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Wednesday
15th November 7.30pm

Speaker
Scott Zrna
South Coast Brewing Co

January Competition
No competition this month

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Banner Photo - Christmas /Presentation
Day 2019

Scott Zrna – Chief Brewer

Scott has been an experienced consumer of beer for over 30 years, and a winemaker for 25. After falling in love with the South Coast, he made the sea change to Port Noarlunga in 2007. Born and raised in Mildura, he came to Adelaide to do science at Flinders, then did Wine Science at Charles Sturt after he started work in the wine industry.

Scott has spent 26 years in the wine industry at Mildara Blass, McWilliams Wines (red then senior white winemaker) then a vintage at Padthaway Estate before settling into 15 years at Fox Creek Wines as senior then chief winemaker.

Scott got into all-grain home-brewing a few years ago honing his skills in his backyard

“South Coast Brewing was started at the end of 2017 by me and two other mates, all looking for a change of job and wanting to do something for ourselves. We currently all work in the business and output is between 750 and 1000L a week.”



South Coast Brewing Co

Have you heard the one about the winemaker, the engineer and a liquor distributor who decided to open a brewery?

South Coast Brewing Co is a small, independent brewery located in Willunga, South Australia. Their beers are brewed as a tribute to all the fabulous beaches that we love to enjoy all the way along Adelaide’s beautiful South Coast

The aim? To simply make great beers.



South Coast Brewing Co.
Unit 1/11 Jay Drive
Willunga SA 5172
www.southcoastbrewingco.com





1st	Scarapantoni 3 pack of wine	John Callus	Blackwood
2nd	Woodstock 3 pack of wine	Michael Lineage	Joint
3rd	Woodstock 3 pack of wine	Jean Snell	Blackwood
4th	Patritti 2018 Chardonnay	Peter Tilsley	Joint
5th	Patritti 2018 Pinot Grigio	Joe Alvino	Adelaide
6th	Patritti 2018 Sauvignon Blanc	Chris Loveless	Guest
7th	Patritti 2017 Cabernet Sauvignon	John Callus	Blackwood
8th	Patritti 2017 Shiraz	Jacob Van Eyk	Blackwood
9th	Patritti 2016 GSM	Don Bolton	Adelaide
10th	Peter Lehman 2016 Cabernet Sauvignon	Don Bolton	Adelaide
11th	3 Dark Horses 2017 Shiraz, Grenache, Touriga	Julie Bakutis	Adelaide
12th	Dog Ridge 2016 GSM	Andrew Seifried	Blackwood
13th	Neil Hahn 2018 Shiraz	Alender Dolman	Adelaide

This raffle is a very important part of the annual ANAWBS competition hosted by our club and The Amateur Wine-makers and Brewers club of Adelaide.

Thank you to all who supported this raffle.

The ANAWBS committee will meet in March to start planning the 2020 competition. If you would like to be part of the committee please contact the chairman Brain Ferris 0423 125 269. Being on the committee is a very rewarding experience and a great way to learn about a variety of wines and beers.

Attendance at the November meeting

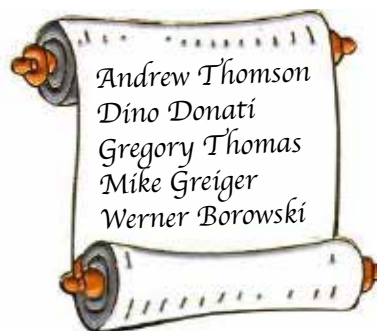
45 members, 2 partners, 11 apologies and 4 guests

President's message

The Committee welcomes all members to the New Year and new decade. We look forward to another successful year. "Be kind be grateful."

Welcome to our new member

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



2019 Club Wine Bottling

The wine we bottled at Patritti Winery last August is selling fast. We have had lots of great feedback from people who have tried the wine, and many repeat orders. However we still have 10 doz Shiraz and 4 doz Premium Shiraz left.

If you would like to order some before it all goes please contact our wine sales organiser Bill Neubauer email bill@bn-products.com.au

You can pay for the wine by EFT - bank details are on the last page of the newsletter

Online registration

Competition and social events

The online registration introduced last year has proved to be a success and makes the job of planning competitions and social events much easier. This will be continued in 2020. Please fill in the online forms that will be attached to the email that is sent out with the newsletter notification. Competition entries must be registered before the due date and will not be accepted on the night.

Newsletter delivery

Rather than attaching a pdf copy of the newsletter with the notification email, a link to the BWBC web site will be provided where you can download the newsletter.

This may eliminate some of the problems encountered last year with large email messages to some members. If you have troubles with downloading please contact David Tulloch email davidt@internode.on.net

For those members who do not have an internet connection a newsletter and booking forms will be posted as usual.



Club duty roster

Sid Thomas has again kindly taken on the responsibility for organising the duty roster. The roster for the coming 3 months is on the back page of the newsletter. Sid will phone each member rostered on just before the meeting as a reminder. If you are unable to attend on your rostered day can you please contact Sid Thomas 0401 123 482 to arrange a replacement.

