



## Tarac Technologies

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Wednesday  
21st August 7.30pm

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*CEO Tarac Technologies*

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*Banner Photo - Lunch at Bent Creek Winery*

Established nearly ninety years ago in 1930 in South Australia's Barossa Valley by former CSIRO research scientist Alfred Allen, Tarac provides environmental solutions and value added products and services to the Australian Wine Industry. It is an integral part of the industry's sustainability through the application of its "closed loop" system – reprocessing and value-adding over 135 000 tonnes of grape marc (skins and seeds), more than 40 million litres of liquid and approximately 7000 tonnes of other solid winery residuals annually.

From these raw materials, Tarac produces a range of products including premium beverage-grade grape alcohol for the wine industry and a variety of other industries including craft distilleries, food producers, nutraceuticals and homeopathy. It also offers winemakers a variety of grape based products, such as tannins and natural tartaric acid, along with a range of services including alcohol reduction and grape juice concentration. Tarac also extracts calcium tartrate from winery residuals; this is a calcium salt which is subsequently processed

into tartaric acid. Tartaric acid has applications in the wine industry to adjust (reduce) pH as well as in the pharmaceuticals, baking, and construction industries.

Tarac is a leading global exporter of alcohol and calcium tartrate, supplying

to regions including North America, Europe, Africa and New Zealand.

The final stage of its closed loop system is the supply of a range of products for the agricultural and horticultural industries: Crimped Marc, Grape Meal and Steam Distilled Grape Marc are value add stockfeed products and TPR (a soil conditioner) is used

by the horticultural industry.

Tarac operates from four production facilities; two in the Barossa Valley, one in Berri and a fourth in Griffith, New South Wales. Our Barossa facilities are serviced by one of the largest privately-owned wastewater treatment facilities in Australia known as NPEC. This facility receives and processes in excess of 340 ML pa of low strength winery wastewater and 70 ML pa of high strength wastewater. The clean water is subsequently re-used as manufacturing



*Jeremy Blanks*



process water or for irrigation.

Tarac is also a significant property investor, owning and managing two large commercial properties; Beckwith Park, located in Nuriootpa and the former Accolade Wines site, now known as Reynella Green, in Old Reynella. These properties include a diverse range of building types (including some heritage listed structures) and are leased to in excess of 25 tenants including ASX listed companies and government agencies.

More recently within Beckwith Park, Tarac established Provenance Barossa, a tourism destination which is home to the Penfold's Cellar Door along with a number of unique food and beverage businesses. It is the perfect place to get a taste of much of what the Barossa offers in the one location.

## Jeremy Blanks

Jeremy was appointed Chief Executive Officer (CEO) in November 2013 and Managing Director in September 2014. Jeremy leads Tarac's Executive Team and is responsible for establishing and implementing the Group's strategic objectives. Jeremy is a member of the Audit Committee and the Research and Development Committee.

Prior to this appointment, Jeremy was CEO of Tarac Properties, the company's property group, a position he held since joining Tarac in 2009. In this role, Jeremy led the conceptualisation and delivery of Tarac's property investment business, commencing with its foundation project – Beckwith Park. Jeremy brought with him over 20 years of national and overseas experience in large scale industrial, commercial and residential property and development including feasibility modelling, development management, project marketing, leasing and financing, and complex land remediation.

Jeremy is the current President of the South Australian Wine Industry Association (SAWIA) and a member of the SAWIA Finance and Audit sub-committee..



*Reprocessing grape marc*

One barrel of wine creates more miracles than a church full of saints - Old Italian proverb



## BWBC online response form

The club have been trailing the use of response forms for booking into various club activities. Using these forms will make it easier for all committee members to plan events and track the responses. So far we have had a good response, especially for the bottling day and bus trip survey.

When a response form is activated it appears on spread sheet on a secure Google account allowing the committee or any other members that may be involved in organising the event to access the data.

