



# BWBC

## Newsletter

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#### Next Meeting

Wednesday  
16th June 7.30pm  
*speaker*  
*Luke Hale*  
23rd street Distillery

**To attend this meeting you MUST register on line as the number of members that can attend is strictly limited by the current COVID regulations.**

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#### Competitions

##### June Competition

Cabernet Sauvignon 1-3 year old  
Other Red Wine 1-3 year old  
Entries closed

##### July Competition

Red Wine 4 years and older  
Entries close 30th June  
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##### Social Events

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Banner Photo -  
End of Autumn - Coonawarra

## 23<sup>RD</sup> ST.

Twenty Third Street Distillery is a new incarnation of a century old landmark built in 1914 in Renmark. The old, closed down site of Remano was revamped and reopened in 2016 to become a new modern age distillery.

23rd St distils a wide range of world award-winning spirits including vodka, whiskey, rum, brandy and their famously loved gins. Owned by Bickfords's Group, 23rd St spirits are proudly a South Australian made and owned product. Their spirits are more than just products: they are literally the spirit of the business (pun intended). All the labels are creatively designed by Australian artists that help communicate the unique story that each spirit has to tell.

"We're about creating great booze, but we celebrate all creativity. We're passionate about beautifully crafted spirits, distilled in all kinds of ways, from amazing ingredients, with something intriguing and new always around the corner. We find the most exciting and mercurial ways to produce elite products that everyone can enjoy." - Twenty Third Street Distillery: The mark of creative distilling. There is much to see and do when visiting the distillery with daily tours into the working still house, tasting flights and gin blending masterclass experiences. Over the few short years, 23rd St has expanded with a vibrant restaurant serving up modern Australian dishes and authentic woodfired pizzas to pair with the distillery's flavours.



Luke Hale

Restaurant Manager and brand ambassador, Luke Hale has been spreading the word on Twenty Third St Distillery's craft spirits for 4 years now. He loves the social aspect of his role and meeting new people from all over the world. He has a keen interest in spirits and distillation and therefore has found his calling at 23rd St. In his spare time he enjoys outdoor activities including canoeing on the Mighty Murray River.

[www.23rdstreetdistillery.com.au](http://www.23rdstreetdistillery.com.au)





## 2021 Bus trip

The BWBC annual bus trip for the last 2-3 years was successfully organised by Rudi Tromp. Unfortunately Rudi has had to withdraw

from the club due to family reasons.

The committee is looking for a member or members who would like to be involved in organising a one day bus trip to a local wine area this year. ie McLaren Vale

It would involve planning the trip, contacting the wineries to organise the visit and organise a suitable lunch venue. This could be a BBQ in a park, restaurant/hotel or catering at one of the wineries.

If you are interested please contact Ann-Marie

## May Competition

The May competition was for 2beer styles- Ale and Lager.

Judging of this competition was conducted after the meeting and the results will be announced at the June meeting.

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## May Meeting attendance report

As the newsletter forms the basis of the minutes for our general meetings, at our May 2021 meeting, there were 42 members present plus 2 partners, and our guest speaker. I also received apologies from 6 members who could not attend. At the moment we are restricted to 77 people attending a meeting.

Bernie Morgan, Secretary.

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## BWBC Lunch

Sunday 1st August

12 noon



26-28 Kangarilla Rd, McLaren Vale SA 5171

Please note - Change of venue

Sharing its roots with the town, Oxenberry Farm stands to be the oldest establishment in McLaren Vale established 1840.

Devonshire farmers William Colton and Charles Hewett journeyed to Australia in 1839 with their families and ambitions, aspiring to build a legacy. Together, their pioneering spirit, blood, sweat and tears laid the foundations for what would one day grow to be McLaren Vale.

120 years on, young successors and brothers Michael and Filippo Scarpantoni (managing directors of Scarpantoni Estate Wines) were born into the region and onto part of the original Oxenberry Farm site. Years of enduring hard work enabled the boys to return to their roots and purchase a part of the farm on which they once called home. Oxenberry Farm Café, Cellar Door & Pedler Cottage B&B was then born.

## Bookings now open

See newsletter email for link to booking form

or contact Ian Di Bartolo 0412 373 739

More information will be in the coming newsletters

Oxenberry Farm - [www.oxenberry.com](http://www.oxenberry.com)





Experience the warmth of the Adelaide Hills with open fires, red wines and rustic fare.

