

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.

Member Profile

page 2

Social Events

page 3

Autumn Wine Sales

page 3

Wine History

Page 4

Banner Photo - Stay safe

Hello everyone

And just when we were getting back to some normality things have gone a bit wobbly! As that Bob Dylan '60's song says, "*The times they are a changin'*" (Gosh that was in the last century!)

Unfortunately, with the revised Covid restrictions early August, this has impacted on our plans to hold an August club meeting and our Sausage Sizzle/ Wine collection day at Patritti scheduled for 21st August. We have had to defer both.

The good news is that we are planning to reschedule the collection day at Patritti for Friday 4th September between 10am-2pm. However, we are not able to have a sausage sizzle due to tightening of their Covid Safe Plan. David T has sent out Wine Tasting Notes/ Order Form with the August Newsletter. These wines are great for drinking now or cellaring up to 5 years (the Premium Shiraz up to 10). What great value they are. Members are encouraged to pre-order and collect on that day. This saves double handling and expense. It is a huge job for our hard-working committee lifting those cartons of liquid gold. (Our brains maybe sharp but bodies not so!)

As we now have a new accounting system with all transactions done electronically and not manually could you please pay by EFT (Electronic Funds Transfer) directly to our Westpac Account? Remember to put your name on the transfer and bring copy to pickup.

Our Social calendar

- Lunch at Vigna Bottin Wines, McLaren Vale, Friday 18th September 12pm for 12.30pm start. Maximum of 60 allowed. Cost \$45 including drinks. Registration form out next week
- Tentative date for the Adelaide Hills Bus Trip is Friday 30th October. Watch out for an 'Expression of Interest' enquiry form coming soon. Rudi has put a lot of work into this and needs an indication of numbers to confirm with coach and venues
- Christmas Lunch Sunday 6th December

"Wine makes every meal an occasion, every table more elegant, every day more civilized." (Andre Simon)

Keep happy and well

Ann-Marie
President





Andrew joined the BWBC in 2018 and in 2019 succeeded Ian Maxfield as treasurer.

Member profile

Andrew Seifried



Andrew at the Nero D'Avola vineyard pruning last Sunday

Where do you work, or where did you used to work?
CMS Private Advisory - a firm of Chartered Accountants

What are your interests/hobbies?
Apart from winemaking, (& viticulture) –
Cave diving and scuba diving generally
Road cycling, (although I haven't done much of that lately!), and following the professional road races in Europe
Listening to music

How did you come to join the BWBC?
After a bit of internet research, I just showed up for a club meeting, around May 2018 I think. When a membership place became available, I joined up

If you are a newer member, what do you hope to gain from your membership of the BWBC?

Apart from gaining the Treasurer's role, I have picked up some very useful tips and ideas. The feedback from members on some of my wines has been very beneficial. The wine & beer making related presentations from guest speakers is always interesting and informative.

How did you become interested in wine/beer?
I suppose the obvious answer is due to drinking them both!

However, my father first had a go at making wine back in 1972, and has done so off and on since then. Back in 2004, we decided to start up production again, and have made at least one wine for most vintages since then.

What are your favourite wine/beer styles, and why?
White wine would probably be aged Riesling
Red wines would tend towards fuller bodied styles generally, but hard to be more specific than that.
It is pretty hard to find a truly bad wine these days, (thankfully)!

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

Not really, each region tends to have one or more varieties it is well known for – Clare Valley Riesling, Coonawarra Cabernet, Barossa & McLaren Vale Shiraz,

Mornington Peninsula Pinot Noir etc – but there are always exceptions to that generalisation as well, so it really comes down to the wine in question.

What is your most memorable wine/beer related experience?

I recall a cellar door tasting at Wynns, (in the Coonawarra), about 15 years ago of their Michael Shiraz, and John Riddoch Cabernet, and being impressed by the depth & length of the flavours and the balance of all the components of the wines.

I'm sure there have been others – probably not enough though!

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?

