



BWBC

Newsletter

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Next Meeting

Wednesday

15th September 7.30pm

speaker

Jana Hildebrand

The Australian Wine Research
Institute

From sensory to chemistry

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

There is no club competition for
September

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Banner Photo - Wet lands at Oxenberry Farm

How can we identify key aroma compounds in wine? From sensory to chemistry.

Extensive progress has been made in identifying aroma compounds in wine, but the methodology can be complex and require multiple sensorial and analytical steps. Usually, wines that have been identified as having specific characteristics using descriptive sensory analysis will be analysed using gas chromatography olfactometry (GC-O). Unlike normal gas chromatography-mass spectrometry (GC-MS), GC-O does not only separate individual compounds within a mixture, but also allows a panel to 'sniff' the individual compounds as they elute from the column. From here, a more extensive analysis called Aroma Extract Dilution Assay (AEDA) can further identify the dominant aroma compounds in a sample. While this gives a good indication of prominent aromas and the possible importance of specific compounds to the overall aroma, it cannot establish how different compounds act in an additive, synergistic or inhibitory way, creating unique characters. For this, we require more extensive sensorial techniques, often called recombination or omission studies.

While many wine aromas have been extensively studied, overripe fruit terms, including the well-recognised red wine sensory terms jam and raisin, are not well understood, yet.

However, anecdotal observations suggest that warmer regions have a higher prevalence of wine with overripe fruit nuances compared to cooler climate regions. With climate change expected to elevate growing temperatures even further in the coming decades, wines with overripe fruit characters are likely to increase.

While many overripe fruit terms, including jam and raisin, are well-recognised red wine sensory terms, the underlying chemistry of these aromas in red wine is not well understood.

After all, there are conflicting literature reports regarding the effect of jam and raisin characters on the perceived quality of a wine. Overripe characters are therefore considered stylistic characters, rather than desirable flavours or even faults.

Identifying which compounds are involved in this character, will allow the regulation of overripe aromas through different vineyard treatments or winemaking practices.

While some compounds, including furans and lactones, have been suggested to contribute to jam aroma, the key odorants contributing to jam and raisin aroma, and their formation in red wine remains unknown.

Jana Hildebrand

Jana grew up in Germany and moved to the beautiful Barossa Valley in 2013. Here, she spent two vintages working in a wine laboratory and discovered her passion for food and wine. She then decided to study Nutrition and Food Sciences in Adelaide and is currently in her third year of her PhD, undertaking her research between the University of South Australia and the Australian Wine Research Institute. Her research focuses on identifying the compounds involved in jam and raisin aroma in red wine and grapes and looking at how vineyard and winery heating modulate these. For this, she uses a combination of sensorial and chemical techniques, the human sense of smell and taste and analytical chromatography, to better identify the connection between individual aroma compounds and complex aromas that can be experienced in wine.



BWBC August competition results

Red wine - 4 years and older

Entry No.	Name	Entry Description	Score	Placings	Medal
Cabernet Sauvignon					
6	Ian Maxfield	2014 Cabernet	16.5		Bronze
8	Bill Neubeur	2013 Cabernet	15.5		Bronze
1	David Lewis	2017 cabernet	15		
2	Ian Maxfield	2017 Cabernet	15		
4	David Lewis	2015 Cabernet	15		
5	Bempton	2015 Cabernet	15		
7	Bill Neubeur	2014 Cabernet	14.5		
3	Bempton	2016 Cabernet	14		
Shiraz					
15	Bempton	2015 shiraz	17.5	2nd	Silver
16	Bill Neubeur	2015 shiraz	17	3rd	Silver
13	Ian Maxfield	2016 Shiraz	16		Bronze
11	Bill Neubeur	2017 Shiraz	15.5		Bronze
27	Bempton	2017 Shiraz	15		
12	Bempton	2016 Shiraz	15		
18	Garry & Andrew Seifried	2008 Shiraz	15		
17	Andrew Seifried	2013 Shiraz	14.5		
10	Ian Maxfield	2017 Shiraz	14		
9	David Lewis	2017 Shiraz	13.5		
14	David Lewis	2015 shiraz	12.5		
Grenache					
19	Ian Maxfield	2016 Grenache	18	1st	Silver
21	Ian Maxfield	2014 Grenache	15.5		Bronze
20	Ian Maxfield	2015 Grenache	11.5		
Group 1: Light Bodied Styles					
22	Richard Williams	2016 Pinot Noir			
Group 2: Medium to Full Body Styles					
24	Ian Maxfield -M&M	2017 Touriga	16.5		Bronze
23	Lindsay Elliott - Wattiparinga	2017 Tempranillo	16		Bronze
26	Ian Maxfield	2016 Malbec	15.5		Bronze
25	Ian Maxfield	2016 Merlot	15		