Full details on the web site [www.winterreds.com.au](http://www.winterreds.com.au)



**Membership officer  
Daryl Marston**

Daryl Marston has been co-opted on to the committee to fill the vacancy left by the resignation of Rudi Tromp. Daryl has offered to take on the role of membership officer, an important function of the club, keeping records of current members and applications from prospective members. If you have any membership issues, such as change of address (email or home), or other contact details please contact Daryl so he can update the members register. Daryl can be contacted at 0428 238 445 or on the committee email address [committee@bwbc.org.au](mailto:committee@bwbc.org.au)

**2021 competition schedule**

The full BWBC competition schedule is on our web site [www.bwbc.org.au](http://www.bwbc.org.au)

Competition	Meeting	Registration Deadline
Beer - Ale Beer - Lager	May	Results will be available at the June meeting
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

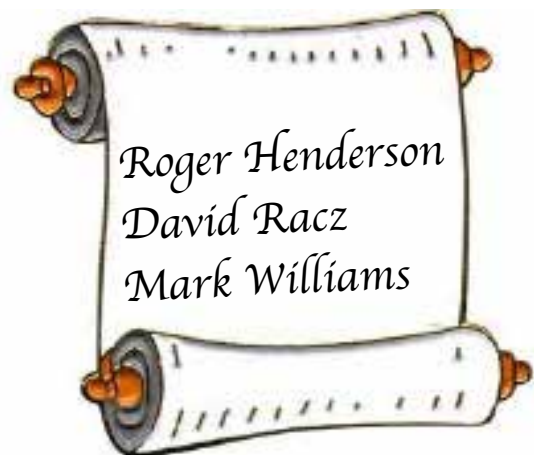
Members must register their entries on line before the cut-off date. A link to the on line registration form is included with the email sent out with the newsletter.

**Pre loved books wine books**



A selection of books from Bob Morton's extensive library are being made available to members. These are of general wine interest including champagne and spirits. The books will be on display prior to the June meeting

**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



## Secretary's report - May Meeting

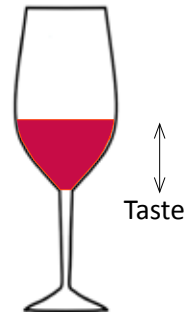
I would like to inform all members that the committee has asked me to take responsibility for ensuring that our meetings comply with the Covid safe rules set by SA Health. Whilst I realise that these rules do not add to the friendliness of our meetings, our Incorporated Club is responsible for any fines that are imposed should we be found not complying. Given that these fines are in the thousands of \$, I seek your cooperation to ensure compliance. One rule that is not being consistently complied with is ensuring that only one person pours from any of the bottles of wine provided. Bringing your own wine glass helps compliance of the minimal handling rule.

The secretary also is responsible for attendance records at meetings, and this ties in with the Covid check-in responsibility. Your registering prior to attendance (including that of guests) helps me to ensure that we are complying with the Covid rules, as well as registering attendance on the night. For those who do not wish to use the QR code registration system on your phone, all that is required is for me to note your attendance and maintain that record for SA Health if required.

Bernie Morgan, Secretary.

### Blackwood Winemakers and Brewers Club COVID Plan

- You must register on line before attending the meeting. You will receive an acknowledgement email.
- If the number of persons allowed to attend (77) is exceeded you will receive an email informing you that the attendance limit has been reached
- 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. This not only complies with COVID ruling but saves an enormous amount of work cleaning glasses after the meeting.



***Please bring your own tasting Glass***



Cellar Door Fest Winter Edit—a smaller, more boutique take on the popular summer festival—makes its highly anticipated return 9 & 10 July, bringing winery vibes to the heart of Adelaide.

Held at the Adelaide Convention Centre, the two-day event will once again shine the spotlight on the best of SA, offering festival goers the opportunity to sample SA's hottest wines, food and spirits all under one roof, while listening to a stellar line-up of local folk, indie, disco & soul musicians.