Yes – as above, my Father & I have been making wine together for about 15 years now. For the most part it has been Shiraz, so we make enough to fill a barrique (225 litres), but there have been exceptions.

The last two vintages we have been making Nero D'Avola, so the volume of that has been determined by the quantity of the grapes available. We have been pruning these vines to improve the quality, (foremost), but also the yield. This year (2020), we ended up with about 200 litres of wine, compared to about 150 litres in 2019.

We have also been renovating a tiny patch of Viognier, (on the same property), of about 100 vines. I made some wine from it this year – but ended up with only around 30 litres of wine from about 90 kilograms of grapes! The wine is OK, though, so it's worth persevering.





Autumn Wine Sales



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.

The sparkling shiraz and Pinot Grigio has all been sold.



2020 Wine Bottling

Due to covid restrictions we will not be able to have our annual bottling/social day.

This year the committee has decided to again buy wine from Patritti Winery, as we did in 2018 & 2019, but this year they will bottle it for us. The wine will be available ,at this stage, to pickup from Patritti Wines, 13-23 Clacton Rd, Dover Gardens, on Friday 4th September, between 10am and 2pm.

An order form with tasting notes is attached to the newsletter email.



Vigna Bottin Winery Lunch

192 Main Road, Willunga

‘Our Cellar door & Osteria – a place for you to come and experience our rich Italian heritage.’

Friday 18th September 12pm for 12.30pm start. Maximum of 60 allowed.

Cost \$45 including drinks. Registration form out next week



2020 bus trip Friday 30th October

This year the committee is still planning on having a bus trip to the Mt Lofty wine region in October.

Rudi Tromp has put a lot of effort into the planning of this trip, focusing on wineries and businesses effected by the fires in December.

Again this is very much depending on how the covid restrictions are at the time.

The committee would like to get some idea of the numbers who would like to attend.

A tentative registration form will be emailed soon.

The bus is limited to around 50 persons.

Club Membership



As noted in previous newsletters the Club subscriptions for the 2020 financial year have been deferred due to the current pandemic.

However if you did not intend to renew your membership for 2020/2021 please could you let the membership officer Rick Blake know, ph 407 728 817 or email rsblake@bigpond.com, as we have people on our membership waiting list we would like to welcome to our club.



SA Wine History

What was the viticulture and wine making activity in 1862, just 26 years after the first settlers arrived and the Proclamation of South Australia?

Ebenezer Ward [1] (born in 1837) migrated to Australia in the clipper *The British Trident*, (among fellow-passengers was South Australian pastoralist Peter Waite) arriving in Melbourne in June 1859, he was recruited by George Collins Levey initially as a reader then parliamentary reporter for the *Melbourne Herald*.



In 1861 was offered and accepted the leadership of the Hansard staff of the *Adelaide Advertiser*

During the Parliamentary recess in 1862 Ebenezer wrote a series of articles on wine in South Australia, which were published in the *Advertiser* and *Chronical* newspapers and later in a book *The vineyards and orchards of South Australia*. [2]

From the books introduction Ebenezer quotes figures from the 1862 report on the Agricultural Statistics of the Colony, "The number of vines in bearing was 2,361,574, and 2,386,141 not in bearing—the figures for the previous season being 1,874,751, and 1,948,510 respectively. The quantity of wine returned as made is that produced in the season 1860-1, viz : 312,021 gallons, an increase over the previous season of no less than 129,934 gallons, or 70 per cent, on the quantity made in the previous year, viz : 182,087 gallons."

Further more Ebenezer forecast that "South Australia will without doubt become one of the most important Wine countries of the world. And I venture to say that the enthusiasm for his business which is shared by every Vine grower I have encountered in the Colony will have the effect of speedily overcoming whatever difficulties remain to impede the general recognition of the value of South Australian Wines. The attempt to make good Wine is elevated into the earnest persevering effort to make a better , and the best. Every cottager who has half a rood (quarter of an acre) of vines in his garden (and there are few who have not) has all the pride of ambition as to the quality of his wine, and will grudge no exertion that will serve his purpose either in the acquirement of knowledge, or in downright hard work.

