



# BWBC

## Newsletter

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Wednesday  
17th July 7.30pm

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Damien Tscharke  
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Banner Photo - Symmetry McLaren Vale

### Tscharke Wines

Damien Tscharke is one of the Barossa's most progressive, artisanal wine producers and pioneer behind the wine; Tscharke.

A sixth generation Barossa farmer and vigneron, Damien has developed an intimate appreciation and passion for the vineyard sites and unique terroir belonging to the sub- appellations Marananga and Seppeltsfield; giving rise to unique and concentrated wines of great richness and longevity. Damien's dedication to the classic varietals planted by his grandfather and father later progressed to old European varietals, found to thrive on the area's prehistoric soils and Mediterranean climate.

The first Australian producer of Montepulciano and recipient of the 2004 Peter Olson Fellowship for Innovation and Outstanding Performance in Agriculture, Damien pioneered a new tradition in Australian winemaking through contemporary wines based on alternative varietals.

Estate grown and produced, Damien remains hands-on in his sustainable grape growing and winemaking practices to continually refine a premium selection of Mediterranean varietals and Barossa regional classics. Officially organically certified by NASAA in March 2019, Tscharke wines are uncompromised by intervention,

allowing an honest reflection of vintage variation.

Opened in 2011, Damien and wife Eva have created a bespoke Cellar Door from which to showcase their premium wines on the gently undulating slopes of the Barossa's western ridge. Also home to Eva's traditional pottery gallery, the Cellar Door is immediately surrounded by the natural assets and infrastructure leading to the creation of Tscharke's wines. Always an immersive experience.



## World's oldest commercial urban vineyard.

An Adelaide-based winery has renewed its agreement to produce wine from the world's oldest commercial urban vineyard.

Marion Council has committed to connecting each of the vineyard sites to irrigation, ensuring the longevity of the vines and their continued productivity during low rainfall seasons. Patritti will perform a significant rejuvenation project at each site, reinvigorating under-performing vines, and planting cutting material to replace dead vines and improve the aesthetic appearance of the vineyards.

Each vineyard will remain open to the public, with the fruit for Patritti's exclusive use.

Ines Patritti says the goal is to produce a single-vineyard product from each of the vineyards when volumes and quality allow.

"It's a passion – I'm very keen on the history of the area and a lot of young people don't realise how much the area has changed.

"When I was growing up, this area was dairy farms, vineyards and almond orchards.

"People ask, 'Why would you build a winery here?', because they don't understand that when we first started the area was surrounded by vineyards."

Many of the vineyards in the Marion area originally produced table grapes. However, much of the wine-producing blocks, including the Marion Vineyard, were owned by Frank Hamilton as part of the early vine plantings of the then FE Hamilton & Sons Winery & Distillery.

The Hamilton family sold their vineyards in the area from the 1950s through to the 1970s to make way for suburban sprawl.



Descendants of Frank Hamilton are still involved in the South Australian wine industry, including Richard Hamilton of Leconfield Wines, which managed the Marion Vineyard for the City of Marion from the early 1990s until 2005.

from The Lead

[www.theleadsouthaustralia.com.au](http://www.theleadsouthaustralia.com.au)

## BWBC online response form

To judge the monthly BWBC competitions in a timely fashion at each meeting it is important we have the required number of judges for the night. This obviously depends on the number of entries we receive and up till now this has been unknown until the actual competition night.

To overcome this problem the committee has organised an online registration form. The link to the form will be included in the monthly newsletter email. If you intend to enter the August competition you will need to fill in the online form and submit it BEFORE the 31st of July

Online forms will also be used to reserve places in upcoming events on the BWBC social program.

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.

