



BWBC

Newsletter

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Next meeting
Wednesday
16th October 7.30pm

Oktoberfest

Tasting of award winning Beers from ANAWBS

Competitions

no competition this month

November competitions

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ANAWBS 2019

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*Banner Photo - sorting entries at ANAWBS 2019
David Lewis and Darryl Wickham*

Oktoberfest



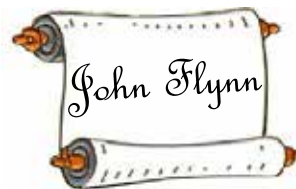
Time for those leather pants, hats and oomp music.

The night will feature

- ✓ Award winning beers from ANAWBS 2019.
- ✓ Kransky sausages
- ✓ Prize for best dressed - wear your best lederhosen, dirndl or tyrolean hat.

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



Attendance at the September meeting

The attendance report for the meeting of 18th September was;

Members present 54

6 guests

4 apologies

Secretary Bernie Morgan

Members' duty roster

The members duty roster is a vital part of organising the running of our monthly meetings.

To ensure that the roster is maintained Sid Thomas has kindly volunteered to oversee the roster organisation. He will contact members rostered on for that particular month to make sure they are available.

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



ANAWBS 2019 BWBC members results

Beer

Name	Place	Score	
AG1 - Belgian Ale			
Brenton George	7	37	Bronze
Jordan Estate	8	35	Bronze
B01 - Pale Lager			
Brenton George	1	38.75	Bronze
Colin Routley	2	33.25	
Colin Routley	5	26	
Colin Routley	6	24.25	
B03 - German Pale Lager			
Brenton George	1	33.83	
B04 - Pilsner			
Colin Routley	5	29.83	
Jordan Estate	7	27.67	
Colin Routley	8	26.83	
B05 - Amber and Dark Lager			
Colin Routley	1	40.5	Silver
Colin Routley	5	32.67	
B06 - Strong Lager			
Colin Routley	3	33.5	
Colin Routley	8	30.5	
B07 - Pale Ale			
Brenton George	4	37.67	Bronze
Colin Routley	7	30.33	
B09 - British Bitter Ale			
Brenton George	2	37.75	Bronze
B10 - Amber and Brown Ale			
Brenton George	1	41.5	Silver
Colin Routley	3	37.75	Bronze
Brenton George	4	36.75	Bronze
Colin Routley	10	32.75	
Colin Routley	13	31.5	
B11 - IPA			
Brenton George	5	33.83	
Jordan Estate	6	33.5	
Colin Routley	10	27.17	
B12 - Porter			
Brenton George	4	36.33	Bronze
Jordan Estate	5	35.83	Bronze
B13 - Stout			
Brenton George	2	38.33	Bronze
Jordan Estate	4	36.5	Bronze
Colin Routley	9	30.67	
Jordan Estate	10	29.5	
Jordan Estate	11	24	
B14 - Strong Ale			
Jordan Estate	2	35.33	Bronze
Jordan Estate	3	33	
Colin Routley	4	32.5	
Colin Routley	5	32.17	
B15 - Belgian Ale			
Brenton George	1	39	Bronze
Jordan Estate	3	31.75	
Jordan Estate	4	30.25	

Wine

Name	Place	Score	
W01 - Current Vintage - Cabernet Sauvignon			
M & M	1	18.5	★ Gold
David Lewis	17	15	
Bempton Estate	18	15	
W02 - Current Vintage - Shiraz			
M & M	3	17.5	Silver
Garry and Andrew Seifried	4	17	Silver
Garry and Andrew Seifried	12	15	
Jordan Estate	17	14	
David Lewis	18	14	
Mike Butcher	24	12	
W03 - Current Vintage - Grenache			
David Lewis	1	17.5	Silver
W04 - Current Vintage - Group 1: Light to Medium Bodied Styles			
Strange Group	9	15	
W05 - Current Vintage - Group 2: Medium to Full Bodied Styles			
Garry and Andrew Seifried	2	17.5	Silver
Jordan Estate	5	16	Bronze
M & M	11	15.5	Bronze
M & M	12	15.5	Bronze
W06 - Current Vintage - Blended Red Wine			
M & M	2	17.5	Silver
Garry and Andrew Seifried	3	16	Bronze
Jordan Estate	9	12	
M & M	10	12	
W07 - 2018 - 2017 - 2016 Vintages - Cabernet Sauvignon			
David Lewis	1	18.5	★ Gold
Jordan Estate	8	14	
Thumbs Up	13	13.5	
Bempton Estate	17	12.5	
Bempton Estate	20	10.5	
W08 - One Year Old Shiraz - 2018 Vintage			
Jordan Estate	1	18	Silver
M & M	2	17.5	Silver
David Lewis	3	17.25	Silver
Garry and Andrew Seifried	5	17	Silver
Garry and Andrew Seifried	6	17	Silver
Bempton Estate	15	16.5	Bronze
Bempton Estate	16	16.5	Bronze
W09 - 2017 - 2016 Vintages - Shiraz			
Bempton Estate	3	18.75	★ Gold
Thumbs Up	11	16.5	Bronze
Thumbs Up	14	15.5	Bronze
David Lewis	17	14	
David Lewis	18	14	
Bempton Estate	19	13.5	
Jordan Estate	20	13	