Entries - 26

Judge - Mike Mudge

The August beer competition results were not available at time of publication

New membership officer



The committee is pleased to welcome Andrew Thomson as a member of the BWBC committee. Andrew, who has been co-opted to fill a casual committee vacancy, has offered to take on the role of membership officer, an important function in 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 Andrew so he can update the members register. Andrew can be contacted at 0422 285 720 or on the committee email address committee@bwbc.org.au





Interclub Beer and Wine Competition

Tuesday Oct 5th, 7.45 for 8pm start

Venue

Amateur Winemakers and Brewers Club of Adelaide (AWBCA).
Club rooms - Clarence Park Community Centre,
corner of East Ave & Canterbury Tce, Black Forest.



AWBCA

Due to the cancellation of the annual ANAWBS competition, the committees of the Adelaide club and the Blackwood club have decided to resurrect the annual interclub competition. This competition has not been run for the last few years, and is a way of fostering a friendly competition between the South Australian clubs. This year the southern wine club based at Victor Harbor will also be invited to enter.



6 competitions on the one night

- 1 White Wine - current vintage to 2years old
- 2 Red Wine - current vintage to 2years old
- 3 White Wine - 3 years and older
- 4 Red Wine - 3 years and older
- 5 Beer - Ales (no dark beers)
- 6 Beer - Lagers

Conditions on entries:

Entries must be registered on line - closing date Thursday 23rd September (see email sent with newsletter for link)
All entries MUST be delivered in person on the night.
Unregistered entries will not be accepted on the night.
A limit of 5 entries per person or syndicate on the night, with no more than 2 entries in the same categories.

Judging

Beers will be judged by BJCP registered judges
Wines will be judged by professional winemakers.
Written judging sheets will provided for all entries

REGISTRATION LINK SENT WITH NEWSLETTER EMAIL

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 (51) 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.

Brewing equipment for sale

2of TABEC 75L variables s/s.
Robot Brewer complete 230vac s/s.
15Kg Munich Malt grain.
15Kg Wheat Malt.
5 doz Grolsch bottles 450ml with stoppers.
4 doz 750ml bottles.
Heat pad 350sq 230vac.
Thermo heater Resun.

Super automatic Brev Depositato caper.
20L plastic container.
2of 30L plastic brewing.
Water filter.
2 burner gas ring.
Bottle drier/cleaner.
Other miscellaneous items

Contact :- Brian Cloudesley 0434704127 Email 1994acbs@ gmail.com



3rd time lucky

After a change of venues and then covid restrictions the August lunch organised by Ian and Tracy Di Bartolo finally happened on August 22nd at Oxenberry Farm McLaren Vale with 41 members and guests attending.

Oxenberry Farm is the site of McLaren Vale's first settlers in 1840. Daringa House and Colton Cottage which have been restored and offer B&B accommodation on Oxenberry Farm, are the first settlement homes in McLaren Vale. Built in 1840 by the first settlers William Colton and Charles Hewitt. It is now owned by the Scarpantoni family

On arrival we were presented with pre lunch sparkling wines from Oxenberry Farm Wines.

NV Farmgate Sparkling White - blend of a few different vintages of classic McLaren Flat

NV Farmgate Sparkling Red - blend of vintages of regional McLaren Vale Shiraz

This was accompanied with cheese boards and McLaren Vale olives.

Lunch was

Soup du jour or Ratatouille bulgogi

Roasted chicken Ballantine with grilled polenta and tarragon cream or Crispy porchetta with sweet potato wedges , grapple reduction and green bean amandine. These dishes were served as a drop plate catering style.

The wine choice to accompany the food was a choice of *Settlers Spring* – Sauvignon Blanc 2018

Doringo Valley – Grenache 2018

The Star of Greece – Shiraz 2012

The Trailblazers – Cabernet Sauvignon 2010



Jodie Talbot, Malcolm Snell's daughter, Terry and Elaine Mitchell, guests of Sandy Matz



During the meal Philip Scarpantoni gave a presentation on the history of Oxenberry Farm and the wines we were tasting.

The afternoon was a very pleasant one with members being able to mingle and catch up during these troubled times.

Thank you very much to Ian and Tracey for organising this event.



Philip Scarpantoni



A FEW SEATS STILL AVAILABLE

2021 Bus Trip Friday 22nd October

This year Ian and Chris Maxfield have once again volunteered to organise the BWBC bus tour. This year's very exciting tour includes 2 wineries, 2 breweries, 1 gin distillery and lunch.

