

BWBC

Newsletter

Stay Safe

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Next Meeting

Meetings of the BWBC have been deferred till further notice.

Competitions

The competition program has also been deferred till further notice.

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Social Events

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Banner Photo - Stay safe

Hello everyone

Well into our second Winter month now and there are signs of Spring in the air. Birds are tweeting and busy making nests. Daffodils, jonquils (I particularly like their heady scent) and other bulbs are flowering. There is a feeling of excitement as (fortunately) we are slowly returning back to some normality. Although, the message is and will be for some time not to become complacent.

Your committee held its first 'in situ' meeting since March and it was good to be able to meet this way again. (Covid-19 guidelines being observed of course!).

- I would like to thank members for their comments and suggestions re our monthly meetings. As things are looking more positive, we are hoping to restart on August 19. This will be confirmed after our August committee meeting

- Our most pressing (pun intended) item high on the agenda was 'to bottle or not to bottle'. After tasting some fine samples of their Premium Shiraz, standard Shiraz and Cab Sav we have decided to return to Patritti this year. But things will be very different from our previous bottlings

- Because of the social distancing restrictions, which we believe will continue for some time, Patritti will actually do the bottling for us. HOWEVER, on the bottling day which is scheduled for Friday August 21st, members will be invited to collect their wine at Patritti and enjoy a BBQ there. Time will be confirmed closer to the day. Remember, these wines sell fast so we encourage members and friends to pre-order early. Tasting notes will be available soon

- Tentative dates for the Adelaide Hills Bus Trip is Friday 30th October, and lunch at Vigna Bottin Wines, Sunday 20th or 27th September will be confirmed in August

David Tulloch, Rudi Tromp and Richard Williams have all had milestone (not millstone!) wedding anniversaries recently. Congratulations to you and others who may also have clocked up a few years.

Joke – Why is the Horse Committee shutting down? Too many neighsayers.

Keep smiling

Ann-Marie Franklin

President



Jack Van Reyden

Tribute by David Strachan

Jack van Reyden was born the Hague, Holland in 1921. He was a good student, graduating as a marine engineer. In 1941, like many others, he was forced into a work camp in Germany. He was assigned to the BMW factory near Munich running in and testing aircraft engines for stuka dive bombers. If he could get a faulty engine passed as OK, he did. If he had been caught, he would have been shot.

When the BMW factory was bombed, he and many others escaped and headed for home. All he would say was he did not like being shot at.

After the war he met the love of his life Ann with whom he shared a loving marriage of sixty two years.

He continued his studies, gaining qualifications in tool making and teaching.

In 1952 Jack, Ann and baby Edith set out for Australia, not as refugees but as economic migrants. It took seven days, flying by day and staying in luxury hotels at night, ending up in Bonegilla migrant camp in Victoria. Jack wanted to go to Adelaide. He was told that there were no jobs for qualified people in Adelaide and that he should go and work on the Snowy Mountains Hydro scheme. He told them he was a labourer so that he could get to Adelaide. When he arrived in Adelaide he found there were plenty of jobs. He had a letter from his Dutch trade union and certified English translations of his qualifications.

He worked hard and purchased a block of land. He designed a house and built it using sub-contractors only where he had to. He was such a valued employee that his boss Mr Wylie had lent him seven hundred pounds interest free to build.

Jack was a founding member and life member of the Adelaide wine club in 1972. He helped set up the BWBC in 1978 and later joined the club.

Jack was a keen sailor until aged 79, when he sold his boat. He had also been keen on caravanning, photography, wood turning and after he stopped wine making in 2010 he concentrated on model ship making.



2004 beginners wine making group -
David Dixon, Jack Van Reyden, Trevor Ward, Brian Cloudesley
and David Strachan

Jack exhibited in the inaugural 1980 ANAWBS

(NAWBS as it was then known) and was convenor and treasurer for the show in 1984 and 1985.

In 2004 Jack ran the first club beginners wine making group with great success. Jack was generous with his time and wine making equipment for members and his home and garden for functions for both clubs.

Jack lost his battle with cancer on 13th June 2020 aged 98 and 10 months



From the 2015 February newsletter - members profile

Jack was asked

“What is your most memorable wine/beer related experience?”

Bowen Estate 1976 Shiraz. First tasted it at the Coonawarra cellars, and was able to purchase a ½ case of 1976 and ½ case of 1977. Jack mentioned that at around that time Prince Charles was presented with a case of Bowen Estate wine, so Jack reasoned that if it was good for Charlie it must be good. Jack kept his for 10 years and said it was “perfect”.

“Do you make your own wine?”

Jack has stopped making wine – he says he has enough in store. His challenge is to now empty his extensive wine rack.





Autumn Wine Sales

NV Sparkling Shiraz



This premium sparkling Shiraz shows an alluring dark garnet colour and a bouquet of rich, complex fruit and oak development. Rich, full bodied flavours are evident on the palate, which has a drying finish. A superb choice for events, pre-dinner drinks, BBQs and special occasions.