W10 - 2018 - 2017 - 2016 Vintages - Grenache

Jordan Estate	5	13
Thumbs Up	7	13
M & M	8	13
David Lewis	9	13
Thumbs Up	10	12

W11 - 2018 - 2017 - 2016 Vintages - Group 1: Light to Medium Bodied Styles

M & M	4	15.5	Bronze
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W12 - 2018 - 2017 - 2016 Vintages - Group 2: Medium to Full Bodied Styles

M & M	14	15.5	Bronze
David Lewis	15	15.5	Bronze
Thumbs Up	20	15	

W13 - 2018 - 2017 - 2016 Vintages - Cabernet Shiraz Blend

M & M	6	17.5	Silver
David Lewis	10	14	

W14 - 2018 - 2017 - 2016 Vintages - Other Blended Red Wine

Jordan Estate	1	18	Silver
Michael Lineage	4	16.5	Bronze
David Lewis	13	15.75	Bronze
Thumbs Up	12	15.75	Bronze
David Lewis	13	15.75	

W15 - 2015 or Older - Any Varietal or Blended Red Wine

Jordan Estate	5	15.5	Bronze
David Lewis	8	15	
Bempton Estate	9	15	
Thumbs Up	10	14	
Bempton Estate	13	13.5	
Bempton Estate	14	13.5	
Bempton Estate	16	13	
Thumbs Up	20	12	

W16 - Any Vintage - Chardonnay

Mike Butcher	7	15.5	Bronze
David Lewis	8	15.5	Bronze

W19 - Any Vintage - Riesling

M & M	2	15.5	Bronze
Mike Butcher	5	13	

W20, 18 & 17- Any Vintage - Varietal Dry White Wine - Other

Mike Butcher	3	16.5	Bronze
Mike Butcher	6	16	Bronze
Mike Butcher	7	15.5	Bronze
Mike Butcher	8	15	

W21 - Any Vintage - Rose

Mike Butcher	2	16	Bronze
David Lewis	3	15.5	Bronze

W22 - Any Vintage - Sparkling Grape or Non-Grape Wine

Mike Butcher	6	17	Silver
M & M	7	17	Silver
Michael Lineage	9	17	Silver
Mike Butcher	15	15	
Michael Lineage	18	14.5	
Michael Lineage	19	14	

W24 - Grape or Non-Grape Fortified or Dessert Style Wines

Greg Jackson	1	19	★ Gold
Mike Butcher	2	17.5	Silver



The results book is available on the ANAWBS web site - www.anawbs.or.au



Champagne night

At the September meeting members enjoyed a very informative talk on the subject of Champagne making in France. Andrew Williams, with his usual enthusiasm for his subjects, gave a very interesting presentation illustrated with images of his recent trip to the Champagne areas of France. During the presentation members were able to taste 3 champagnes, all very different, from wineries within the district.

Taittinger Nocturne Sec Champagne NV

Founded in 1734, the Taittinger Champagne house is based in Reims.

Taittinger Nocturne is a "Sec" champagne composed of Chardonnay (40%) and Pinot Noir and Pinot Meunier (60%). Blended from around thirty different vineyards from various vintages, this wine is laid down for four years to age before being disgorged. A 17.5g/l dosage of sugar cane combined with the slow cellar-ageing create a round and smooth champagne. The company suggest that this is a champagne to be enjoyed at the end of an evening accompaniment to dessert or foie gras on gingerbread.

