

BWBC

Newsletter

Contents

Next Meeting

Meetings of the BWBC have been deferred till further notice.

Competitions

The competition program has also been deferred till further notice.

Social Events

page 2,3,4

Wine Sales

page 4

Beer style guide

page 5

Banner Photo - light at the end of the tunnel

Hi everyone

Daylight saving is with us again and I must say I do enjoy the sun setting an hour later. Although with the presence of 'La Nina' this year it seems as if we are destined to keep our jumpers and jackets close at hand for a few weeks yet. Let's hope the vines are not too affected by the wetter conditions.

What a great day was had at the Vigna Bottin lunch. With beautiful wines and traditional Italian food a good time was had by all. Thanks to Ian D & Tracey for organising and to those who came. It was so good to see many members after such a long time.

- Although we are not able to hold our September club meeting, the good news is we are planning a twilight Picnic in the Park to replace the November 18 meeting. (See Page 2 for details.) There is no limit to numbers attending however you must register that you are coming.

- For those going on the Bus Tour (it's fully booked) Joan Seatree who does our delightful Christmas lunch decorations has offered to make Covid safe face masks for anyone who would like one. (Details on page 3). Great initiative Joan.

- Wine sales are slow. I ask each member to buy a case to support our club. We all enjoy the generous benefits of being a member. But those who do not buy are being subsidized by those who do. Is this fair? A bottle (or two) gifted to family, friends and others in the coming festive season would be most welcomed I'm sure!

Freda Hay has asked me to thank the thoughtful members for their flowers, cards and support on the passing of Jim. It was very appreciated.

My favourite quote by W.C Fields, "I cook with wine, sometimes I add it to the food".

See you at the Picnic in the Park!

Ann-Marie Franklin
President



Picnic in the Park



Karinya Rotary Park

Shepherds Hill Rd, Eden Hills
(corner of Northcote Road)

Wednesday 18th November
from 5.30pm

This is our normal meeting night - just a bit earlier.

***This, we hope, will be the start of the road to recovery.
BYO food, drinks, chairs, tables etc.***

The Committee is delighted to reschedule the "Picnic in the Park" that was announced in the February newsletter to be on 22nd March, and then had to be cancelled due to the pandemic. The government's restrictions due to the Covid pandemic have frustrated all our attempts to have any meetings, with guest speakers, competitions, wine and supper. This will be a welcome "road to recovery" before our Christmas meeting on Sunday December 6th.

In the event of a very bad weather forecast, an email will be sent to members deferring it again (we hope not). While the March picnic was scheduled for the Club to supply some food as well as wine and beer, Covid safe requirements make food preparation and supply too difficult. The Club will supply some wine, beer, soft drink and bottled water for members and partners at the picnic. Members are asked to supply all other requirements (chairs, picnic tables, plates and utensils, food etc). The club BBQ will not be available due to the current restrictions. We will be required to maintain social distancing, but the park is plenty large enough to cope with this.

To help with the planning and to comply with the current Covid requirements all members attending are asked to register for this event. A link to the registration form is included with the accompanying email or you can ring the Secretary - Bernie Morgan (0447212278) to register or for any questions regarding these arrangements.





BWBC 2020 Bus Trip Itinerary

Friday 30th October



Rudi Tromp has put a lot of effort into the planning of this trip to the Mt. Lofty wine region, focusing on wineries and businesses affected by the fires in December. Bookings have closed. The cost of this year's bus trip is \$95 per person. Payment can be made by EFT, see back page for account details.

Meeting place	Car Park adjacent to Woolworths 358 Shepherds Hill Road, Blackwood 8.15 for 8.30 departure
<i>Keith Stephenson Park - Mt Barker Morning tea</i>	Arr. 9.00 am Depart 9.45am
Howard Winery - Nairn <i>Wine tasting</i>	 Arr. 10.00 am Depart 11.15am
Lot. 100 - Nairn <i>Cider, Craft beers and Gin tastings Lunch</i>	Arr. 11.30 am Depart 1.00 pm
Melba's Chocolates, Chesterfield Whisky, Cheese shop - Woodside <i>Chocolate, Whisky and Cheese Tasting</i>	Arr. 1.15 pm Depart 2.15 pm
Barrister's Block - Woodside <i>Wine Tasting</i>	 Arr. 2.30 pm Depart 3.45 pm
Return to Blackwood	Arr. 4.30 pm

Fashionable COVID masks

- Handmade
- Variety of colours
- Ideal for your next bus trip

Only \$5 ea
Contact Joan Seatree
0455 228 322



Who could this be?