Links to the response forms that need to be responded to will be sent out with the email message that is sent with the monthly newsletter. The reason it's not in the newsletter is that the newsletters appear on our web site and it is possible we could get swamped with replies from non members.

For those members who receive their newsletter by post, a printed form will be enclosed, that will need to be filled out and posted back to the club at PO Box 755 Blackwood SA 5051 or phone the appropriate committee member.

The bus trip we have had 14 replies - bookings for 27 people and the bottling day we have had 29 replies.

This month registration forms will be for the Bus trip and volunteers for the ANAWBS competition in September.

The committee would like to get your views and comments about this online registration system.

### BWBC Bottling Day 2019

The 2019 BWBC bottling day is on Friday 23 August starting at 9am. See the newsletter for full details. A BBQ lunch will be provided but we need to know the number of people attending so we can plan the catering. If you intend to help on bottling day, can you please fill in the survey form and press submit.

**Name \***

Short-answer text

**How many people will be coming \***

Short-answer text

**Are there any special dietary requirements**

Short-answer text

*An example of the online registration forms*



# July Competition Results

## Red Wine 4yrs and over

*Glenn Snook Trophy*

Judges - Brendan Schmook, Steve Bennett

Number of entries 15

| Place         | Name            | Type        | Year | Points | Medal  |
|---------------|-----------------|-------------|------|--------|--------|
| 1st           | David Lewis     | Shiraz      | 2015 | 16.75  | Bronze |
| 2nd           | Five plus one   | Shiraz      | 2015 | 16.5   | Bronze |
| 3rd           | Bempton         | Shiraz      | 2014 | 16     | Bronze |
|               | Ian Maxfield    | Shiraz      | 2015 | 15.75  | Bronze |
|               | David Lewis     | Shiraz      | 2013 | 15.25  |        |
|               | Ian Maxfield    | Shiraz      | 2015 | 15     |        |
|               | Strange Group   | Shiraz      | 2010 | 14.5   |        |
|               | Ian Maxfield    | Cab/Sav     | 2014 | 14.25  |        |
|               | Bempton         | Cab/Sav     | 2014 | 14     |        |
|               | Ian Maxfield    | Cab/ Shiraz | 2014 | 14     |        |
|               | Mike Butcher    | Cab/Sav     | 2015 | 13.75  |        |
|               | Michael Lineage | Cab/Sav     | 2014 | 13.5   |        |
|               | Michael Lineage | Shiraz      | 2014 | 13.5   |        |
|               | Ian Maxfield    | Shiraz      | 2014 | 13     |        |
| Strange Group | Shiraz          | 2015        | 12.5 |        |        |

## Sparkling Wine

*Ron Head Trophy*

Judges - Brendan Schmook, Steve Bennett

Number of entries 7

| Place | Name            | Type           | Year | Points | Medal  |
|-------|-----------------|----------------|------|--------|--------|
| 1st   | Mike Butcher    | Chard/ Pinot   | 2018 | 15.5   | Bronze |
| 2nd   | Micheal Lineage | White from red | 2018 | 14.5   |        |
| 3rd   | Mike Butcher    | Chard/ Pinot   | 2017 | 13.5   |        |
|       | Mike Butcher    | Chard/ Pinot   | 2016 | 13     |        |
|       | Micheal Lineage | Chard/ Pinot   | 2016 | 13     |        |
|       | Micheal Lineage | Pino/ Chard    | 2017 | 13     |        |
|       | Five plus one   |                | 2018 | 11     |        |

## Interclub Red Wine

Judges - Brendan Schmook, Steve Bennett

Number of entries 20

| Place | Name            | Type              | Year | Points | Medal  |
|-------|-----------------|-------------------|------|--------|--------|
| 1st   | Lindsay Elliott | Grenache/ Mintaro | 2018 | 17.5   | Silver |
| 2nd   | Ian Maxfield    | Tauriga           | 2017 | 17     | Silver |
| 3rd   | Ian Maxfield    | Shiraz/cab        | 2018 | 16.5   | Bronze |

## August Competition

### Fortified Wine

*Glenn Davies Trophy*

### Liqueurs

*Barry and Gwen Freeman Trophy*

## September Competition - ANAWBS entries close

Adelaide: Friday 20th September 2019 at drop off points.