The price is \$100 per doz.

NV Prosecco

Fresh apple, flint and clove aromas. A soft palate balanced by moderate acidity with bright and lively flavours of white peach makes this a great sparkling to serve before a meal or with light fare.

The price is \$100 per doz. such as Barbecue, Seafood, Salmon, Rocket, Capricorn & Hazelnuts

The price is \$100 per doz.



2019 Pinot Grigio

Light straw colour with fresh notes of lime citrus fruit and hints of spice. Honey, citrus flavours and hints of pear with a crisp crunchy acid finish.

This wine exhibits a crisp palate of poached pear and a refreshing citrus finish. A perfect accompaniment to an array of Seafood and Asian dishes. This wine spent 3 months maturation on lees.

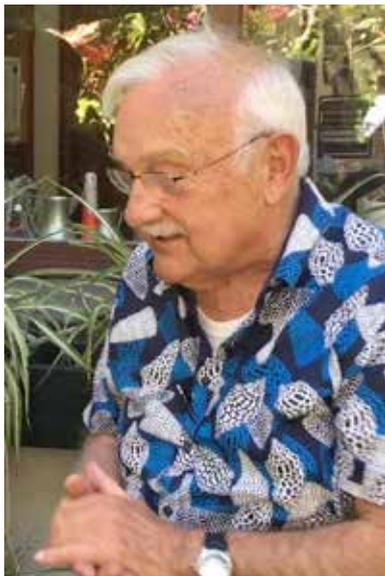
The price is \$100 per doz.



ONLY A FEW DOZEN LEFT. ORDER NOW!

To order the wine please contact Bill Neubauer - email bill@bn-products.com.au

My Memories of the Club - John Plate



Back in the late 90s I decided to get again into beer production. Some person suggested, as I lived in Blackwood, I should join the local Club. I turned up and, in no time, I learnt that the majority of members were into Wine.

The monthly get together was in the same hall you gather in now. However, meetings were different. A cask of red, which had stood in a metal cabinet following the previous gathering, was brought out together with a packet of Jatz and a block of cheese. On occasions a member would bring a bottle of his red for a tasting. There would only be 10 -15 of us and very rarely did we have a "Speaker" to

learn some "tricks". However, each of us endeavored to gain knowledge from others at our gathering.

Our Christmas functions were held in the gardens of a Club member. Father Christmas, Glenn Snook, would turn up until his outfit went missing.

Having joined shortly after grape harvest I had a long wait to the next harvest. Some person suggested - "Make some fruit wines".

This started me on the road - Apricots, Prickly Pear, Apples, Mandarins, any fruit I could lay my hands on. In fact, the apricot won a bronze at the Club. The quantity of these wines was only small. My first real pick was on 23/3/99. My late wife Tina and I picked 7 buckets of cab/sav and merlot. I felt we had done well.

In no time I was made "Property Officer". However, there was very little property. Most of it had been donated by members - a corker, a very small press and a stack of Club glasses plus a barbeque. How things change!

In no time I found myself on the committee of ANAWBS. But that is a story for another time.

John Plate has been a member of BWBC for over 20 years. He is our Club's oldest member and will turn 90 in January next year. John no longer attends Club meetings but still attends the Christmas function. John also keeps in touch with Club members by hosting regular Friday night wine tastings for a select few members.

words and image by Roger Pounder



Urban vineyards give second life to Australia's youngest red

A South Australian winery has used grapes from its city vineyards to release what is believed to be the first red wine of the 2020 vintage – in a whirlwind 40 days from harvest to bottling.



Patritti Wines senior winemaker and third generation family member James Mungall working with the April Red. Pictures: Ben Heide.

The Grenache/Pedro Ximenez blend was produced by Patritti Wines and is a tribute to the winery's 94-year history.

Patritti conducted a similar project in conjunction with the Australian Wine Research Institute in 1978, gaining national media attention for the scientific feat of producing Australia's youngest ever commercial red wine.

But unlike the one-off 1978 Grenache/Shiraz experiment, Patritti winemaker Ben Heide said the 2020 April Red had already proven a hit and would be back again next year. He said it was the first red released of the 2020 vintage as far as he was aware "because I don't think many people got wine in bottle by April".

"We took it up this year as a bit of a nod to the past and we just thought it was a really good opportunity to show off those local vineyards and get it into bottle really quickly," Heide said.

"These days with much more modern technology to analyse the wine and make sure the fermentation has finished and is stable, it is easier to bottle so young.

"We've been stoked with it and it's gone down really well. It's been a fun project and I think the best thing about it is that it's really good booze."

Patritti Wines is the last remaining family-owned suburban winery in Adelaide. While it sources the majority of its grapes from its McLaren Vale vineyards, it grew the Grenache and Pedro Ximenez grapes for April Red at two suburban vineyards it manages for the local council.

Only 2700 bottles of the wine have been produced. It is being sold through Patritti's cellar door and online with small amounts sent to interstate distributors.