For more information and bookings go to [www. cellardoorfestival.com](http://www.cellardoorfestival.com)



**\$20 subsidy for BWBC members**

Present a copy of your ticket to the treasurer to receive your subsidy





*Happy Hour*

16 members and partners ventured down to Coonawarra on the inaugural BWBC caravan tour of a wine area. 10 were in caravans and 6 stayed in on site cabins at the Coonawarra Bush Holiday Park, a camping area just to the north of the famous Coonawarra wine district.

Thanks to Bill Neubauer and Bernie Morgan for travelling down to the Coonawarra to check out the facilities prior to the BWBC visit.

The itinerary for the 4 days was that individuals could visit any of the 34 wineries in the region and then gather for a happy hour, taste the days discoveries and swap notes on their tasting experience during the day. The wineries ranged from the large company wineries to just small family operations relying on visitors and online sales. The camp site had a large warm camp kitchen area where the happy hour was usually a lot longer.

Although the days were for individual exploration of the wineries, Bernie Morgan, through a neighbour contact, organised a group trip to a normally closed vineyard "Lanacoona" in the Wratttonbully wine area just north of Coonawarra. This area has ready access to similar soils to Coonawarra, with a slightly less frosty climate, but is more of a grape growing area with fewer wineries. This property is co-owned by sisters Jane and Claire, who together with their families, farm a 60ha vineyard and other grazing areas. The name of the range of wines they produce is "Eight at the Gate" referring to the 8 children of the two families. Claire's husband Thomas, the vigneron of the group, and his eldest daughter (forklift driver at the Estate), Grace, took us through a tasting of their wines - 3 Chardonnay, 2 shiraz/cabinet blends and 1 straight shiraz from their Eight at the Gate wine selection. He also gave us an insight to the running of the vineyard and the problems they have with the climate. This area is prone to frosts which can wipe out an entire crop in one night. To help overcome the problem the temperature is monitored throughout the vineyard and large fans can be turned on to mix the cooler air that is located around the vines with the warmer air above the inversion layer. The inversion layer traps the cold air around the vines.

Over-Vine Sprinkler Systems are also used to spray vines with a fine mist of water as the temperature falls to freezing. This water then freezes encasing the canes and buds in

ice. As the water changes to ice on the surface of the vine, it releases a small amount of heat (known as latent heat) that protects the vine from any damage.

Thomas, on cold nights, can monitor the vineyard temperature, turn on fans and pumps all from the comfort of his warm bed via his smart phone app. Great technology!

Wednesday night we had a club BBQ night and again an obligatory wine tasting after all we were on wine country. Wine tours, like this one, allowed members to visit wineries individually, and being during the quieter part of the week allows a greater opportunity to talk to the winery staff more personally than is possible when part of a larger group, but still have the camaraderie of an evening get together.

The caravan trip, will not replace the annual members bus trip which has been part of the club since its inception, but it allows members to travel in groups to more distant wine areas.

Let's plan the 2022 BWBC caravan trip

*References*

*Eight at the Gate* [www.eightatthegate.com.au](http://www.eightatthegate.com.au)  
[www.evineyardapp.com/blog/2019/07/03/how-to-prevent-vineyard-frost-damage/](http://www.evineyardapp.com/blog/2019/07/03/how-to-prevent-vineyard-frost-damage/)

*Words and images by David Tulloch*



*Wednesday night BBQ*



*Part of group at "Lanacoona"*



*Ian describing his day's finds*

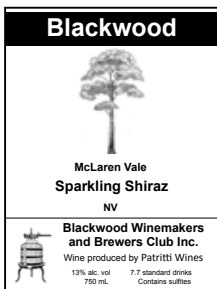


*Bernie and Thomas at Eight at the Gate Winery*



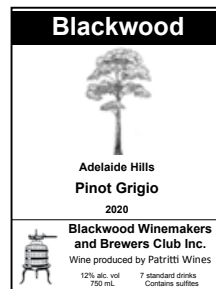


# Club Wine Sales




## Patritti Sparkling Shiraz NV


This premium sparkling wine is an alluring dark garnet colour. The bouquet is red fruits, blackcurrant and fruit pastilles with vanillin oak adding complexity. A fresh and vibrant palate of raspberry and blackcurrant with a toasty undertone is supported by a fine persistent bead before a refreshingly dry finish.