Entries can be delivered to the Waite Campus on Monday 23rd and Tuesday 24th.

Details on the web site [www.anawbs.org.au](http://www.anawbs.org.au)

## November Competition

Current Vintage Red - *Presidents Cup*

Current Vintage White - *Inaugural Committee Trophy*



# Hop 'N' Grape

## Mash Beer Day 12th October

Gavid Pennell will conduct another mash beer workshop on the 12th October at his place, starting at 10am.

This will be a joint workshop with members of the Blackwood and Adelaide clubs. It will be limited to 4 people from each club. 2 mash beers will be made, giving each participant 4 longneck bottles of the beer. (You will need to supply your own bottles). One batch will be made using the Blackwood brewing equipment so it is a chance for blackwood members to learn how to use the club equipment.

The cost for the day is \$20, this includes lunch and cost of ingredients. BYO drinks.

To book, contact Gavin by email [hegaelect@gmail.com](mailto:hegaelect@gmail.com) Gavin is looking forward to having a class again and it should be a great interclub social event.

*Thoroughly recommend it! ed.*

## 2020 wine making beginners group

Greg Jackson has kindly volunteered to run another wine making beginners group for the 2020 vintage.

Wine making does involve a considerable amount of time involvement particularly at vintage time. Picking can be any time during the week - when the grapes are ready.

If you are interested in joining this group please contact Ann-marie 0406 338 166

*Thoroughly recommend Greg's beginners group! ed.*



## 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.

St Johns conducts short courses on CPR and the use of the defibrillator.

Because of the importance of this training the committee has decided to pay the course fees for participating members.

Partners are welcome but will be asked to pay the standard ST Johns tuition fee.

We have 3 members interested at the moment but need a few more to make it viable. Please email Des Williams [des.williams@unisa.edu.au](mailto:des.williams@unisa.edu.au)



## 2019 BWBC Wine Bottling Day

Patritti Wines  
13-23 Clacton Rd, Dover Gardens SA  
Friday 23rd August  
8.30am for 9am start

### The Wine

2018 Patritti McLaren Vale Cabernet Sauvignon  
2018 Patritti McLaren Vale Shiraz  
2018 Patritti McLaren Vale Premium Shiraz

We expect this wine will sell very quickly. Order NOW to avoid missing out.

### Bottling Day

The 2019 club bottling day will be at Patritti Winey. As usual we need all the help we can get so please come along on the day. It's also a great social day. A BBQ lunch will be provided.

**Please bring a chair and wear covered shoes (OH&S).**

This is the Clubs major fund raiser for the year and we urge all members to sell the wine to friends, family, colleagues or buy some for your own enjoyment. To make this bottling a success we would like the wine to be preordered and paid for and if possible picked up on the day. This will avoid extra cartage and storage costs. Please promote the wine to family, friends and colleagues.

An order form and tasting notes is attached to the newsletter.

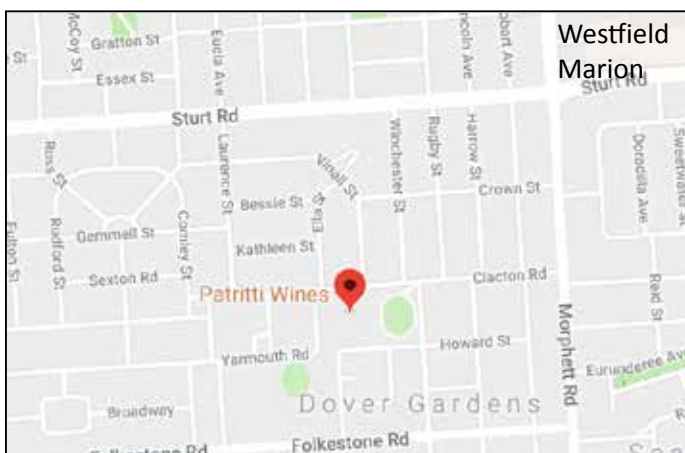
Your 2019 subscription included \$30 towards the first doz wine.

