

Web site www.bwbc.org.au

Meetings 3rd Wednesday of each month, except December, at 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

EFT Payments

Members 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.

