



BWBC

Newsletter

Virtual War Memorial Australia

Contents

Next Meeting

Wednesday
19th June 7.30pm

June Competition

1-3yr old Shiraz

Jack Van Reyren Trophy

1- 3yr old other red wine

light bodied style <13% alc/vol

1- 3yr old other red wine

Full bodied style ≥ 13% alc/vol

page 4

Speaker

Peter Williams

Chairman

Virtual War Memorial Australia

Autumn Wine Sales

page 2

Member profile

Peng Kang

page 3

Social Programme

page 5

Duty Roster

page 6

Banner Photo - Time for a nip and cut

The vision of Virtual War Memorial Australia (VWMA) was conceived just over 90 years after the end of the Great War and motivated by genuine concern that, notwithstanding the plethora of memorials across the country, the ‘identity’ of the men and women who have served our nation in times



Peter Williams

of conflict was being lost. The statistics that we all use have an important role to play in the narrative of war however they mask identity of the most significant participants – those who served. Behind every number is a person and at the time VWMA was launched in August 2014 there was no national memorial which commemorated all of men and women who served the nation in time of armed conflict.

Although conceived, developed and operated in SA it is a truly national Memorial that uses technology to deliver a level of engagement and accessibility that standard memorials simply cannot. The use of technology was deliberate recognising that younger and future generations are and will be, increasing-

ly reliant on digital platforms to access information that anchor their values and their view on matters of importance. If commemoration of service and sacrifice and the words we use every day – “We will remember them”- are to remain meaningful

and relevant across these generations, we believed it was imperative for memorialisation to step into the digital world. The data model and design of the VWM delivers a compelling experience across all devices. Provided you can access a browser you can connect to the memorial whether you are exploring it from home; standing in front of the National Memorial of South Australia in Adelaide or a cemetery on the Western Front.

Peter has a Bachelor of Economics Degree - University of Tasmania and is a fellow of the Institute of Chartered Accountants in Australia. He is Chairman of Cluan Capital Management Pty Ltd and Virtual War Memorial Limited as well as holding many other directorships



VIRTUAL WAR MEMORIAL AUSTRALIA

ANZAC HOUSE
Torrens Training Depot
Victoria Drive
ADELAIDE SA 5000
T: (08) 8100 7318

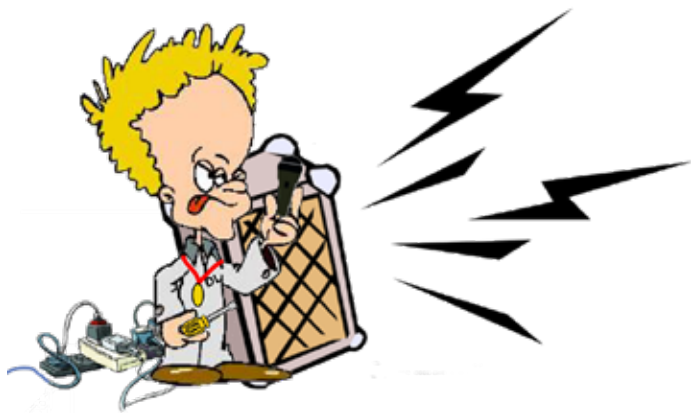
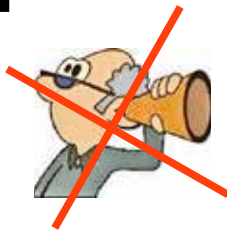
Virtual War Memorial Australia is a registered business name of Virtual War Memorial Limited
ACN 613 555 347

www.vwma.org.au  



Hear Hear!

No longer will members need to bring along their hearing horns to a meeting. David Lewis has designed and commissioned a new PA system for the club. David or the committee would love to hear your feedback on the new system..



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



Autumn Wine Sales

NV Sparkling Red Blend

SOLD OUT

NV Sparkling Chardonnay/Pinot

ONLY 1 DOZ LEFT

The price is \$95 per doz.

2018 Pinot Grigio

ONLY 2 DOZ LEFT

The price is \$95 per doz.

Sauvignon Blanc/Semillon

ONLY 3 DOZ LEFT

The price is \$95 per doz.