Paul Louis Martin Bouzy Brut Champagne NV

The Paul Louis Martin Champagne House was founded in 1864. Situated in the heart of Montagne de Reims in Bouzy. Among the 17 Champagne Villages classed as Grand Cru producers, Bouzy has an exclusive vineyard: facing due south, on chalky soil. It has a remarkable micro-climate: protected from the north winds by Montagne de Reims. This Premier cru is a blend of 60% Pinot Noir and 40% Chardonnay

Lanson Gold Label Vintage Brut 2005

Lanson was founded in 1760 by François Delamotte, who was arguably an influential character in Reim. Along with his wife, they owned vineyards in Cumières and Ay, deciding to subsequently found their own Champagne house. This 2005 vintage Champagne Brut is 50% Pinot Noir and 50% Chardonnay

If you would like to recap on Andrew's talk he suggests you look at the video clips from

Bollinger at

www.youtube.com/watch?v=dVtIIjm4lSQ

or from Lanson's at

www.youtube.com/watch?v=dVtIIjm4lSQ

Thanks Andrew for a great presentation.

If you would like a copy of Andrew's excellent power point presentation please contact the newsletter editor.

But..... back here in oz

Cheryl, who lives about 16000kms east of Paris - not quite in the Champagne district, converts Berri Eestate casks into Champagne!!!

No messing around with méthode champenoise at Cheryl's place.

Watch Cheryl work her magic here

www.youtube.com/watch?v=nSNHfAX_vZA

"Bloody Beautiful" says Cheryl

but.....beware

This well meaning young lad wanted to make some sparkling red for his dad but...

www.youtube.com/watch?v=gb3A9zFjrvk

but it can be done!!!....

A more technical approach

This methode may be a better, more cautious approach.

www.youtube.com/watch?v=Q9M3DfZaPdc

There are plenty of other youtubes on the subject - please share your ideas and experiences of carbonating wine this way.

November Competition

Current Vintage Red

Presidents Cup

Current Vintage White

Inaugural Committee Trophy

Entries for this competition must be registered by

October 31st.

A link to the online registration form is in the email sent out with this newsletter

For sale

2 - stainless steel beer kegs \$50 each

1 - floor corker \$25.

contact

Jacob van Eyk

0481 946 249

3 - corking machines.

They are the stand on the floor type and used manually.

\$50 each.

contact

Michael Lineage

mclineage@bigpond.com

0415 604 788

3 - 500 lt plastic fermenters \$25 ea.

contact

Ian Maxfield

0499 039 132



ANAWBS - best kit beer of the show



Colin (right) receiving trophy from ANAWBS chairman Brian Ferris

Colin Routley

B05-Amber and Dark Lager - 40.5 pts
Bronze medal

2020 wine making beginners group

Greg Jackson has kindly volunteered to run another wine making beginners group for the 2020 vintage. Wine making does involve a considerable amount of time involvement particularly at vintage time. Picking can be any time during the week - when the grapes are ready. If you are interested in joining this group please contact Ann-marie 0406 338 166
Thoroughly recommend Greg's beginners group! ed.



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 some members interested at the moment but need a few more to make it viable. Please email Des Williams des.williams@unisa.edu.au

new web site

The BWBC website has been updated.

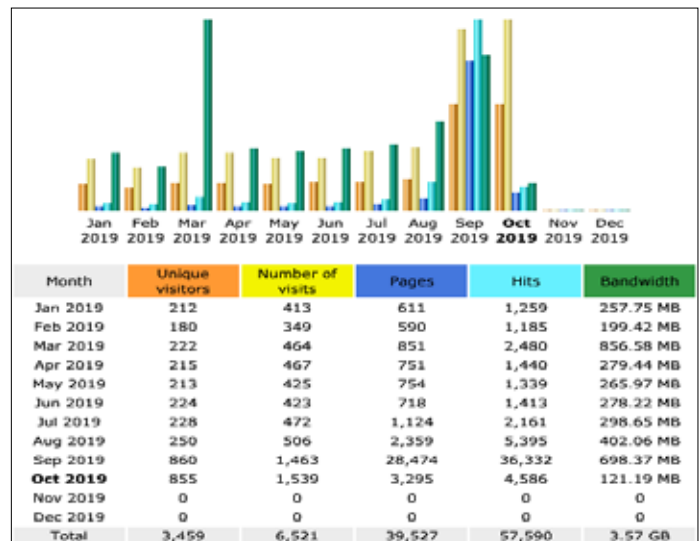
The web site is www.bwbc.org.au

The committee welcomes your feedback on the web site.

A recent check on the number of visitors to the site and their country of origin was quite revealing as can be seen on the charts below.



The BWBC home page



Number of visitors to the web site



Country of origin of visitors



The committee and members express their sympathy to Ron Budd (partner of Ann-Marie) On the sudden passing of his son Stephen.