2020 Wine Sales

Blackwood



**McLaren Vale
Premium Shiraz
2019**

**Blackwood Winemakers
and Brewers Club Inc.**

PATRITTI

Bottled by Patritti Wines - 2020
13-23 Clacton Road, Dover Gardens, SA

750 mL 14.3% alc. vol 8.3 standard drinks Contains sulfites
Wine of Australia

\$170 per doz

An order form with tasting notes is attached to the newsletter email or contact Bill Neubauer
email bill@bn-products.com.au

Blackwood



**McLaren Vale
Shiraz
2019**

**Blackwood Winemakers
and Brewers Club Inc.**

PATRITTI

Bottled at Patritti Wines - 2019
13-23 Clacton Road, Dover Gardens, SA

750 mL 14.3% alc. vol 8.3 standard drinks Contains sulfites
Wine of Australia

\$100 per doz

Blackwood



**McLaren Vale
Cabernet Sauvignon
2019**

**Blackwood Winemakers
and Brewers Club Inc.**

PATRITTI

Bottled by Patritti Wines - 2020
13-23 Clacton Road, Dover Gardens, SA

750 mL 14.3% alc. vol 8.3 standard drinks Contains sulfites
Wine of Australia

\$100 per doz

Presentation/Christmas Function

Sunday 6th December 11.30 for 12 noon start
Blackwood Football Club, Trevor Terrace Blackwood
Book on line - see email for booking link. More details to follow



CABARET FOR A CAUSE

7th November, doors open 7pm

Blackwood Memorial Hall, 21" Coromandel Parade Blackwood

Tickets \$30 (plus booking fee) from Eventbrite:
www.eventbrite.com.au/e/cabaret-for-a-cause-tickets-122181607477

Come along to a fantastic night of music, with Spix'n Specs entertaining the crowd with music from the 50's, 60's and 70's, plus hear Henry Olonga from 'The Voice'. Over 3 hours of music to enjoy.

BYO food to share at your table and buy beer or Blackwood Wine Makers wine, by the glass.

Peruse the silent auction with great gifts from local businesses and artists (Blackwood Hire, Banner Mitre 10, Karkoo, Crowies and more).

All funds raised will go towards a Smart Pup for Samuel, a young boy in the Blackwood community who has Autism.

The Smart Pup assistance dog will help Samuel to cope better with social events, go out into the community more, and have his own calming companion. This will mean he is less isolated, more able to calm down and can do more of the things other kids his age are doing.

It costs \$30,000 to train one Smart Pup and we are fundraising \$20,000 of that by February 2021.

More information: <https://www.facebook.com/events/3231050363676495/>

Can't make it, but would like to donate? See Samuel's Smart Pups page:

<https://www.smartpups.org.au/campaigns/smart-pup-for-samuel-244214/>

The BWBC has donated wine for this event.