Can you please let Ian Maxfield 0499 039 132 know if you intend to help on the bottling day so we can organise the catering or fill in online registration form.

### CAR PARKING

There will be signs indicating where to park.

Please observe these signs because this is a working winery and has cellar door sales customers to accommodate.





## Bent Creek Winery Lunch

Sunday the 4th of August, 59 members and guests attended the BWBC lunch at Bent Creek Winery.

Established in 1999, today Bent Creek Vineyards is a joint partnership between Sam Rugari and David Garrick with collectively over 40 years experience in the wine industry. We were met on arrival with glasses of **ADELADY – Sparkling Pinot Noir** and the delightful **NV Nero Sparkling Shiraz**.

This was followed by the traditional first course of a formal Italian meal, Antipasto. This was an offering of cured meats, olives, pepperoni, mushrooms, anchovies and various cheeses. The perfect accompaniment to the sparkling wines. Inside the staff at Bent Creek had set up long tables in their barrel room. A short wine tasting followed led by Bent Creek's Sales and Marketing Manager - David Garrick. David gave us a run down of the history of Bent creek, followed by a tasting of their-  
**Old Bush Vine Grenache 2015** - Hand picked from a single vineyard of old gnarly bush vine. This wine is fermented in open fermentors and then aged for 15 months in oak barriques.

### **2017 Black Dog Shiraz - from McLaren Vale**

Aged for 12 months in American Oak barrels. Awarded 92 points 2019 Wine Companion.



**2016 Bent Creek Black Dog Cabernet Sauvignon** - Sourced from a single vineyard. Awarded 90 points 2019 Wine Companion.

The wine tasting was followed by a BBQ lunch accompanied with a glass of Bent Creek Wine and finished with a lovely selection of Italian desserts and coffee.

This was a great day, made very enjoyable by the very friendly staff at Bent Creek and the exceptional sunny winter weather.

Next time you are in the McLaren Vale area make a stop at Bent Creek Wines, 13 Blewitt Springs Rd, McLaren Flat. The cellar door is open on Saturday and Sunday 12 - 4



*Antipasto first course*



*Lunch organisers Rudi Tromp and Ian Di Bartolo with General Manager Sam Rugari (centre)*





## Member profile

### Daryl Marston

*Daryl is our newest member. He joined the club in June this year.*

#### **Where do you work, or where did you used to work?**

I was born at McLaren Vale, where I was raised, attended school, worked and lived until I retired. Along with my parents I enjoyed picking grapes during my high school years. Upon leaving school I spent a few years shearing in outback stations. I worked at Wirra Wirra as a vineyard and cellar hand for 7 years. I then completed an electrical apprenticeship over 3 years. This career in refrigeration and brine systems cemented a place for me in the wine industry. This lead me on many adventures as over the years I worked on various facets of the wine industry.

This journey, alongside many of my school friends who went on to establish and run wineries and cellar doors, has been extremely satisfying. I was employed at Hardy's in McLaren Vale for 2 years as a vineyard worker. I then enjoyed 11 years as the vineyard manager of Coriole Vineyards. After leaving Coriole I managed a large contracting business utilising a team, to manage 1,000 hectares of vineyards for The Terraces. I was part owner of Reedy Creek Vineyards, that sold its fruit to Orlando (Jacob's Creek Shiraz). After this I set up my own contracting, consulting and irrigation management business with my brother in law.