After all, the subject of paramount importance to the Wine-producer is the wine trade, and it appears to me the greatest bugbear it has to contend with at present is the large quantities of young immature wines annually forced into the market, and of which a large propor-

tion is, unhappily, retailed to the public. Wine-growers without capital cannot of course hold their wines until they mature, and the absence of sufficient cellar room is in some other cases a sufficient preventive. The consequence is that strong, raw liquors are readily purchased at low rates, and retailed at a larger profit than would perhaps accrue immediately from the sale of a better article, and many persons having tasted such stuff become ever afterwards abominators of Colonial Wine."

Following the introduction, Ebenezer wrote about many properties on the Adelaide plains, Adelaide Hills and surrounding areas where grapes were grown and wine produced. I have picked out 3 which are local to our home area, Blackwood.

Monalta

The residence of Mr. R. B. Andrews

The road to Monalta lies over the hills rising above Mitcham on the south-ward. It is a steep incline to the " Devil's Elbow" of the locality, and the hostelry which stands above it on a plateau on the summit of the hill is well-named " The Traveller's Rest." The house is within the township of Belair (although there is little but the inn itself to indicate the existence of a town), and from the situation may be seen Mr. Andrews's residence and vine yard at Monalta. It is about half a mile from this point to Monalta. Mr. Andrews's house (a newly-built and substantial freestone edifice) stands at the south end of the vineyard, overlooking Coromandel Valley, and due east of Government Farm. The site of the vineyard has been chosen with excellent judgment on the north-eastern slopes of the Monalta Hill. The highest point of the vineyard is about 1,100 feet above the level of the sea, and was planted four years ago with Verdeilho and Tinta. The Verdeilho were obtained from cuttings brought by Mr. Andrews from a small vineyard at his former residence at the foot of the hills on the Mitcham-road. We tasted some pure Verdeilho wine (now four years old) made by Mr. Andrews at that place, and if he succeeds as well at Monalta his " Madeira" will certainly be at a premium. Next to the Tinta there are a few rows of Grenache, the fruit of which ripens a week later than the Shiraz, and yields a large quantity of wine. Adjoining these are Carbonet, Shiraz, and Malbec. Altogether there are about six acres of vines, ranging from three to four years old, comprising those we have already mentioned and others of the same varieties planted in 1859. In the younger part of the vineyard, cuttings have been planted of Black Portugal (chiefly), with Carignan and Mataro, for red wine, and Gouais and Verdeilho for white. On



the north of the vineyard there are two acres of ground already prepared, which Mr. Andrews intends to plant with Palomino Blanca. This will make a total of 17 acres of vines, besides which there is one acre of orchard. The present is the first season that Mr. Andrews has made wine at Monalta, but as his vineyard is carefully classified, the varieties well selected, the soil and situation very favorable, and his good judgment in winemaking already proved, there is every reason to anticipate for the Monalta wines an enviable position in our own and neighbouring markets. The stones picked off the vineyard Mr. Andrews has found sufficient to build his cellars and make an embankment round his residence, which has been constructed on an eastern slope to ensure protection from the midday and evening sun.

Craigburn

The residence of Mr. Peter Cumming.

Pursuing the road southward of Monalta for about three miles, the traveller will find a white gate on the right of the track, which will afford him egress to the Craigburn Estate. There is a considerable fall from Monalta to this point, Craigburn being about 700 feet above the level of the sea. The present extent of the vineyard is about four acres, of which one acre was planted in 1857 with Gouais, Tokay, and Verdelho for white wine, and Malbec, Shiraz, and Grenache for red ; and the remainder with cuttings of the same varieties in the winter of 1861. There is an additional extent of several acres already prepared, some of which will be planted during the ensuing season. There is a capital cellar at the lower end of the vineyard. We found there 10 hogsheads of wine made this season from the one acre of old vines—certainly a large yield for the hills. We tasted one sample of Mr. Cumming's red wine, made last year, which is abundantly rich in strength and sweetness, but needs several years' additional age to mature it, and then we have no doubt it will be a very superior wine. Another sample, also made last year, but which was attenuated to a greater degree before being racked off, has an excellent flavor, and is much better adapted for immediate consumption. Mr. Gumming has built a commodious and very substantial stone house on a point of the hill overlooking the vineyard. The river Sturt runs at the foot of the hill, on the south, but the vineyard is at a considerable elevation above it, and altogether beyond the reach of frost.