To order the wine please contact Ian Maxfield 0499 039 132 at the next meeting. Our wine sales organiser Bill Neubauer is away at the moment.

The committee would like to thank all members who purchased wine from our Autumn Sale list. Wine sales are an integral part of the Club's finances which allow us to subsidise many of the yearly social events.

CPR Training



The club has a defibrillator unit that is available for use at all club meetings, bus trips and other functions.

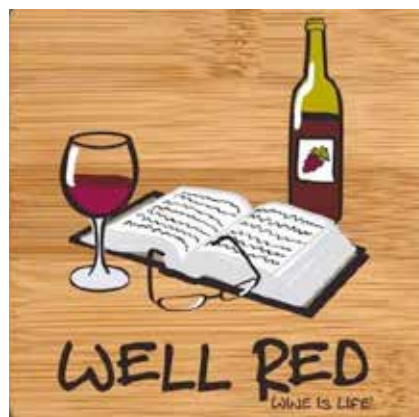
Sudden Cardiac Arrest is one of the leading causes of death in Australia. Knowing how to use the defibrillator unit can make the difference between life and death.

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





Member profile

Peng Kang

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

I came to Adelaide in the early 60s as an overseas student from Malaya (now known as Malaysia) Graduated as a Mechanical Engineer at the University of Adelaide. After graduation I

worked as a design engineer with Bassett Consulting Engineer. At the same time I was granted permanent residence and became an Aussie. In order to get hands on experience I decided to get employment with a contractor company. I was employed as a Project Engineer and subsequently as a Senior Sales Engineer with Haden Air Conditioning Engineering Company. From Haden I was then contracted for 3 months to work as a site engineer at Brisbane Convention and Exhibition Centre. Return to Adelaide and worked in the Water Industries with Tyco as an Estimating Manager. I have since retired from there.

What are your interests/hobbies?

I like to walk, doing some gardening and cooking. (not that I am successful with my garden or good at my cooking) It's a hobby and interest nonetheless.

How did you come to join the BWBC?

I have a very friendly neighbour, Jim Hay, happened to stop and have a chat with me and invited me to attend the BWBC meeting. I registered my name and waited for about a year on the waiting list (boy, 4 years already how time flies) before I was invited to join as a club member.

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?

I find the club members very friendly. I made a lot of friends whom I may not have the opportunity to meet. It is good to be able to enjoy the company who are interested on the same thing which is sharing the knowledge about wine and beer (can't forget about beer) I learn a lot of things from the various speakers. I learn about making wine from a very knowledgeable wine maker. Thank you David Lewis for teaching me and showing me how a good wine should be made. Greatly appreciated and thanks again David.

How did you become interested in wine/beer?

When I was growing up in Malacca (my hometown), my father would only allow me to share with him a bottle of Guinness Stout at the dinner table. They believed that stout was good for growing up boys. (Because they saw on the



billboard that stout was healthy for the body, and they were sold). As a teenager I also read stories written about drinking the glamorous French Champagne in the love story books. Hence I was fascinated to find out when I have an opportunity. When I came to Adelaide as a student, with some savings and when the opportunity came I bought wine, beer and of course the famous Champagne (it was allowed to call that then). I tell you what it tasted bloody terrible, the bubbly I mean. The red wine was not good either. I thought to myself how can an author write such nice description about the Champagne when it tasted so awful. Not until I started working, I was introduced by some friends about drinking 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?

To be honest I do not have any favourite(s). When I drink a glass of wine if it is smooth and aromatic and it suits my taste that wine will be the favourite at that moment. I try not to be technical, what I look for is that it is pleasant, aromatic and smooth to drink. I am not experienced enough



to pin down the favourite. I need a lot of drinking to do to catch up with some of you guys yet in order to distinguish the style of wine and beer (can't forget about the beer) as my favourite. Don't you agree guys?

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

McLaren Vale is my favourite wine region in SA. It is close to where I live, it is beautiful, there are so many good wineries and good wines in McLaren Vale. We are spoilt for choice. I always take my overseas visitors to McLaren Vale. They are surprised to know that we have such good wines and so close to the city. Most of the Singaporean and Malaysian only know about French wines and they are very expensive to buy in South East Asia. The French have marketed very well in that region.

What is your most memorable wine/beer related experience?

