

BWBC

Newsletter

Welcome to 2021

Contents

Next Meeting

Wednesday

20th January 7.30pm

page 2

**To attend this meeting you
MUST register on line as
numbers are strictly limited due
to the COVID regulations**

Competitions

Program for 2021

page 4

February Competition

Fortifieds & Liqueurs

Entries close 31st January 2021

Vale Rick Blake

1943 - 2020

page 2



Wine Sales

page 5

Banner Photo - Won't belong

Dear Members

I really love the abundance of home-grown fruit and vegetables at this time of the year. Ron has his best ever crop of tomatoes propagated from fruit we bought from Aldi last Summer. I'm sure many of you are enjoying the same. After the late cancellation of our 'Picnic in the Park' we were a tad anxious as to whether our Christmas Lunch would proceed. Fortunately, we were able to hold it and it was a great success. My thanks to all who helped make it such. Particularly, Rudi, Ian, committee and the members (and partners) who stayed back to help clear up.

It was with profound sadness that we heard of Rickard Blakes passing on 22nd December. A club stalwart for over 14 years. Rick will be sorely missed, as will his expertise on so many topics. I was privileged to be asked to write a few words for his funeral service. (See Page 2)

Our first Club meeting will be next Wednesday 20th January at 7.30pm. Because of continuing COVID restrictions you must pre-register online to attend. Numbers are strictly limited to 51. You will get a confirmation email when you do register. Members only allowed, no guests. Remember to BYO glass. Please do not just turn up without registering as our Club could be fined \$5000 for breaching restrictions. So, unfortunately you will not be admitted.

It is frustrating that we have these limitations. However, our members, wellbeing is our first priority. I thank you for your patience and understanding.

Plans are underway for a full social program this year. Our first one will be a 'Picnic in the Park'. Hopefully, third time lucky! Date not finalized yet but March is looking good. If you have any suggestions for social events see any committee member.

Please support our Club by buying wine. Sales are down on 2019. Also, we used less due to our meetings being suspended. This is our only fundraiser. Tastings will be available at our January meeting.

Take care. Be kind. Be grateful.

Ann-Marie Franklin

President



Vale

Rick Blake

24 April 1943 - 22 December 2020

Rick passed away peacefully, surrounded by family on Wednesday 22nd December. His funeral service was conducted at the Hills Baptist Church, Blackwood. Due to the current Corona virus there was restricted access to the service. A link to the live service stream is https://www.youtube.com/channel/UCOhWyh1oI_N2kX9yubvyaoA Ann-Marie wrote a piece about Rick which was included in the eulogies presented by the family.

Rick joined the Blackwood Winemakers and Brewers Club in 2006. He quickly became interested in wine making and joined the beginners wine making group, led by Greg Jackson, in late 2007. Rick joined the committee in 2013 and took on various roles of speaker co-ordinator, membership officer and deputy president.

On behalf of the Blackwood Winemakers and Brewers club I extend our sincere condolences on the passing of our esteemed member Richard Blake.

Many of our club members would have liked to be here personally and I thank them for their understanding in these challenging times.

Rick joined our Club well before myself over ten years ago. He was an inaugural member of Ian Maxfields' Thumbs Up winemaking group which lasted for 6 years.

Because of Rick's knowledge of chemistry, he played an important role in calculating and monitoring every step of this magical process. AND the alchemy worked brilliantly. The group produced outstanding wines taking many top prizes at the Australian National Amateur Wine & Beer Show (ANAWBS) and our own club and interclub competitions.

Rick was an accomplished brewer and won medals and awards at the Robe Beer show, as well as ANAWBS and club competitions.

For over a decade Rick held a number of committee roles. Deputy president, Speaker Co-Ordinator and lastly Membership Secretary. All performed in Rick's own quiet diligent manner. Exceptionally well.

Rick could read and understand financials and worked closely with Treasurer Ian Maxfield for many years. "He kept me on my toes" says Ian, "I was always a little nervous when he asked a question". Personally, Rick was my mentor and inspiration. He saw something in me that I didn't. He encouraged me to join the committee and gave me the confidence to accept the role I now have. I really appreciate the faith he had in me.

A man of grace and wisdom. Vale Rick. The world is a better place for you having been here.

Ann-Marie Franklin
President



Marg and Rick Blake BWBC Bus trip 2014



Beginners wine making group 2008



Club beer making awards 2018



Beginners Beer making group 2015



Rick with Daryl Marston 2020



2020 Beginners Wine Group

report by Mark Dorman

After an initial meeting at Greg's place the group met again and decided that they were going to make a sangiovese stylewine. The wine was going to be made at Graham's place and all the equipment was transported there for cleaning and washing using sodium bicarbonate in hot water pH balance neutral citric acid and water to make everything squeaky clean. Then it was sanitised with potassium metabisulfite. The crusher and destemmer were dismantled and thoroughly cleaned and all sanitized items stood for 15 minutes to ensure antibacterial actions were complete.

On the 3rd of March everyone went to Joe Lopresti Wines at Aldinga to collect 567 kg of Sangiovese grapes. The bunches were plump and packed into 10 kg or 10 litre containers for transport back to Graham's.

Destemming then occurred and the grapes were subsequently crushed. A rose juice preparation was made after sorting the equipment and 16L was extracted, double filtered and went into a stainless steel container. The whole bunch crushing and destemming ensued with John showing superman powers on the crusher. Three large open fermentation tanks were filled and later covered by cloth.

Over the next few days measurements of pH, juice temperature, specific gravity and Brix readings were taken by members based on a roster system.