The Clarendon Vineyard

The Residence of Mr. Edward John Peake.

The township of Clarendo, is probably unknown, except by name, to many of our colonists.

Truth to say the roads by which it is approached are sufficient to deter a tourist who has no very pressing business there from completing a pilgrimage to its really

picturesque locality, and it scarcely requires the penetration of a seer to convince the beholder that the present limited population and somewhat oppressive quietness of Clarendon must be attributed mainly to the difficulty of gaining access to its vicinity. The most practicable route from the metropolis at present is to travel the Great South-road to about half-a-mile beyond the summit of Tapley's Hill, and then diverging from the main road on the left to follow a bush track across the ranges. On this track cuttings have been made at intervals, and the steepness of some of the ascents reduced, but the eight miles intervening between the South-road and Clarendon will most assuredly weary the patience of any ordinary rider, and tax the endurance of his steed. Such at least was our experience the other day, and when we arrived at Clarendon we most heartily appreciated Mr. Peake's assurance that in a few weeks amore direct and much better road would be opened to the metropolis. The Clarendon Vineyard is immediately adjacent to, if it does not form a portion of, the present township. It is situated at an elevation of from 700 to 800 feet above the level of the sea, on the first dip of the Clarendon range towards the Onkaparinga river. Mr. Peake's residence and cellars are built on the north-east slope of the first hill, overlooking the township, about 200 feet above the level of the river. The view from this point is peculiarly attractive. To the eastward the Onkaparinga presents a comparatively broad sheet of water, overhung with projecting crags rising nearly 200 feet above its level. Beyond these crags is seen a pretty white bridge, on laminated arches, spanning the river on the main route to Goolwa. The first planting was done more than 12 years ago. The vines originally planted were imported from Spain, and comprise the Pedro Ximenes, Palomino Blanco, Temprana, Doradilla, Mantua, Castellano, and some other white varieties whose names were lost in transition and have not been identified, while of the purple sorts there were the Molar Negro, and Ferastes Colora. Mr. Peake has since planted Shiraz, Malbec, Carbonet, Mataro, Carignan, Grenache, and Morastel, of the red varieties ; and Verdelho, Gouais, Riesling, and Tokay, of the white. His experience has convinced him that however well many of the French and German vines may be adapted to a moister region, they are unsuited to the climate of Clarendon, where their fruit is frequently injured by the hot winds of summer. The Spanish vines on the contrary are of a more vigorous habit, and have a luxuriant foliage, which protects the grapes from burning suns and northern blasts. The Temprana variety yields a very delicate wine, but Mr. Peake considers it is better adapted to the plains than to the hills, where the fruit is extremely liable to be destroyed by the early rains of autumn. On one portion of the first hill planted in 1858 a considerable ex-