When my son graduated as a doctor in 2001 from the University of Adelaide medical school I brought a bottle to celebrate at a restaurant. (not a Chinese one by the way, they would not know how to treat a good wine, I am allowed to say that because I am a Chinese, if you do, you will be branded as a racist) I bought along a Rockford Hoffmann Shiraz, and I can tell you it was a very good and most memorable wine to drink. (I know what you are thinking of what I said about McLaren Vale) I must admit this wine was superb. It was pricey I know but it was worth it.

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.

No, I am not part of a group unfortunately nor will I be making any wine or beer (can't forget about beer). But I have learnt a lot about wine making with David.

BWBC March Competition Results

Dark Ale

Bill Ekins Trohy

- 1st Brendon George - Black IPA
- 2nd Colin Routley - Amber American
- 3rd Colin Routley - Old Ale

Stout

Bob Morton Trohy

- 1st Brendon George - Sweet stout
- 2nd Colin Routley - Foreign Extra
- 3rd Chris Bills - Stout S7

June Wine Competition

This month the club is conducting 3 red wine competitions. The first one is the competition that has been run for many years for 1-3yr old shiraz and the last 2 are new competitions that give the opportunity for members to enter alternative variety wines into a competition.

- 1 **1-3yr old Shiraz** - Jack Van Reyden Trophy
- 2 **1-3yr old other red wine - light bodied style**
<13% alc/vol
Example of this group are -
Pinot Noir, Gamay, Dolcetto, Sangiovese, Langrein.
- 3 **1-3yr old other red wine - full bodied style**
≥ 13% alc/vol
Example of this group are -
Merlot, Barbera, Nebbiolo, Tempranillo, Zinfandel, Malbec, Durif, Cabernet Sauvignon.



ANAWBS 2019

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. This year's competition will be held at The Waite Campus between 23rd Sept and 6th October. It's a great opportunity to be involved in the competition and be able to taste some great beers and wines. Volunteers are required on the following days. If you can spare some time on any of the days listed, either morning,

afternoon or both please contact Ian Maxfield 0499 039 132 to volunteer.

Mon 23rd Sept	Unpacking and sorting entries	9am - 4pm
Tues 24th Sept	Unpacking and sorting 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
Tues 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

www.anawbs.org.au for full details



2019 Social Programme



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

Our social organisers, Ian Di Bartolo and Rudi Tromp have started work planning the 2019 annual bus trip. This year it will be a two day tour of the Barossa Valley wine district. Further details to follow.



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

ANAWBS 2018

Presentation Day

October 6th 1pm

Waite Campus



Christmas and Presentation Day

Sunday December 1st 12oon

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.

Canned Wine

In a recent article written by Dan Traucki for Wine Business Magazine (WBM), he writes about the up take of canned wine in the international wine market and his tasting of such products. Dan lists wine makers from Europe, USA, New Zealand and even Australia who are releasing wine in cans.

There is a lot going for the can idea, such as single person quantity and convenience compared to bottle wine.

The big question for the club in the future is - will we have a Canning Day instead of a traditional Bottling Day and sell our wine by the slab.

Dan's Article can be read on his web site www.wineassist.com.au/Front Page News articles/wine-assist-in-the-press



Thanks to our ANAWBS 2018 Sponsors

Please support them.



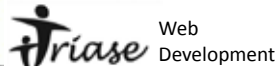
THE UNIVERSITY
of ADELAIDE



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 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
--------------	--------------

Life Members

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

Postal Address	PO Box 755 Blackwood SA 5051
Web site	www.bwbc.org.au
Meetings	3rd Wednesday of each month except December 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



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 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.

June	July	August
Set-up Team	Set-up Team	Set-up Team
Michael Lineage	Roy Pozenel	David Strachan
Kevin Salt	Peter Tilsley	Errol Fisher
Rob Walker	James Anderson	Mark Dorman
Murray Barber	Daryl Wickham	Tony Iaccarino
Clean-up Team	Clean-up Team	Clean-up Team
Graham Hunt	Manfred Kurmis	Chris Ball
Ian Toogood	John Starr	Trevor Ward
David Russell	Andrew Williams	Nathan Crase
Brian Cloudesley	Peng Kang	Andrew Selfried

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.