My interests in particular were soil profiles, utilizing recyclable water and canopy management. At one stage I owned a vineyard in the Flinders Ranges and simultaneously managed one at Victor Harbour. Covering vineyards in both the north and south of the state kept me out of mischief, but allowed me to continue playing social tennis for McLaren Vale.

Some highlights over the years include owning my own vineyards running my own business, which included setting up Peddlers Divide for d'Arenburg and consulting to them. I sold my vineyards and business interests in 2003 and retired after a most enjoyable career.

#### **What are your interests/hobbies?**

Fishing, participating in and watching various sports including cycling, Crows and local football, tennis and gardening.

#### **How did you come to join the BWBC?**

Through an invitation via Richard Blake.



*Daryl Marston*

#### **If you are a newer member, what do you hope to gain from your membership of the BWBC? If you have been in the Club for some time what have you gained from your membership of the BWBC?**

Social interaction and participating in club functions where I can mix with other locals who have similar interests.

#### **How did you become interested in wine/beer?**

I was born in McLaren Vale, surrounded by a wine-growing region. Growing up in the community of McLaren Vale, along with many of my school friends who are also in the wine industry, has kept me interested in good wines. I discovered not just the wine, but you need to have good company and good food to make all the difference to drinking wine including the bubbly and beer. (can't forget about beer and the bbq).

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

I enjoyed pale ale and stout beers because of the variants of flavour. Shiraz from McLaren Vale because of the blackberry flavours and the hint of pepper on the palate. I also enjoy a sauvignon blanc from the Marlborough region in New Zealand or the Adelaide Hills. I enjoy the crisp lemon flavour and clean palate.

*cont page 7*



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

McLaren Vale – not only is my heritage based in McLaren Vale, but because their Shiraz is second to none. I also enjoy the Barossa Valley full flavoured and aged ports.

**What is your most memorable wine/beer related experience?**

Many enjoyable occasions sharing a shiraz with friends over a good meal, where there are lots of laughs and meaningful conversations.

**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'm not part of a group and am not currently making my own wine.

We ask that members respect the guest speaker and not chatter during their presentation.

*The committee*



## 2019 Social Programme

### 2019 Bus Trip

Thursday 31st October - Friday 1st November

Barossa Valley

Wine Region

The cost of the 2 day trip is \$200 per person (twin share)

\$265 per single (single room) see page 5 for full itinerary

Please use the online form to book or contact

Rudi Tromp 0412 999 154

Payment by EFT or by cash/cheque



### 2019 Wine Bottling Patriitti Winery

3-23 Clacton Rd, Dover Gardens SA

Friday August 23rd 9am

See page 4 for full details

see attached wine order form

A volunteer registration form is attached to this newsletters email.



### ANAWBS 2018

Presentation Day

October 6th 1pm

Waite Campus



Full details of social events will be in future newsletters.

### Christmas and Presentation Day

Sunday December 1st 12 noon

Blackwood Football Club

\$25 per head



### BWBC Equipment

The Club has a large range of equipment used for club activities. This equipment can be loaned to members for their own projects, however the equipment MUST be booked in advance with the equipment officers and returned on the due date. The property officers have developed, and will continue to improve the checklist and instructions on the correct use and maintenance procedures for the equipment. This will ensure the equipment is maintained in good condition and ready for Club use or the next borrower.

Please contact our property officers

Roger Pounder 0412 565 256 or Bill Neubauer 0412 525 343 to book equipment or to find out what equipment the club has for loan.

Label printing is another Club service available to members.

Please contact David Tulloch 8270 1907 for details.

### 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.

### Bring your own tasting glass

To help with the washing up of the many glasses at the end of each meeting, it has been suggested that members might like to bring along their own tasting glass.

Give it a try, the wine may taste better in your own glass! Glass maker Riedel certainly thinks there is a glass for every wine.





# ANAWBS 2019

This will be the 40th year the event has been hosted by the Blackwood Winemakers and Brewers Club and the Amateur Wine Makers and Brewers club of Adelaide. The venue will again be at The University of Adelaide - Waite Campus.