A matter of place: Sensory and chemical characterisation of fine Australian Chardonnay and Shiraz wines of provenance

Establishing a fine wine image through regional typicality has been of interest to New World wine producing countries like Australia, but previous research mainly involved unoaked experimental wines, which were not reflective of the retail wine market. The regional typicality of commercially available fine Australian wines (FAW) was therefore explored, based on the hypotheses that sensory and chemical composition of varietal fine wines would discriminate by region, and further nuances within region would be explained by drivers of intraregional typicality. Chardonnay wines (2015 vintage) from Margaret River and Yarra Valley; and Shiraz wines (2014 vintage) from Barossa Valley and McLaren Vale, were selected for descriptive sensory analysis and underwent profiling of volatiles by gas chromatography-mass spectrometry (GC-MS). For both grape varieties, there was large variability in wine styles among wines from the same GI, such as fruity/crisp vs oaked Chardonnay and oaky/astringent vs savoury Shiraz. Consequently, human intervention seemed to be an important component of regional/sub-regional typicality, which therefore cannot be determined solely on geographic origin of the fruit. Using a combination of sensory markers and volatile profiles allowed the building of regional typicality models, which are promising, however, consumers may not perceive sub-regional differences based on sensory attributes. Undoubtedly, variation of wine styles emerging across wine regions, vintages, and viticultural and winemaking practices needs to be further explored, but this work created a preliminary sensory and volatile map for future research.

The full paper can be read at
www.sciencedirect.com/science/article/abs/pii/S0963996919307896

Thank you to Andrew Thomson for the article link

How to get the judges eye at the next Club Wine competition



Present your wine in a 1.5 litre magnums, designed by Hungarian-based artist James Carcass, which comes in a lacquered black box with a switch that illuminates the bottle. The magnum is specially hand blown, meaning no two are completely identical, so even if someone else presents their wine in a similar fashion yours will still be unique. You could also add softly fading lights and music. This is how Essencia 2008, made by The Royal Tokaji Wine Company in Hungary's Tokaj wine region, is presented.

The sweet wines produced here are reliant on botrytis cinerea mould, known as "noble rot," that dries out grapes on the vine, shrivelling them into what looks like brown raisins.

Only the best aszú grapes are used for Essencia, which is made entirely from the juice of aszú berries (the other wines produced in the region have a base wine added to dilute their sweetness).

Essencia can only be produced in years with more or less perfect weather conditions for botrytis. And 2008 marked a particularly impressive year.

It takes about a kilogram of "incredibly ripe" aszú grapes to produce just a teaspoon, while around 20 kilograms of grapes shriveled to aszú berries are required for a 375 ml bottle of wine. The wine has 468.8 grams of residual sugar per litre and an alcohol level of 4.2%. You are more likely to pass out from sugar overload before alcohol poisoning.

This wine is described as "world's most expensive wine" at the time of its launch in 2019, sells at Hedonism Wines in London for Au\$47,750 per bottle.

Gift wrapping is available at the checkout. It is also available in 375ml bottles if your funds are a bit limited.

Essencia 2008 is available by the spoon at various restaurants and hotels in the United States and Italy.

www.edition.cnn.com/travel/article/expensive-wine-hungary/index.html

www.royal-tokaji.com/



Picnic in the Park



Sunday 22nd March
12 noon

Karinya Rotary Park
Shepherds Hill Rd, Eden Hills

This will be the first BWBC social event for 2020.

BYO food and wine etc.
The Club BBQ will be available

App for this year

A 2015 study found that eight out of 10 Australians drink their reds “at or above room temperature”.

The sensation of warmth from red wine served at this temperature isn't just physical – serving reds too warm tends to increase the sensation of alcohol on the palate, making the wine feel hot as you drink it, while masking the fruit components of its flavour and subduing any of the wine's subtle texture. The same dulling happens when white wines are too cold, as this “shuts down” the wine.

App for this year, is the “20/20” rule – take your whites out of the fridge 20 minutes before you're going to drink them, and put your reds into the fridge (or dunk them in an ice bucket) 20 minutes before serving. This time chilling, or warming up, will bring both whites and reds to an optimal drinking temperature.

The Guardian

2019 Presentation Day



A big thankyou to Joan and Leslie Seatree and their helpers on the day for the superb table decorations. It really set the scene for the great day that followed.