Memorial Service to be held at the Glenelg Football Club President's room (upstairs)
1.p.m.Monday 14th October

GOLD Adelaide Wine Show 2019



Patritti has received its first ever gold medal at the Adelaide Wine Show 2019 for the 2017 Lot Three McLaren Vale Shiraz!

In 1960 Giovanni Patritti needed to acquire more land to sustain the growth of the Dover Gardens winery and the natural choice was the nearby region of McLaren Vale. He purchased the property at Lot Three Elliot Road, Blewitt Springs and by 1969 twenty five acres of Shiraz had been planted. With an average age of 50 years, the vines on this site give the Lot Three Shiraz an identity of its own.

Congratulations to the winemakers James Mungall and Ben Heide and the team at Patritti wines.

James and Ben are also the winemakers of our great wine we bottled at Patritti Winery in August.

social events 2019 Bus Trip

Thursday 31st October - Friday 1st November
Barossa Valley
Wine Region

Full payment MUST be made by the October meeting



The cost of the 2 day trip is
\$200 per person (twin share)
\$265 per single (single room)

Payments can be made by cheque or cash to the treasurer or by EFT
see page 6 for bank details

BWBC Presentation Day

Sunday December 1st 12 noon
Blackwood Football Club
\$25 per head

Payment required before Nov 20th
To book use the online booking form or contact Ian Di Bartolo
dibartolo241@gmail.com



August club bottling

Blackwood



McLaren Vale
Premium Shiraz
2018

Blackwood Winemakers
and Brewers Club Inc.

PATRITTI

Bottled at Patritti Wines - 2019
13-23 Claxton Road, Dover Gardens, SA
750 mL 14.3% alc. vol 8.3 standard drinks Contains sulfites
Wine of Australia

Hand Harvested on the 24th of March from the Patritti family's Blewitt Springs vineyard planted in the 1960s. The vineyards higher elevation and free draining sandy soil produces low crops of high quality Shiraz fruit that expresses the site and Blewitt Springs sub region.

Blackwood



McLaren Vale
Shiraz
2018

Blackwood Winemakers
and Brewers Club Inc.

PATRITTI

Bottled at Patritti Wines - 2019
13-23 Claxton Road, Dover Gardens, SA
750 mL 14.3% alc. vol 8.3 standard drinks Contains sulfites
Wine of Australia

Made from Shiraz grown at a single site close to the McLaren Vale township on grey and red mottled alluvial clay. Beautifully dark red in the glass, this wine shows lifted spicy blackberry and plum fruit flavours and aromas with hints of chocolate and vanilla courtesy of maturation in American and French oak puncheons.

Blackwood



McLaren Vale
Cabernet Sauvignon
2018

Blackwood Winemakers
and Brewers Club Inc.

PATRITTI

Bottled at Patritti Wines - 2019
13-23 Claxton Road, Dover Gardens, SA
750 mL 14.3% alc. vol 8.3 standard drinks Contains sulfites
Wine of Australia

Vinified from fruit on a single block planted in the 1960's in the Blewitt Springs sub region of McLaren Vale. This wine displays layered aromas of blackcurrant, mulberries and mint with subtle American and French oak from maturation in 500 litre puncheons.

The club still has for sale some of the quality wines from the 2019 wine bottling at Patritti Winery.

- 2018 Patritti McLaren Vale Premium Shiraz \$170 per doz
only 13 doz available
- 2018 Patritti McLaren Vale Shiraz \$100 per doz
only 39 doz available
- 2018 Patritti McLaren Vale Cabernet Sauvignon \$100 per doz
only 4 doz available

To order

email Bill Neubauer - email bill@bn-products.com.au or use the order form linked to the newsletter email

SELLING FAST

This wine is selling very quickly.

The 2019 annual subscription this year included \$30 as part payment for the first dozen of wine purchased from the club bottling. To redeem your part payment, the wine MUST be ordered this financial year which ends in December.



Thanks to our ANAWBS 2018 Sponsors

Please support them.



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Wine Research
Institute



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MCLAREN VALE

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BREWING EQUIPMENT
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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.

October	November
Set-up Team	Set-up Team
David Carpenter	Paul Hakendorf
Dave Holliday	John Flynn
Robert Keen	Steven Potiuch
Colin Routley	Sid Thomas
Clean-up Team	Clean-up Tea
Chris Bills	Eric Roosa
Paul Bohlmann	Roger Hughes
Brian Kearvell	Gavin Pennell
John Brown	Leslie Seatree

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

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	

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.

