



# BWBC

## Newsletter

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#### Next Meeting

Wednesday  
15th May 7.30pm

#### May Competition Amber/ Dark Beer

*Bill Ekins Trophy*

#### Porter /stout

*Bob Morton Trophy*

#### Speaker

#### Graham Ellender

*BWBC Member*

“Taste of the Shed”

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*Banner Photo - Autumn at Woodside*

### Taste of the Shed

Graham started working life part-time in a brewery laboratory in the UK, but under maternal pressure landed up at University College London, studying Dental Surgery.

Following graduation, to undertake a master’s degree in London at that time was restricted to ‘colonials only’, so he went the other way – ‘if you can’t beat the bastards – join them’!

Took an appointment at the University of WA and shortly moved to Melbourne teaching Dentistry and researching in biomaterials and pathology.

Twenty-three years later decided to go to the country one day per week, got hooked bought 43 acres of scrub – sold up in Melbourne, resigned from the University and became a country bumpkin dentist in Daylesford, planted a vineyard and established a winery.

Eventually moved surgery to the winery – known then as the two oral sensations! Three years ago, sold the winery and was ‘dragged’ to Adelaide by his South Australian wife.



The Rosefield Community Shed is an initiative of the Rosefield Uniting Church in Highgate, is strongly supported by the Royal Agricultural & Horticultural Society of SA, the Unley City Council and meets at the Adelaide Show grounds in the Farmyard Nursery Pavilion.

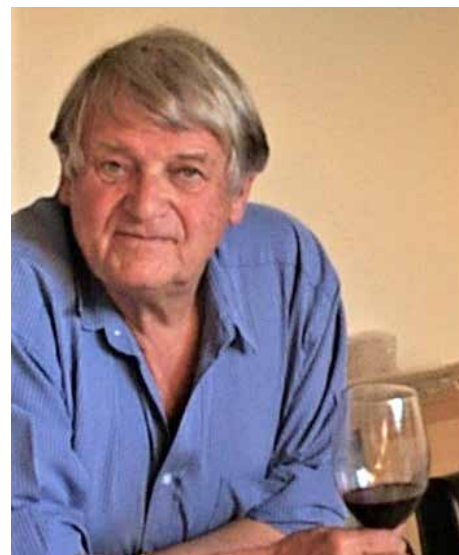
The Rosefield Community Shed encourages men and women of all ages from the local and neighbouring communities to enjoy and enhance their health and well-being by sharing experiences, participating in a range of pleasurable and meaningful activities in a medium of wood and other materials and giving back to the community.

The Rosefield Community Shed is affiliated with the Australian Men’s Shed Association.

Now involved in two main aspects of current life:

- active involvement in a Community Shed at the Show grounds, and,
- researching flavour perception changes with aging and disease and their impact on quality of life and a beneficial relationship provided by gastronomy.

Both of these topics are relevant to members of BWBC and to the enjoyment of wine!



*Graham Ellender*





# Autumn Wine Sales



As always we ask members to consider buying these wines and to promote them to your friends and colleagues.

Our next club bottling is planned for August. The committee is in the process of deciding on a winery and venue.

To order the wine please contact Bill Neubauer at the next meeting, ph 0412 525 343 or use the order form is attached to this newsletter.

This form has been upgrade so you can view it with a PDF viewer, fill in the shaded boxes, save it and then attach it to an email and send to Bill at- bill@bn-products.com.au

**THIS WINE OFFER HAS NEARLY SOLD OUT.**

## NV Sparkling Red Blend



This premium sparkling Red Blend 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 \$95 per doz. ONLY 2 DOZ LEFT**

## NV Sparkling Chardonnay/Pinot



### Tasting Notes

Pale straw with youthful hues, this sparkling wine is crystal clear with a fine persistent bead. The bouquet shows lifted citrus and strawberry fruit characters. The palate exhibits fresh berry fruit flavours, soft and creamy light yeast characters with a fine structure. It finishes with a lively effervescence and a crisp natural tangy acid finish.

### Winemaker's Notes

Gentle pressing of fruit in the winemaking process ensures minimal extraction of phenolics giving a soft palate. Prominence of malolactic fermentation gives added complexity and creaminess. A fresh acidity ensures the palate finishes crisp and dry.

This sparkling wine is made in a fine brut style blended from the classic varieties of Chardonnay and Pinot.

**The price is \$95 per doz. ONLY 1 DOZ LEFT**



## 2018 Pinot Grigio



### Tasting Notes

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

### Winemaker's Notes

This wine exhibits a crisp palate of poached pear and a refreshing citrus finish. A perfect accompaniment to seafood and an array of Seafood and Asian dishes.

This wine spent 3 months maturation on lees.

**The price is \$95 per doz. ONLY 6 DOZ LEFT**



## Sauvignon Blanc/Semillon



Fresh, lively and full of flavour with citrus, melon and green apple flavours from south eastern Australia. This wine suits chicken, seafood or vegetables.

**The price is \$95 per doz. ONLY 8 DOZ LEFT**



## Thumbs Up for Coro Hands

The Wine Guild of SA April function was titled "Be a wine judge for the Day" run by Associate Professor Sue Bastian from the University of Adelaide School of Agriculture, Food and Wine. At the function held at the Lord Melbourne Hotel, North Adelaide, 12 wines were blind tasted, 6 Chardonnay and 6 Shiraz.

Roger King, the Club's vice President and member of the Coro Hands Group, submitted a Coro Hands 2015 Shiraz as a possible entry to be included in the Shiraz set.

Coro hands was a group formed by Ian Maxfield in 2014, primarily to give wine making experience to Wine Guild members. The group members were Roger King, Pete Rawlins, David Tulloch & Ian Maxfield. All processes of the winemaking were conducted at Ian's home.