A screenshot of a web form titled "BWBC August Fortifieds Competition Entry Registration Form". The form includes instructions: "To submit entries in the August competition please fill in the registration form and submit it before 31st July. This will assist the competition coordinator to plan the competition. Bring your entries to the meeting on August 18th." It features three required text input fields: "Name", "How many entries will you enter", and "Please list your entries (1 per line)". A blue "SUBMIT" button is at the bottom.A screenshot of a web form titled "BWBC bus trip registration form". It includes instructions: "This is a 2 day bus trip to the Jervis wine area. Thursday 31st October - Friday 1st November. The cost is \$240 per person (includes) or \$250 (single room). Payment can be made by EFT to the BWBC account (see last page of newsletter for details) or cash/cheque to the treasurer. Must be paid by the Economic meeting." It features several required fields: "Name person 1", "Name person 2", "Accommodation" (with radio buttons for "With Shared" and "Single Room"), "Are there any special dietary requirements", "Bus pickup" (with radio buttons for "Blackwood" and "Northern suburbs"), and "Payment Method" (with radio buttons for "EFT to BWBC Bank account" and "Cash/Cheque"). A blue "SUBMIT" button is at the bottom.

*An example of the online registration forms*



## BWBC history plaques.

The Blackwood Winemakers and Brewers Club has been meeting in the "studio" of Blackwood Memorial hall since the early 1990's. To acknowledge the club's history Ian Maxwell initiated the idea of having 2 wall plaques made to record the presidents and life members of the club and our connection with the hall.



Our sincere thanks go to Ian for organising and installing these plaques.

## Autumn Wine Sales

NV Sparkling Red Blend

**SOLD OUT**

NV Sparkling Chardonnay/Pinot

**SOLD OUT**

2018 Pinot Grigio

**ONLY 2 DOZ LEFT**

The price is \$95 per doz.

Sauvignon Blanc/Semillon

**SOLD OUT**

To order the wine please contact

Bill Neubauer 0412 525 343

payment can be made by EFT, cash or cheque.

See the last page of the newsletter for EFT details.

## 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.



## 2019 Wine Bottling

August 23rd at Patritti Winery.

At the last committee meeting Patritti Winery provided samples of the wine the club will be bottling on the 23rd of August. These wines were tasted at the committee meeting and compared with the wines we bottled at Patritti winery last year. The overwhelming evaluation was that this year's wines are better than last year, even though the samples were straight out of the barrel that day.

Tasting notes and an order form is attached to the newsletter email

## 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 contact Des Williams 0416 041 629

## For sale

1 x 300 lt Hogshead port barrel fitted with stainless steel tap.

\$100

contact Glenn Snook 0403 069 024

## Wine Bottles

Ian Anderson is scaling back his wine making and wishes to dispose of part of his stock of predominately red wine screw top and a lesser quantity of cork enclosure bottles.

Most simply need a rinse and sanitising with SO2 prior to use.

Currently there is boxed about 150 bottles, waiting in the carport for their new owners to collect them at Aberfoyle Park.

phone 08 8270 3531 SMS 0450 951 898

email ian56572@bigpond.net.au



## BWBC June Competition Results

### 1-3yr old Shiraz

Jack Van Reyden Trophy  
19 Entries

1st	Ian Maxfield	18 points	Silver
2nd	David Lewis	17 points	Silver
3rd	Bempton	16.8 points	Bronze

### 1-3yr old Red >13% beaume

16 entries

1st	Ian Maxfield	Touriga	16.8 points	Bronze
2nd	5 plus 1		16.6 points	Bronze
3rd	Ian Maxfield		16.5 points	Bronze

### 1-3 yr old Red <13% beaume

3 entries

1st	Ian Maxfield	Sangiovese	15 points
2nd	Richard Williams	Pinot noir	13.3 points
3rd	5 plus 1	Sangiovese	10 points

### Judges

Matt O'Leary  
Geoff Weaver  
Dan Traucki

## July Interclub Beer Competition Results

Held at the Adelaide Club on 2nd July  
Total entries 14

1st	Gavin Pennell	Imperial Stout	41.5 points	Silver
2nd	Gavin Pennell	Oatmeal Stout	38.25 points	Bronze
3rd	Richard Blake	Dark Ale	36.5 points	Bronze

## Upcoming Competitions

### July Competition

This month the club is conducting 3 wine competitions.