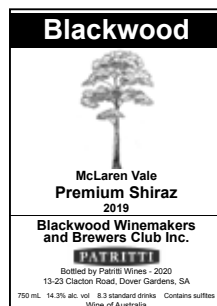


## 2020 Pinot Grigio (Adelaide Hills)

Light pale straw in colour. On the nose aromas of white peach, pear and apple are in abundance. The palate is light, crisp and balanced in the grigio style. Citrus and peach flavours persist with the long refreshing finish. with a toasty undertone is supported by a fine persistent bead before a refreshingly dry finish.

 \$100 per doz

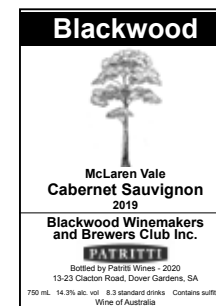
 \$150 per doz



## 2019 Shiraz Premium McLaren Vale


Hand Harvested on the 10th of March from the Patritti family's Blewitt Springs vineyard planted in the 1960's. 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. The fruit was crushed, destemmed and soaked for two days prior to the commencement of fermentation. Following fermentation the wine was matured in fine grain American oak puncheons for 14 months prior to bottling in August 2019. This well balanced full bodied wine can be enjoyed in its youth or cellared confidently for 10 plus years.



## 2019 Cabernet Sauvignon McLaren Vale

Vinified from fruit from a single block of Cabernet planted in the 1980's close to the McLaren Vale township on grey and red mottled alluvial clay. This wine displays layered aromas of blackcurrant, mulberries and mint with subtle American and French oak from maturation in new and seasoned 500 litre puncheons. The palate is medium to full bodied with all the elements combining to create a well balanced and integrated wine. This wine can be enjoyed in its youth but has the structure to be confidently cellared for five to ten years.

 \$170 per doz

 \$100 per doz

We have only very limited supply of these excellent wines. Order now as it will sell out very fast.

To place orders, contact Bill Neubauer at the next club meeting,

Email:- [bill@bn-products.com.au](mailto:bill@bn-products.com.au) or ph 0412 525 343

***Please promote all these wines to family, friends and colleagues and help clear the stock.***

An order form with tasting notes is attached to the newsletter email or contact Bill Neubauer

Email - [bill@bn-products.com.au](mailto:bill@bn-products.com.au)

## 2021 Wine bottling

The committee has put on hold planning a bottling for this year until the current wine stocks are sold.



Thanks to our ANAWBS 2019 Sponsors  
Please support them.



SCARPANTONI  
WINES OF MCLAREN VALE



WOODSTOCK  
MCLAREN VALE



## 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

Ian Di Bartolo	Social Program	0412 373 739
Brenton George	Competitions	0432 535 163
David Lewis	Technical Officer	0409 678 366
Daryl Marston	Membership	0428 238 445
Bill Neubauer	Wine Sales	0412 525 343
David Tulloch	Newsletter/Website	0414 581 401
Des Williams	Speaker Co-ordinator	0416 041 629

The committee can also be contacted at: [committee@bwbc.org.au](mailto:committee@bwbc.org.au)

### Property Officers

Bill Neubauer	0412 525 343
Roger Pounder	0412 565 256

### 1st Aid Officer

Des Williams	0416 041629
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### Safety officer

Ian Di Bartolo	0412 373 739
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### Life Members

Chris Bills	David Lewis	Steve Potiuch
Brian Ferris	Ian Maxfield	Glenn Snook
David Tulloch		

## Members' Duty Roster 2021

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. After the meeting clear meeting room, mop the floor and returning trolleys to the store room.

**All members are asked to bring their own tasting glass.**

June	July	August
Paul Bohlmann	Ian Maxfield	Greg Thomas
David Strachan	Ian Toogood	Graham Ellender
John Starr	Jim Anderson	Tony Iaccarino

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

<b>Postal Address</b>	PO Box 755 Blackwood SA 5051
<b>Web site</b>	<a href="http://www.bwbc.org.au">www.bwbc.org.au</a>
<b>Email address</b>	<a href="mailto:bwbc@bwbc.org.au">bwbc@bwbc.org.au</a>
<b>Meetings</b>	3rd Wednesday of each month, except December, at 7.30pm
<b>Venue</b>	Blackwood Memorial Hall 21 Coromandel Pde., Blackwood
<b>Newsletter</b>	Editor David Tulloch Deadline 2nd Wed. of each month.

### 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