Please note that the bus pickup point has changed to The Blackwood Football Club, Trevor Terrace Blackwood. This allows for more car parking. An alternate pickup point is the McLaren Vale Visitor Centre for people living in that area.

The cost of the trip will be \$80 per person, members and partners only, NO GUESTS. Numbers are limited to 50. Please pay by EFT - bank details are on the back page of the newsletter.



9am

Bus departs from
Blackwood Football Club
Trevor Terrace
Blackwood

STOP 1

McLaren Vale
Visitor Centre
Coffee and Muffins
(real coffee)

STOP 2

Coriole Winery
Winery Tour
Wine tasting
15% discount on wine
purchased on the day

STOP 3

Settlers Spirits
Gin Tasting
(limited numbers)

OR

Goodieson Brewery
Beer tasting
(Nominate
preference when booking)

STOP 4

Ogre Tap House and
Restaurant.

Lunch

The club will supply wine for
lunch. Beer can be purchased
at the tap house bar

(Lunch needs to be pre- ordered.
A menu and order form will be
emailed to members closer to
the event.)

STOP 5

Lloyd Brothers

Hosted by the winemaker,
featuring a winery tour
and wine tasting with
estate platters. The cellar
door has estate made
soaps, olives, olive oil and
other goodies for sale as
well as their wines.

5pm

Return to Blackwood

Booking now open - link to booking form sent with newsletter email

BOOKINGS CLOSE 17TH SEPTEMBER. MUST BE PAID BY 30TH SEPTEMBER (EFT)



Club Wine Sales



Patritti Sparkling Red NV

This premium sparkling wine is an alluring dark garnet colour. The bouquet is red fruits, blackcurrant and fruit pastilles with vanilla 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.

\$100 per doz

Only a few dozen available

To place orders

Contact Bill Neubauer at the next club meeting,
Email:- 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.

BWBC Club Bottling

This year as we did last year the committee has again organised for the wineries to bottle and label the wine for us. A wine launch for this years club bottling will be held at Serifino Winery McClaren vale. Time and date is still being organised.

Secretary's report

Minutes of our special general meeting, wednesday 18th August 2021.

Meeting opened about 7.40 pm (within the normal general meeting held that night).

1. Present; Ann-Marie Franklin (Chair) together with 32 other members, 5 guests and 1 partner.
2. Apologies; Apologies were received from 13 members.
3. MEMBERS HAD BEEN NOTIFIED THAT THIS SPECIAL GENERAL MEETING WAS TO VOTE ON THE RECOMMENDATION OF LIFE MEMBERSHIP FOR PHILIP HICKS.

The motion.

President Ann-Marie Franklin briefly outlined details of Phil's service to the club that was given in the written notice to all members.

She then moved that Philip (Phil) be awarded Honorary Life Membership of this Club. It was seconded by Secretary Bernie and unanimously approved by the members present.

This concluded the business of the Special General Meeting, and the regular meeting was resumed.

Report for our general meeting on 18 August 2021

Please refer to the Special General Meeting minutes for the attendance figures.

COVID requirement at this meeting

It was again pleasing to see members cooperating to ensure that we meet the requirements of the Memorial Hall's approved COVID Plan. Almost every member attending had booked in on-line before the meeting, which greatly assisted the registration process. It was also great to see members:-

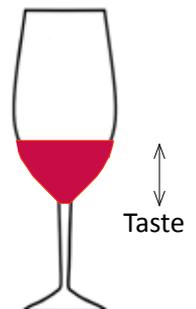
- Bringing their own glasses,
- Not handling the pizzas,
- Being seated while eating or drinking,
- Wearing masks on attendance and when moving around, and
- Only one person pouring wine from a bottle as opposed to many people handling wine bottles.

I would especially like to thank Brian Ferris, Sid Thomas and Roger Hughes for the assistance they gave committee members to ensure the meeting was COVID safe and well organised. Also thanks to our competition "back room" people, Brenton George and Trevor Ward.

Bernie Morgan

Secretary

***Please bring your own tasting glass,
wear a mask and name tag.***



Thanks to our ANAWBS 2019 Sponsors
Please support them.



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
Andrew Thomson	Membership	0422 285 720
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

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	Phil Hicks	

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.

September	October	November
Greg Thomas	Kevin Salt	Michael Lineage
Graham Ellender	David Racz	Mario Micarone
Tony Iaccarino	Roy Pozenel	Peter Tilsley

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

Postal Address	PO Box 755 Blackwood SA 5051
Web site	www.bwbc.org.au
Email address	bwbc@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.

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