- 1 - Sparkling wine - *Ron Head Trophy*
- 2 - Red wine 4 yrs and older - *Glenn Snook Trophy*
- 3 - Interclub red wine competition

### August Competition

#### Fortifieds

Please register for this competition using the on line registration form

**You must register your entries by 31st July**

see page 2

## ANAWBS 2019

### Volunteers are required to help run ANAWBS 2019

The success of the ANAWBS competition 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 ph 0499 039 132 or at the next BWBC meeting.



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



# 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 Motor Lodge

182 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

### 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



## 2019 Social Programme



**Bookings and full payment must be made at or before the July meeting. EFT details are on the back page.**

# Mid Year Lunch

Sunday 4th August 11.30am

**Bent Creek Winery**  
13 Blewitt Springs Road,  
McLaren Flat

Members \$37.50 per head

Non Members \$42.50

For bookings contact Ian Di Bartolo 0412 373 739

Members might like to arrange car pooling.

Established in 1999, today Bent Creek Vineyards is a joint partnership between Sam Rugari and David Garrick who both share a genuine passion to make the best possible wine from prized vineyards in McLaren Vale and Adelaide Hills regions. James Halliday listed Bent Creek Vineyards as one of the "Top Ten Best New Wineries 2016" and a 5 star rating for their 2016 wines.

## 2019 Bus Trip

Thursday 31st October - Friday 1st November



**Barossa Valley  
Wine Region**

The cost of the 2 day trip is  
\$200.50 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

We will be bottling -

800lt Premium Shiraz

1200 lt Shiraz

1000lt Cabernet Sauvignon

see attached wine order form

## ANAWBS 2018

Presentation Day

October 6th 1pm

Waite Campus



## Christmas and Presentation Day

Sunday December 1st 12 noon

Blackwood Football Club



**Full details of social events will be in future newsletters.**

## 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, 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.

LIFE AND  
BEER ARE  
VERY  
SIMILAR;  
CHILL FOR  
BEST  
RESULTS.



# Thanks to our ANAWBS 2018 Sponsors

Please support them.



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SCARPANTONI  
WINES OF MCLAREN VALE



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# Blackwood Winemakers and Brewers Club Inc.

## 2019/20 Committee

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

## Committee Members

Richard Blake	Deputy President Membership	8278 5530
Ian Di Bartolo	Social Program	0412 373 739
Lindsay Elliott	Competition Co-ordinator	8278 3345
David Lewis	Technical Officer	8277 5053
Bill Neubauer	Wine Sales	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
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## Life Members

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

<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 except December 7.30pm
<b>Venue</b>	Blackwood Memorial Hall 21 Coromandel Pde., Blackwood
<b>Newsletter</b>	Editor David Tulloch Deadline 2nd Wed. of each month. Contact davidt@internode.on.net



You can transfer payments for Wine purchase, Club fees, Social activity fees and other payments directly to the BWBC bank account.

Bank - Westpac Blackwood  
BSB - 035-082 Account Number - 145202  
Account Name - Blackwood Winemakers and  
Brewers Club inc.

## 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.

July	August	September
<b>Set-up Team</b>	<b>Set-up Team</b>	<b>Set-up Team</b>
Roy Pozenel	David Strachan	Richard Williams
Peter Tilsley	Errol Fisher	Graham Ellender
James Anderson	Mark Dorman	Philip Hicks
Daryl Wickham	Tony Iaccarino	Sandra Matz
<b>Clean-up Team</b>	<b>Clean-up Team</b>	<b>Clean-up Team</b>
Manfred Kurmis	Chris Ball	Chris Taylor
John Starr	Trevor Ward	Mike Butcher
Andrew Williams	Nathan Crase	Simon Long
Peng Kang	Andrew Selfried	Jacob Van Eyk

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.