A Lalvin D254 yeast was selected for its alcohol tolerance of up to 16% and temperature range 12-28C. In reds it develops jam and cedar aromas with mild spiciness, has high fore-mouth volume big mid-palate mouth feel and intense fruit concentration. The yeast requires medium nitrogen(nutrient). It was prepared and added to the tanks. Fermaid was also added. The tanks were regularly plunged to dissipate heat building up and small samples tasted for flavour.

In mid March the contents of the tanks were pressed. The free run went into a barrique and a stainless steel variable capacity container after passing through a sieve process. Another stainless steel container and a 15 L Demijohn was filled from pressings. All up yield appeared to be 70%.

The Rose went with Greg to finish primary fermentation and begin Malo in warmer surrounds.

VP41, a strain of malolactic bacterial was proportionally added to each container and malolactic fermentation began a few days later.

One of the stainless steel containers showed leakage

around the bladder seal created by the lid position and bung. Readjustments were successful.

The temperature at Blackwood from mid to late March began to drop, MLF began for a week and then ceased. The wines were racked with 30ppm PMS added.

In late April all the wine was racked and more PMS added. A white fungus on one container was removed. In late August the group used an 800L container to blend all the wine and filled them with a blend heading towards creating a Super Tuscan Red wine. We used Patritti red bulk wine to blend with the Sangiovese mix. Two Barriques were filled as well as some smaller containers.

The barrels will need to be topped up and the group is awaiting MLF to complete before bottling.

Fortunately many pictures have been taken of the processes and Peter Tilsley has kept a detailed journal of the endeavour. Greg Jackson has been a thoughtful, knowledgeable, flexible and diligent leader of the group and everyone stepped up when things needed to be done. The members were Greg Jackson, Peter Tilsley, Phil Dorman, John Redmond, Graham Hunt and Mark Dorman. Thanks to the BWBC for giving members this opportunity.





Competition	Meeting	Registration Deadline
Fortifieds & Liqueurs	February	31st January
Sparkling Wine	March	28th February
Shiraz - 1-3 year old	April	31st March
Beer - Ale Beer - Lager	May	30th April
Cabernet Sauvignon - 1-3 year old Other Red Wine - 1-3 year old	June	31st May
Red Wine - 4 years and older	July	30th June
Beer - Porter Beer - Stout	August	31st July
ANAWBS	September	Details to be advised
Current Vintage - White Wine Current Vintage - Red Wine	November	31st October

Registration of competition entries was introduced in 2019. This allows the competition co-ordinator time to plan the competition and to organise the judges.

REGISTRATION is required and entries that have not been registered by the due date cannot be accepted on the competition night.

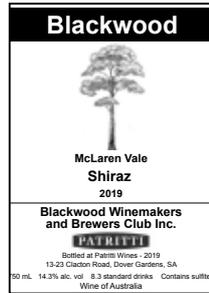
A link to the online registration form will be given in the email that is sent to all members with the monthly newsletter. Members who do not have internet access will need to register by contacting the competition co-ordinator, see last page of newsletter for details.



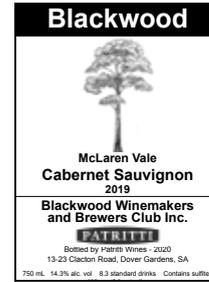
2020 Wine Sales



Premium Shiraz
\$170 per doz



Shiraz
\$100 per doz



Cabernet Sauvignon
\$100 per doz

Tasting of the Club 2020 wines will be available at the January meeting.
An order form with tasting notes is attached to the newsletter email or contact Bill Neubauer
email bill@bn-products.com.au
Please promote this wine to family ,friends and colleagues and help clear the stock.

Beginners Group

If you are interested to learn wine or beer making, please contact the committee to enquire about our beginners groups.

Missing Data

Since the formation of the Blackwood Wine makers and Brewers Club membership records have been kept, but the joining dates of members has never been recorded.
To correct this anomaly in our club records we ask all members to let our membership officer know when they joined the club. Even if you can only remember the year it would be a great help in filling in the blank spaces.
Please contact the committee so your starting date can be recorded.



Happy Birthday John.

John Plate has been a member of BWBC for over 20 years. He is our Club's oldest member and will turn 90 on 27th January. 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.

90 and
WINING ALL DAY
ABOUT IT



In the October newsletter a "Cabaret for a Cause" fund raising night was advertised to help raise funds towards obtaining 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.

The BWBC contributed some wine to this event and on the night \$10,000 was raised toward the cost of training a suitable dog.

Blackwood Winemakers and Brewers Club COVID PLAN

- You must register on line before attending the meeting. Members only - no guests.
- You will receive and acknowledgement email when you register.
- If the number of persons allowed to attend (51) is exceeded you will receive an email informing you not to attend.
- On arrival please scan COVID Safe Check-In with your smart phone or register manually with the covid marshal.
- All wine and food will be served by designated persons. DO NOT HELP YOUR SELF.
- **Please bring your own tasting glass.**
- Our COVID marshal for the meeting is Bernie Morgan.



Thanks to our ANAWBS 2019 Sponsors
Please support them.



THE UNIVERSITY
of ADELAIDE



The Australian
Wine Research
Institute



SCARPANTONI
WINES OF MCLAREN VALE



belair
fine wines
VINEYARD, WINE, & SPIRITS



WOODSTOCK
MCLAREN VALE

beerbelly
BREWING EQUIPMENT
www.beerbelly.com.au

GREY BOX SOLUTIONS
CONNECTING PEOPLE AND PLACES

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.

January	February	March
---------	----------	-------

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 Membership	0412 999 154
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.