The grapes were picked in mid-March, the wine was bottled in the last week in April and released at the Dover Gardens cellar door on June 1.

Pedro Ximenez, a white grape traditionally used to make Sherry, makes up just 12.4 per cent of the blend and was added to the ferment in whole bunches.

Heide said Pedro was a fairly neutral grape and worked well in a red blend with Grenache.

"It's not an overly fruity white grape whereas if you had a Riesling or something with a lot of aromatics those characters would really compete with the red," he said.

"It's brought some softness and it's brought some spicy elements and some of that comes from the fact that whole bunches were used.

"We figured that people would want to give it a try because they haven't had a Grenache/Pedro blend and they haven't had a red wine bottled so young before.

"But really seeing people coming back for more after a couple of weeks has convinced us that we'll be doing one again next year."

At 14 per cent alcohol volume the wine still has backbone, despite its relatively light colour.

The winemaking process was kept simple – and fast. After fermentation the wine was pressed, settled out, put through a cold process to ensure it was stable and then bottled.

"It's pretty much the least you can do to a wine," Heide said.

"The point of it is it's really young and you get to taste the vintage really young but once the weather warms up and you want a red but you don't want a heavy red then this wine is really going to come into its own.

"It's definitely not a Rose, it's a light red but it's easy to drink. In saying that, it's still quite complex and is a real red wine.

"Being a new experiment for us I can't say for sure how many years it's going to last.

"It's gone into bottle so fresh and in such good condition it will last a couple of years and it will be really interesting to see how it develops in the bottle but it's not intended for long-term cellaring."

The Grenache for the April Red is sourced from the council-owned Marion Vineyard about 12km south of the centre of Adelaide and 10km north of Reynella, where John Reynell produced one of Australia's first wine vintages in 1842.

Planted in 1907, the 1-hectare vineyard is surrounded by housing and a public swimming pool in the southern suburbs of Adelaide. Grapes from this year's vintage will also be used to produce Patritti Marion Vineyard Grenache Shiraz, which has been awarded 96 of a possible 100 points by Australia's leading wine critic James Halliday four times in recent years.

The Marion Vineyard is one of only a few commercial



urban vineyards left in the world and is claimed to be the oldest as South Australia was one of the few wine producing areas not affected by the global phylloxera outbreak that ravaged vineyards around the world in the late 19th and early 20th centuries.

Last year, Patritti also took over the management of another local vineyard on land owned by the City of Marion in an area on the banks of the Sturt River known as Laffer's Triangle planted with 0.4ha (1 acre) of Pedro Ximenez and Doradillo vines that are more than 50 years old.

"As we only took over the block last year, it takes time to get a vineyard back into balance in terms of the pruning and the planning so we don't really know how much Pedro we're going to get each year," Heide said. "One thing we have done with this wine is we've priced it at \$24 a bottle and considering the Grenache has come from the oldest urban vineyard in the world, there's hardly any Pedro left anywhere and it's been a bit of a mission to put it all together that's still keeping it accessible and not pricing it out of people's reach.

"The response so far has been great so we're expecting to sell out."

South Australia is consistently responsible for about 50 per cent of Australia's total annual production and about 75 per cent of its premium wine.

From "The Lead South Australia", Tuesday June 16, 2020 www.theleadsouthaustralia.com.au



Brewing Update

With plenty of time for brewing my production is at full capacity at the moment. I have three beers bottle conditioning and three more fermenting.

Currently conditioning is a traditional Bavarian Lager which was left to ferment at ambient temperatures and that varied between 4 degrees C and 11 degrees C during the cold snap. First taste would suggest that it hasn't suffered from the experience. Also conditioning is a dark lager using hybrid lager yeast (that does not require refrigeration to achieve the low temperature fermentation required with traditional lager yeast) and a Californian cream ale also using hybrid lager yeast. The cream ale is known in USA as lawnmower beer and is a mild refreshing lager to have after you have cut the grass. I have modified the recipe by adding Sabro hops which have a coconut and cream flavour which compliments the sweetness imparted by the flaked maize.

A double stout based on the Shepard Neame double stout is currently brewing and also a Fullers London Porter Clone. The recipe for the Porter was sourced from the winter edition of Beer and Brewer. I have used many recipes from this Australian magazine and they mostly have a good selection for all grain, kit, partial mash and advanced recipe packs. The final beer brewing is an experimental Australian ale made without boiling. I have previously tried this with IPAs and I can reduce the length of my brewing day by a couple of hours if I use this method for the last brew.

I have included two photos of equipment that I use. The first is a corn and bone mill that was patented in about 1880 the second is a floating hydrometer and thermometer that is new tech.

A few brewers and potential brewers are currently using WhatsApp to chat about what we are doing. Rick has shared the recipe for his award winning Brown Ale. If you want to join in send me a text on 0432535163 and I will include you.

Brenton George

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.



Old tech - Corn and bone mill



Hi tech - Floating hydrometer and thermometer



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SCARPANTONI
WINES OF MCLAREN VALE



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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.