## Wanted for ANAWBS

ANAWBS is jointly hosted by The Amateur Winemakers and Brewers Club of Adelaide and Blackwood Winemakers and Brewers Club. This competition, which is the largest amateur wine and beer competition in Australia, is co-ordinated by a committee of representatives of both clubs. The committee 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 or Sandy Matz at the next Adelaide Club meeting, mobile 0414 747 657 ph 83578039. 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. A roster will be compiled of volunteers and you will be contacted to confirm date and times.

|               |                              |            |
|---------------|------------------------------|------------|
| Mon 23rd Sept | Unpack and sort entries      | 9am - 4pm  |
| Tue 24th Sept | Unpack and sort entries      | 9am - 4pm  |
| Sat 28th Sept | Stewarding for beer judging  | 9am - 4pm  |
| Sun 29th Sept | Stewarding for beer judging  | 9am - 4pm  |
| Mon 30th Sept | Set-up for wine judging      | 9am - 4pm  |
| Tue 1st Oct   | Stewarding for wine judging  | 9am - 4pm  |
| Wed 2nd Oct   | Stewarding for wine judging  | 9am - 4pm  |
| Sat 5th Oct   | Presentation day preparation | 9am - 4pm  |
| Sun 6th Oct   | Presentation day             | 11am - 4pm |

A volunteer registration form is attached to this newsletters email.

## ANAWBS - Important dates for entries

Entries can be dropped off at

Winequip, 12 Hamilton Terrace, Newton SA up till Friday 20th September at 5pm

Beerbelly Brewing Equipment Unit 3, 95 Research Road, Pooraka SA up till Friday 20th September at 5pm

P&R Electrical 1066 South Rd, Edwardstown SA 5039 ( contact Andrew ) up till Friday 20th September at 5pm

or

The Waite Institute, Wine Laboratory - General Teaching Lab 7d (map ref F2) , Southern Barns (next to Sensory Lab)

Monday 23rd September 9 - 4pm or Tuesday 24th 9 - 12 noon (Late entries will not be accepted)

(Refer to map at [www.adelaide.edu.au/campuses/maps/current/waite.pdf](http://www.adelaide.edu.au/campuses/maps/current/waite.pdf) )

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

## Presentation Day

1pm Sunday 6th October 2019

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.

For more information and entry forms go to [www.anawbs.org.au](http://www.anawbs.org.au)





# 2019 BWBC Bus Trip

Thursday 31st October - Friday 1st November

## Thursday 31st

**8.45am** Depart from RSL carpark corner of Gladstone Road and Shepherds Hill Road Blackwood.

Northern Pickup available - contact Rudi

**10.30am Morning Tea**

## 11.15am Gomersal Wines



In 1887 a boutique winery was established in the small township of Gomersal and over a century later, it is now home to Gomersal Wines. Nestled in the heart of the iconic Barossa Valley, renowned throughout the world for its rich,

full-bodied Shiraz, Gomersal Wines embraces the district's time-honoured and traditional approach to winemaking. This results in wines of exquisite character and intensity, which colourfully reflect the region and surrounding environment.

## Lunch

### 2pm Saltrams Winery



Many of Australia's most influential and celebrated winemakers have passed through the Saltram's cellar doors throughout its 150 year history. During this time, two families dominated winemaking; the Salters and Dolans. Three generations of Salters made wine until 1937 and the Dolans

played a part at Saltram from the 1950s through until 2007. Saltram is situated on Angaston Road, on the Western Ridge from the town of Angaston in the Barossa Valley. The Saltram Vineyard has many varieties planted, with the majority planted Shiraz and Cabernet Sauvignon, alongside some smaller plantings of non-mainstream varieties such as Tempranillo and Sangiovese.