Beer Style guide

BJCP & AABC Beer Styles Guide									
		BJCP 2015				AABC		Standard Colour Reference	
Type	Beer Style	Category No	Category No	Sub Category No	Category Name	Category Name	Category No	SRM Min	SRM Max
Lager	American Light Lager	1A	1	A	Standard American Beer			2	3
Lager	American Lager	1B	1	B	Standard American Beer			2	4
Ale	Cream Ale	1C	1	C	Standard American Beer	Pale Ale	4.1	2.5	5
Ale	American Wheat Beer	1D	1	D	Standard American Beer	Wheat & Rye Ale	13.5	3	6
Lager	International Pale Lager	2A	2	A	International Lager	Pale Lager	2.3	2	6
Lager	International Amber Lager	2B	2	B	International Lager	Amber & Dark Lager	3.1	7	14
Lager	International Dark Lager	2C	2	C	International Lager			14	22
Lager	Czech Pale Lager	3A	3	A	Czech Lager	Low Alcohol <4%	1.6	3	6
Lager	Czech Premium Lager (Pilsner)	3B	3	B	Czech Lager	Pale Lager	2.8	3.5	6
Lager	Czech Amber Lager	3C	3	C	Czech Lager	Amber & Dark Lager	3.2	10	16
Lager	Czech Dark Lager	3D	3	D	Czech Lager	Amber & Dark Lager	3.6	14	35
Lager	Munich Helles	4A	4	A	Pale Malt European Lager	Pale Lager	2.4	3	5
Lager	Festbier	4B	4	B	Pale Malt European Lager	Pale Lager	2.9	4	7
Lager	Helles Bock	4C	4	C	Pale Malt European Lager	Pale Lager	2.10	6	11
Lager	German Leichtbier	5A	5	A	Pale Bitter European Beer	Low Alcohol <4%	1.5	2	5
Lager	Kolsch	5B	5	B	Pale Bitter European Beer	Pale Ale	4.3	3.5	5
Lager	German Helles Exportbier	5C	5	C	Pale Bitter European Beer	Pale Lager	2.5	4	7
Lager	German Pils	5D	5	D	Pale Bitter European Beer	Pale Lager	2.7	2	5
Lager	Marzen	6A	6	A	Amber Malt European Lager	Amber & Dark Lager	3.5	8	17
Lager	Rauchbier	6B	6	B	Amber Malt European Lager	Specialty Beer	18.1	12	22
Lager	Dunkles Bock	6C	6	C	Amber Malt European Lager	Amber & Dark Lager	3.9	14	22
Lager	Vienna Lager	7A	7	A	Amber Bitter European Beer	Amber & Dark Lager	3.4	9	15
Ale	Altbier	7B	7	B	Amber Bitter European Beer	Bitter Ale	6.5	11	17

Colin Routly has been very busy working on a cross reference spread sheet for beer styles. This chart will allow brewers to acutely name the style of beer they make and be able to enter it in the correct club competition.

The first 2 columns of the spread sheet give the beer type and style name. Under BJCP 2015, is the references to the Beer Judge Certification Program classifications. The American classification system is used internationally and at ANAWBS. Next, under AABC, Australian Amateur Brewing Championship, is the reference to their classifications. The last 2 columns give the maximum and minimum standard reference measurements (SRM) for the colour of that style of beer.

Some beer, such as the Australian Lager, are not classified in the BJCP style guide.

A link to the BJCP style guide lines is - https://www.bjcp.org/docs/2015_Guidelines_Beer.pdf

A link to the AABC style guide lines is - <http://aabc.org.au/docs/AABC2017StyleGuidelines.pdf>

This spread sheet (6 pages) is available for down load from the BWBC website www.bwbc.org.au

Thanks Colin

Wine industry event to be hosted online in October

A free event that will showcase research about the wine sector will be held online in October.

Hosted by Charles Sturt University's National Wine and Grape Industry Centre, the seminar will be held for grape growers and winemakers to find out about emerging trends and technology.

Centre Director Professor Leigh Schmidtke said the online format means that people from across the country will be able to tune in to research that will help industry leaders make decisions for the future.

Professor Schmidtke said one project that will be discussed is a smartphone app that helps identify and manage nutrient disorders.

"There's also new techniques for assessing the levels of bunch rot contamination and measuring different forms of copper in wine," Schmidtke said.

Another topic of discussion will be examining research that explored the correlations between the sensory properties of Australian Shiraz Wines, their chemical profiles and the climatic regions from where the grapes were sourced.

"Defining a terroir influence will allow Australian fine wine producers to substantiate uniqueness claims to command premium prices in a global context — this project has shown that this is possible."

People can register online for the event, which will be held on Wednesday, 28 October from 10 am to 11:30 am AEST. www.csu.edu.au/nwgic/resources/2020-nwgic-research-update



Wineries near Canberra

by Chris Loveless

The 1970s saw a couple of CSIRO scientists each decided to plant vines and grow grapes, neither aware that the other was also trying to make wine in this region, north of Canberra. Dr Edgar Riek chose the foreshores of Lake George on the Federal Hwy between Goulburn and Canberra, Dr John Kirk was planting at Murumbateman on the Barton Hwy between Canberra and Yass. The district has 140 vineyards with more than 38 wineries.