tent of Shiraz and Rieslings were put in, and to these are added the Spanish sorts Temprana, Pedro Ximenes, and Palomino Blanco. The last-named varieties are looking remarkably well, and are making wood rapidly. The wine made by Mr. Peake, especially the first quality drawn with out pressure from the grapes, is very delicate, and resembles in flavor and bouquet some of the finest champagne wines. It is dry, spirituous, and bright, and if properly treated would without doubt produce an excellent champagne. The wine made with pressure, although less delicate, is a sound full-bodied wine, very agreeable and refreshing. We tasted an excellent sample of light red or tinted wine made from an admixture of Mr. Peake's purple and white varieties, but his best white wine is unquestionably the choicest and most characteristic. Until last year Mr. Peake has never manufactured pure red wine to any considerable extent, and as the last year's vintage is still disturbed by the periodic fermentation of all young wines, it is impossible at present to speak confidently of its quality. The wine-cellar is a two-storied building, erected on a site scarped down nearly at the foot of the first hill. The lower cellar has an area of 62 feet by 22 feet 8 inches, and when furnished with large vats, will be capable of containing 10,000 gallons of wine. The windows of the cellar are narrow, and fitted with shutters to exclude light and heat in the summer, and thus regulate the temperature. The wine is made in the upper story of the cellar. The grapes are first of all passed through a machine called a "stripper," which separates the berries from the stalks, and at the same time bursts the skins. The berries fall through a wood grating graduated from the bottom centre until it closes entirely at something less than half the radius of its curve, and pass with the juice into a shoot and then between a pair of large smooth wooden rollers, which are occasionally turned by the man who has charge of the presses. The skins of the berries are thereby perfectly broken, but the grape seeds remain whole. The pulp is then let into the press troughs at pleasure. Mr. Peake has tried several other methods —including treading—but has found none so effectual as that we have described. The wine presses stand side by side, and consist of two powerful screws passing through a beam crosshead more than 12 inches square. A cast iron piston or plunger is affixed to the base of each screw, faced with 2-inch Singapore cedar, every portion of the iron being carefully cased to prevent contact with the must. The troughs in which the "musk" is placed are of Singapore cedar, about 7 feet square and 14 inches deep. The screws and plungers are easily raised and lowered by the pressman by means of the ratchet-lift used in the jacks for raising heavy weights. The murk is pressed without bags, an indented rim on the face of the plunger being found

sufficient to retain it. The must, as it runs from the presses, is either carried by hose into hogsheads to ferment, or put into large fermenting vats in quantities of from 800 to 1,000 gallons ; and in the latter case it is at the proper time run off into casks to complete the process of fermentation. Hydraulic bungs have been used with good effect, better to retain the spirit generated during fermentation, and to prevent the too rapid escape of carbonic acid gas. The stock of wine in the cellars at the period of our visit (December, 1861) was chiefly of the previous season's vintage, and comprised about 5,500 gallons. There were also 500 gallons of brandy singlings made from wine lees and refuse.

References

- [1] Ebenezer Ward - [//en.wikipedia.org/wiki/Ebenezer_Ward](https://en.wikipedia.org/wiki/Ebenezer_Ward)
- [2] *The Vineyards and Orchards of South Australia. (First Series) ... Being a Series of Articles Written ... for the "South Australian Advertiser" and "Weekly Chronicle," and Now Reprinted*
 Author Ebenezer Ward published 1862
https://books.google.com.au/books?id=rYaZSKHFK4w-C&num=26&source=gbs_slider_cls_metadata_7_mylibrary&redir_esc=y
A similar description of Clarendon appears in the Bailliere's South Australian Gazetteer and Road Guide Compiled by Robert Percy Whitworth published by F.F. Bailliere, 1866
https://books.google.com.au/books?id=wM8NAAAQA-AJ&printsec=frontcover&source=gbs_ge_summary_r&cad=0#v=onepage&q&f=false
 Thanks to Colin Routley for sending me a link to this publication.

For Sale

Wide range of wine bottles available for around \$3 a box. Green and clear glass bottles suitable for corks and also an assortment of bottles that use screw cap closures. I also have a few dozen Burgundy bottles that use corks at a slightly higher cost. All the bottles have been used but are clean with no label; as is usual with used bottles they would need a good sterilization before use. I am in the process of cleaning out my winery because the vineyard where the shed is located has been sold. I am open to offers for 4x 100lt blue barrel plastic fermenters and smaller fermenters around the 250lt capacity available plus two or three 18lt Stainless Steel vessels ideal for making small quantities of wine, 20 white plastic picking buckets suitable for transporting grapes and loading straight into your crusher.

Contact Greg Jackson 0422312708



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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 Seifried	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.