### 3.15pm Barossa Valley Brewing

(alternative is cheese tasting or gallery visit)



Barossa Valley Brewing first opened in 2005 at the Chateau Yaldara winery, later moving to the current home, a beautiful 100-year-old stone house overlooking the picturesque Heinemann Park on the outskirts of Tanunda. At the rear of the original building a five vessel Bavarian Brewery Technologies

brewhouse from California, was constructed, supplying an eight tap bar inside the original home. The dream for Barossa Valley Brewing had begun...but is by no means complete.

## Overnight Accommodation and Dinner

### Barossa Weintal Hotel

235 Murray St, Tanunda

## Friday 1st

### 8.30am Breakfast Barossa Weintal Hotel

## 10.15am Dell'uva Wines



Dell'uva Wines are totally unique. They have one of the largest collections of European varieties in Australia, with 44 currently planted for wine and a further 55 planted for future evaluation. And all, in fact,

in just 50 acres.

After spending many years travelling the world and trying wines in their native environments, owner/winemaker of Dell'uva Wines, Wayne Farquhar and his family became committed to bringing these wine styles back to the Barossa. Wayne then spent 5 years selecting and importing a hand-picked range of rootstocks, emerging varieties and clones from Italy, Spain, Portugal and France to establish a new and exciting vineyard showcasing viticultural and wine-making practices not seen before in Australia.

## 11.15am Murray Valley Street Vineyards



Tucked in and bordering the Hamlet known as Greenock, our 170 acre hillside vineyard hosts mature plantings of Shiraz, Grenache, Mataro, Cabernet Sauvignon, and Semillon. Some of the plantings of Grenache and Semillon go back fifty years and more.

The grapes grown in red and brown clay and sandy loam soils of Greenock produce a distinctly elegant full-bodied flavour found in our Greenock Estate Shiraz and Cabernet Sauvignon.

The vineyard was planted in 2002 in Shiraz, along with Viognier and Marsanne. The grapes grown at Gomersal produce a dark and a remarkably rich flavour signature for which our Gomersal Estate Shiraz is noted.

## Lunch at Murray Street Vineyards

### Return to Blackwood

Our thanks go to Rudi Tromp for the planning of this very diverse trip to the Barossa Wine region. Booking details are on page 7 of the newsletter.

For bookings please use the online booking form. To confirm your booking a \$200 deposit is required.



## The Tour for a Cure Daniher's Drive 2019

As the largest independent funder of Motor Neurone Disease (MND) research in Australia, FightMND's vision is a world without MND. Integral in this vision is the determination to help facilitate the translation of the growing body of new knowledge about the disease into a cure for MND patients in Australia and abroad.

On March 1, 2019, FightMND announced it will commit another \$7.6 million into seven new MND research projects. Projects were assessed by a panel of both national and international MND experts.

### 2019 Daniher's Drive

Neale Daniher AM is a former Australian rules footballer who played with the Essendon Football Club in the AFL. He was later the coach of the Melbourne Football Club between 1998 and 2007, and also held coaching positions with Essendon, Fremantle and West Coast. Neale Daniher was diagnosed with motor neurone disease in 2013 and is now known as a prominent campaigner for medical research.

The Daniher's Drive is a FightMND fundraiser, where 400+ passionate individuals came together over 4 days on a driving extravaganza across Victoria, NSW and in 2018 South Australia, to raise awareness and funds to fight Motor Neurone Disease. In 2018, an incredible \$2.6 million was raised by over 100 teams and 400 participants took part in Daniher's Drive which was a record.

This year's route will take in some of Victoria's great coastal and wine regions over the four-day event.

BWBC Club member Rudi Tromp and his wife Deb will be part of this year's Daniher's Drive to help raise funds for vital research into this very debilitating disease.

Their team, 'Tromp Honda RS' have reached their target of \$5000 but would love to exceed that amount and need your help.

If you can help and donate, please visit their team fundraising page at [http://my.fightmnd.org.au/dd19\\_tromps\\_honda\\_RS](http://my.fightmnd.org.au/dd19_tromps_honda_RS) or by contacting Deb and Rudi on 041 450 022.