While early experimentation with grape varieties, inexperienced winemakers and young vines lead to many inconsistent wines, the region has consolidated to now produce consistent fault free wines of character and appeal. Such is the confidence in this area, that many large players in the Australian wine industry have moved to stake a claim in this region whose importance is growing. Not least of these is the huge Hardy organisation who have invested and reinvested in plant and production facilities in the area to process grapes purchased under contract. i ii

The district's vineyards cover an altitudinal range of 500 to 800 metres, producing award winning cool climate wines. Annual rainfall, 630 millimetres. Mean January (late growth period) temp: 20.2 °C Sunshine hours per day: 7.4 Picking and vintage extend from late February (Pinot noir, Chardonnay) to late May (botrytis Pinot Gris/Grigio or Riesling). The range in temperature, vineyard elevations, varying soil types and different wine making styles is well suited to a range of grape varieties – from Riesling and Chardonnay to Pinot Noir, Shiraz, Sangiovese and Tempranillo and many other varieties. About two thirds of the vines are red wine varieties, and one third is white. Canberra district is best known for its Shiraz, Riesling, Pinot Noir and Chardonnay. Nearly all the wineries are family owned and run. The grapes are hand-picked and processed. The vines are manually looked after helping with quality of the wines produced. There is a great deal of care and passion by the grape growers and wine makers. I would call these wines in this district "boutique wines" and you should find many lovely wines to suit your taste. It will take approximately 15 to 40 minutes to drive to the wineries/cellar doors.

Usefull web sites

<https://www.canberrawines.com.au/wineries/>

References

i <http://www.winebase.com.au/wbrg01.htm>

ii https://visitcanberra.com.au/eat-and-drink/wineries_and_breweries

iii <http://www.winebase.com.au/wbrg01.htm>

Thanks Chris

Chris was a member of the BWBC for many years making wine and beer at his Stirling property. Chris and Belinda, have now relocated to Canberra to be nearer the family.



THE BEMPTON GROUP

MUST IT DIE or CAN IT BE ADOPTED

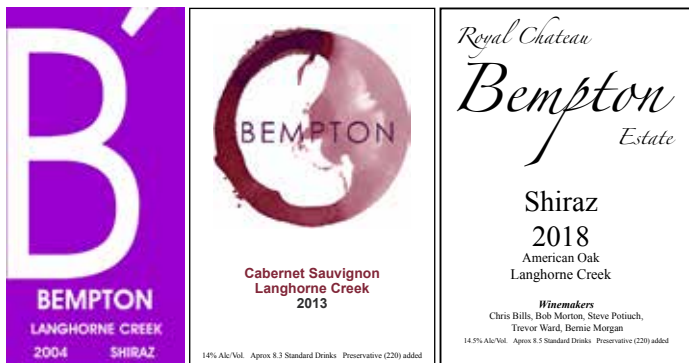
The name BEMPTON comes from the surnames of the original group – Bills, Ekins, Morton and Potuich plus a TON for good measure. The original group began operations on the premises of Bill Ekins in 2004, but later moved to Chris Bill's home at Aberfoyle Park. The skills of the original group were ideal for winemaking, particularly with Bill Ekins' passion and Bob Morton's knowledge of chemistry.

Membership of the group has evolved with the aging of their wine. Max Grund, Trevor Ward and lastly, Bernie Morgan, joined the group. Bill Ekins retired from the group due to ill health, Max Grund moved to Eyre Peninsula and sadly, Bob Morton died.

The group has had considerable success in wine competitions at both our Club and at ANAWBS, with a number of gold medals. In recent years, BEMPTON has only sourced grapes from Langhorne Creek, and their 2014 Shiraz won three silver medals over three consecutive years at ANAWBS. Some members of the group consider their 2018 Shiraz as one of the best wines they have made.

BEMPTON is in need of at least one new member and other premises in which to operate as Chris's home is no longer available. If they can not find these two requirements, the group will have to dissolve. If the latter is the case, there will be 2 x 1,000 litre stainless steel variable level tanks, a crusher/destemmer, fermentation vats, a basket press, pumps and sundry equipment.

If any member of BWBC has any suggestions regarding these options, please discuss them with Chris, Trevor or Bernie.



The Bempton Labels 2004, 2013 and 2018



Thanks to our ANAWBS 2019 Sponsors
Please support them.



THE UNIVERSITY
of ADELAIDE



The Australian
Wine Research
Institute



SCARPANTONI
WINES OF MCLAREN VALE



WOODSTOCK
MCLAREN VALE



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

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.