2019 BWBC Competition Winners

BWBC Ale Competition - *Chris Bills Trophy*

1st Place	Kevin Salt	New England PA	44.5	Silver
2nd Place	Chris Bills	Dortmunder	43.25	Silver
3rd Place	Gavin Pennell	Amber Ale	40.78	Silver

BWBC Lager Competition - *Steve Potiuchs Trophy*

1st Place	Colin Routley	Doppel Bock	43.75	Silver
2nd Place	Colin Routley	Helles Bock	42.25	Silver
3rd Place	Colin Routley	German Pils	41.75	Silver

BWBC Amber/Dark Beer Competition - *Bill Ekins Trophy*

1st Place	Brenton George	Black IPA	44	Silver
2nd Place	Colin Routley	Amber American	39.17	Bronze
3rd Place	Colin Routley	Old Ale	38.83	Bronze

BWBC Porter/Stout Competition - *Bob Morton Trophy*

1st Place	Brenton George	Sweet Stout	42.25	Silver
2nd Place	Colin Routley	Foreign Extra	38.25	Bronze
3rd Place	Chris Bill	Stout S7	30.25	Bronze

BWBC 1-3year old Shiraz Competition - *Jack Van Reyden Trophy*

1st Place	M & M	Shiraz	2016	18	Silver
2nd Place	David Lewis	Shiraz	2016	17	Silver
3rd Place	Bempton	Shiraz French Oak	2018	16.83	Bronze

BWBC 1-3year old other Red Wine Competition

1st Place	M & M	Touriga	2017	16.83	Bronze
2nd Place	5 + 1	Cabernet Sauvignon	2016	16.67	Bronze
3rd Place	M & M	Cabernet Sauvignon	2017	16.5	Bronze

BWBC Interclub Beer Competition

1st Place	Gavin Pennell	Imperial Stout	41.25	Silver
2nd Place	Gavin Pennell	Oatmeal Stout	38.25	Bronze
3rd Place	Richard Blake	Dark Ale	36.5	Bronze

BWBC Sparkling Wine Competition - *Ron Head Trophy*

1st Place	Mike Butcher	Chardonnay/Pinot	2018	15.5	Bronze
2nd Place	Michael Lineage	White from Red	2018	14.5	
3rd Place	Mike Butcher	Chardonnay/Pinot	2017	13.5	

BWBC Interclub Red Wine Competition

1st Place	Greg Jackson	Lagrein	18	Silver	
2nd Place	Wattiparinga	Grenache /Mataro	2017	17.5	Silver
3rd Place	M & M	Touriga	2018	17	Silver

BWBC Red Wine 4 Years and Older Competition - *Glenn Snook Trophy*

1st Place	David Lewis	Shiraz	2015	16.75	Bronze
2nd Place	5 + 1	Shiraz	2015	16.5	Bronze
3rd Place	Bempton	Shiraz	2014	16	Bronze



BWBC Fortified Wine Competition - *Glen Davies Trophy*

1st Place	Wattiparinga	Verdelho	2002	17.5	Silver
2nd Place	Mike Butcher	Tawny Frontinac		17	Silver
3rd Place	Glen Snook	3 YO Tawny		16.5	Silver

BWBC Liqueurs Competition - *Barry & Gwen Freeman Trophy*

1st Place	Mike Butcher	Chestnut		17.5	Silver
2nd Place	Mike Butcher	Yuzu		17	Silver
3rd Place	John Callus	Black Zambuca		16.5	Bronze

BWBC Current Vintage White Wine Competition - *Inaugural Committee Trophy*

1st Place	Mike Butcher	Sauvignon Blanc	2019	16	Bronze
2nd Place	Mike Butcher	Chardonnay	2019	15.5	Bronze
3rd Place	Wattiparinga	Vermentino	2019	15	

BWBC Current Vintage Red Wine Competition - *Presidents Cup*

1st Place	David Lewis	Shiraz	2019	18.5	Gold
2nd Place	Wattiparinga	Barbera	2019	17.5	Silver
3rd Place	Wattiparinga	Dolcetto	2019	17	Silver

BWBC 2019 Brewer of the Year

Colin Routley



Ann-Marie Franklin, Lindsay Elliot presenting trophy to Colin Routley (right)



Ann-Marie Franklin, Lindsay Elliot presenting trophy to Ian Maxfield (right)

BWBC 2019 Winemaker of the Year - Still and Sparkling Wine

M&M

(Ian and Chris Maxfield)

BWBC 2019 Winemaker of the Year - All Wine Classes Glenn Snook Trophy

Mike Butcher



Ann-Marie Franklin, Lindsay Elliot, Glenn Snook presenting trophy to Mike Butcher (left)



Thanks to our ANAWBS 2019 Sponsors
Please support them.



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	0407 728 817
Ian Di Bartolo	Social Program	0412 373 739
Lindsay Elliott	Competition	
	Co-ordinator	0427 864 093
David Lewis	Technical Officer	0409 678 366
Bill Neubauer	Wine Sales	0412 525 343
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	0412 525 343
Roger Pounder	0412 565 256

1st Aid Officer

Des Williams	0416 041629
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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.

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

January	February	March
Set-up Team	Set-up Team	Set-up Team
Brian Cloudesley	Paul Hakendorf	Robert Keen
James Anderson	Chris Ball	Murray Barber
Nathan Crase	Dino Donati	Mark Dorman
Clean-up Team	Clean-up Team	Clean-up Team
Jim Hay	Philip Hicks	Dave Holliday
Manfred Kurmis	Michael Lineage	Barry Long
Eric Roosa	Colin Routley	David Russell
Sid Thomas	Andrew Thomson	Peter Tilsley

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

Life Members

Chris Bills	Steve Potiuch
Brian Ferris	Glenn Snook
David Lewis	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.