*Rudi and Deb Tromp*

The club has given a donation to help with Rudi's fund-raising.

Have a great trip Rudi & Deb!



## New drought resistant grape varieties from Cyprus

Australian wine researchers are importing drought resistant grape varieties from Cyprus to determine their suitability for production in the southern hemisphere.

The Cypriot varieties Xynisteri (white) and Maratheftiko (red) have just been cleared from Australian quarantine and are currently being propagated at the University of Adelaide. PhD student Alexander Copper has set up trials under irrigated and drought conditions in Cyprus and the material from quarantine will be used to replicate these experiments in Australia to determine whether they thrive



*Mountain Vineyards in Cyprus*

"We are seeing increasing temperatures and increasing frequency of heat waves in southern Australia and this is affecting vine harvest and putting more and more pressure on water resources," Copper told Winetitles. "These varieties are very drought tolerant in Cyprus, often grown without any irrigation, and it is hoped they will be able to grow in Australian conditions with minimal to no irrigation.

He pointed out that Australia's most popular grape varieties, including Shiraz, Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Gris are all French varieties that have traditionally been grown in parts of France which experience high rainfall and without irrigation.

"In Australia these varieties are typically irrigated due to our difference in rainfall, likewise our Rieslings which originally came from Germany." He added that Australia does grow some more drought-tolerant varieties from Spain, Italy and Portugal, but he believes that the Cypriot varieties will be more drought tolerant than these.

Copper said he hoped to have data available from the Cyprus trials early in 2020 and from the Australian trials by Autumn 2021 after which the plan is to run field trials in different regions of South Australia.

"Considering the similar climates of Australia and Cyprus, these Cypriot grape varieties have potential as environmentally sustainable wines which will require less resources and help in the future adaptation of the wine industry to a changing climate.



# Thanks to our ANAWBS 2018 Sponsors

Please support them.



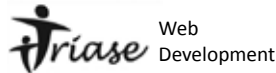
THE UNIVERSITY  
of ADELAIDE



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<br>Membership | 8278 5530    |
| Ian Di Bartolo  | Social Program                 | 0412 373 739 |
| Lindsay Elliott | Competition<br>Co-ordinator    | 8278 3345    |
| David Lewis     | Technical Officer              | 8277 5053    |
| Bill Neubauer   | Wine Sales                     | 8278 8866    |
| 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 |
|--------------|--------------|

### Life Members

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

## Members' Duty Roster 2019

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.

Detailed duty instructions sheets are available for all duties on the night.

| August               | September            | October              |
|----------------------|----------------------|----------------------|
| <b>Set-up Team</b>   | <b>Set-up Team</b>   | <b>Set-up Team</b>   |
| David Strachan       | Richard Williams     | David Carpenter      |
| Errol Fisher         | Graham Ellender      | Dave Holliday        |
| Mark Dorman          | Philip Hicks         | Robert Keen          |
| Tony Iaccarino       | Sandra Matz          | Colin Routley        |
| <b>Clean-up Team</b> | <b>Clean-up Team</b> | <b>Clean-up Team</b> |
| Chris Ball           | Chris Taylor         | Chris Bills          |
| Trevor Ward          | Mike Butcher         | Paul Bohlmann        |
| Nathan Crase         | Simon Long           | Brian Kearvell       |
| Andrew Selfried      | Jacob Van Eyk        | John Brown           |

**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.

|                       |   |
|-----------------------|---|
| <b>Postal Address</b> | PO Box 755 Blackwood SA 5051  |
| <b>Web site</b>       | www.bwbc.org.au   |
| <b>Meetings</b>       | 3rd Wednesday of each month<br>except December 7.30pm                                       |
| <b>Venue</b>          | Blackwood Memorial Hall<br>21 Coromandel Pde., Blackwood                                    |
| <b>Newsletter</b>     | Editor David Tulloch<br>Deadline 2nd Wed. of each month.<br>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.