The first wine made by the group in 2014 was a Grenache followed by a Shiraz in 2015 with shiraz grapes sourced from a southern McLaren Vale vineyard.

At the 2014 ANAWBS competition the Grenache was awarded a silver medal and in 2015 the Shiraz was awarded a silver medal.

Unbeknown to Roger, the Coro hands was included in the blind tasting by the organisers. The reds in order of tastings were Blue Pyrenees 2016 Shiraz \$34, Rosemount 2016 Shiraz \$13, Glaetzer Bishop 2016 Shiraz \$33, Kaesler The Bogan Shiraz 2016 \$53, Coro Hands Shiraz 2015 priceless, & Yalumba Cask Shiraz 2018 \$12.

The members present were divided into 5 tasting panels, and most panels, including the head panel with Sue Bastian, rated the Coro Hands as their number one choice.

Roger's comments "As I said it was a blind tasting and they revealed the wines from lowest score to best. When they revealed the first 5 wines I thought that the Coro Hands was not included but to see it revealed as the 6th and best wine was fantastic. Not bad considering the prices of some of the commercials."



## Mash Beer Brewing

The club has a full range of brewing equipment available to members to make their own full mash beer. Beer making workshops are held during the year using the Club's brewing equipment. If you would like to join one of these groups please contact Gavin Pennell email [hegaelect@gmail.com](mailto:hegaelect@gmail.com)

## 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.

## 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.

If you would like to attend a short course run by St Johns on CPR and the use of the defibrillator please contact Des Williams or any committee member.

## Welcome to our new members

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



## Wangry [Wan-gree]

Feeling or showing anger or irritability due to the lack of wine.  
"Please pour me a glass of wine, before I get wangry!"





# Member profile

## Rudi Tromp

*Rudi has been a member of the BWBC for 4 years. This year Rudi was elected to the committee and is helping to coordinate the social and competition program.*

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

Retired from the police force 2 years ago, after 42 years of service, the last 10 years as a detective.

### **What are your interests/hobbies?**

Fishing, bike riding, hiking.

### **How did you come to join the BWBC?**

Introduced through a friend, common interest in beer brewing and wine making

### **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?**

Since joining approx. 4 years ago, I have enjoyed meeting new people and joining a wine making group. Also enjoyed club social activities

### **How did you become interested in wine/beer?**

Through friends who have brewed beer for nearly 30 years.

### **What are your favorite wine/beer styles, and why?**

Beer- IPA, stout.

Wine – Reds, Shiraz in particular, but also enjoy Cab/Sav and other reds.

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

McLaren Vale, fantastic wines/wineries, great spot to wander between wineries and cafes.

### **What is your most memorable wine/beer related experience?**

Best I can say is club tasting and bottling days.

### **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.**

Bempton Estate

Also part of group of beer brewers but while the group consists of some BWBC members, it is not associated directly with the club.



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### Riddling Rack for sale

This is an essential piece of equipment used in the production of sparkling wine.

Contact Mario Micarone 0418 542 727



# 2019 Social Programme



## Apple crush – Lenswood Sunday May 26th 11am Geoff Trenorden's property, Tregarthen Road Summertown.

Head north from Summertown on Tregarthen Road. Look for the "Apple Juice" sign on right. This is a combined gathering with The Winemakers and Brewers Club of Adelaide.

The crushing is limited to 1200lts. Once the 1200 litres is filled there will be no more orders taken.

This is a great social day. Please bring food for a barbecue, the Club's barbecue will be available.

Please note orders for juice must be in by **15th May**.

To place an order contact Michael Lineage preferably by email [mclineage@bigpond.com](mailto:mclineage@bigpond.com) or ph 8395 5186

**Order Apple Juice Now  
Orders close 15th May**

## 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

Further details to follow



## 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

The committee is currently planning to hold the bottling day on August 23rd at Patritti Winery.

More information will be in later newsletters.

## 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.**

## Welcome to our new life member

At the March special general meeting the motion

"That Brian Ferris be awarded Honorary Life Membership of the Blackwood Winemakers and Brewers Club Inc. for services rendered to the club over a long period."

was carried unanimously.

Brian joined the BWBC in 2004 and was elected to the committee 2005. He has contributed in many roles as a committee member and served as president from 2013 to his retirement at 2019 AGM. Brian was elected chairman of the ANAWBS committee in 2013, a position he still holds.

Brian also hosted the majority of committee meetings at his house since 2005 and was also the host for the bus trip lunch at his Goolwa home in 2007.



*Brian receiving presentation from BWBC president Ann-Marie Franklin*



# Thanks to our ANAWBS 2018 Sponsors

Please support them.



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of ADELAIDE



The Australian  
Wine Research  
Institute



SCARPANTONI  
WINES OF MCLAREN VALE



WOODSTOCK  
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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	8374 0296
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	

## 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 8278 8866 or Roger Pounder 0412 565 256.

## Members' Duty Roster 2019

Detailed duty instructions sheets are available for all duties on the night.

May	June	July
<b>Set-up Team</b>	<b>Set-up Team</b>	<b>Set-up Team</b>
Brenton George	Michael Lineage	Roy Pozenel
Mario Micarone	Kevin Salt	Peter Tilsley
Glenn Snook	Rob Walker	James Anderson
Peter Vigants	Murray Barber	Chris Greenwood
<b>Clean-up Team</b>	<b>Clean-up Team</b>	<b>Clean-up Team</b>
John Godden	Graham Hunt	Manfred Kurmis
Shirley Jansen	Joshua Pozenel	John Starr
John Redmond	Dean Swinden	Andrew Williams
Pat Vartuli	Brian Cloudesley	Peng Kang

Those rostered for duty to set up hall are asked to arrive by 7pm.

**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.

<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.

