

BWBC

Newsletter



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Next Meeting

Wednesday
16th March 7.30pm
Will Dalwood
Green Street Distillery

Please bring your own tasting glass.

Competitions

March

Sparkling Wine

Registration closed

April

Shiraz - 1-3 year old

Registration closes on April 5th

2023 Competition Program page 7

Please note competition closing dates. Entries cannot be received after the closing date due to administration organisation.

Club Wine Sales

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Picnic in the park - March 19th

Bassham wine tasting - April 30th

Social Discovery Tout - May 12-15th

Banner Photo - Night harvesting in McLaren Vale

Will Dalwood

Green Street Distillery

Will Dalwood and Nick Blanch are old school friends and landscapers who fell in love with quality spirits on the back of a skiing trip to Japan. The Japanese are renowned for their exceptional whisky. Being in the construction landscape business we love projects and building things and decided to begin making our own whisky from a small 30L Grainfather brewing system designed to make beer from grain. We instantly fell in love with the process. The only downside was the time required of the aging process which prompted us to switch our focus to a product which other we could enjoy the fruits of our labour far quicker, this brought us to gin. After completing an Adelaide university course in distillation we were ready to turn our hobby into a business and buy our first custom made pot still.

After years of research, development and some very boozy nights we were ready to release 3 products simultaneously. Through our unique distilling process and the botanicals we use, we have created 3 very distinctive flavours which are smooth, refined and highly approachable regardless of your drinking levels.



Citrus River Gin

The family property of an old school tie grows Australia's finest citrus for this gin. Pure quality is grounded in five generations of farming at Emaroo Ridge on the outskirts of Renmark. Exhilarating freshness hails from a perfect trio of orange, lemon and tangelo on a base of juniper, coriander and liquorice root.

Green Street Dry Gin

At Green Street, our ultimate gin is a classic dry. Countless trials, samples and years of research on our journey of discovery are the foundations of this gin. Vapour infused in a copper pot still, twelve individual botanicals come together in a lush, dry style we wholeheartedly recommend to our friends.



Labyrinth Gin

Like a labyrinth with many paths, it was a journey to uncover the heart of this gin. The key to our maze is a smooth and fragrant blend of botanicals. This refined and spicy style opens with juniper, cinnamon, cumin, cardamom and liquorice root, rounded out with local saltbush, black peppercorn and ginger.

Please bring your own tasting glass



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March 2023

Membership



Subscription

At the Annual General Meeting of the Blackwood Winemakers & Brewers Club, held on 15th February 2023, the Annual Membership Subscription for the 2023/24 year was set at \$100.

The subscription fee is in 2 parts

\$50 for the membership fee and \$50 as payment toward the first 1 dozen bottles of wine purchased from the club bottling in 2023. So in essence those members who buy wine from the club in 2023 end up, after receiving the \$50 rebate, only paying \$50 for their subscriptions and those who don't buy any wine will be paying \$100 for their 2023 subscriptions.

Payment by EFT - see the back page of the newsletter for full bank details.

Payment by card - card payment facilities are available at the meetings.

If you can not use EFT or pay by card, please contact the treasure 0478 294 101 or at the next meeting.

Members subscriptions must be paid by the 30th of April 2023 to maintain your membership.

Secretary's Report

THE FEBRUARY MEETING and AGM

There were 32 members and 1 partner present, and I received apologies from 11 members.

Brian opened the meeting welcoming all and went immediately to the Annual General Meeting. The minutes of the AGM have been approved by the committee and will be distributed before the 2024 AGM. I was pleased that President Brian and all committee members were re-elected unopposed, and welcome Past President Ann-Marie Franklin back onto the committee. Ann-Marie is going to fulfil the roles of membership and almoner. The general meeting was lively with Brian giving feedback to all on the results of the January workshop meeting.

Please let me or another attending person know if you are unable to attend a meeting, so apologies can be noted (and support provided if desired).

Regards

Bernie Morgan

Secretary

Committee members

The list of members elected to the committee at the 2023 AGM are listed on the back page of the newsletter together with their committee roles and contact details. This year we have also assigned email addresses to the various committee functions so members can contact the relevant committee members by email.

BWBC Calendar



The BWBC now has a Google Calendar that lists all the clubs activities. This calendar can be incorporated into your own Google calendar. The URL for the BWBC calendar is <https://calendar.google.com/calendar/embed?src=blackwoodwineandbeer%40gmail.com&ctz=Australia%2FAdelaide>

Just goto "Other calendars +" and copy and paste the above address into the URL space.

The URL for iCAL format is <https://calendar.google.com/calendar/ical/blackwoodwineandbeer%40gmail.com/public/basic.ics> This will allow the calendar to be linked into other calendar applications using iCal, the calendar data exchange protocol.

Premium Shiraz grapes for sale

\$1 per kilo. Pick your own. Small or large quantity. John previously supplied Treasury Wines with grapes for last 12 years. Contact John Huey 0422 378 678, 293 Wine Road. Sellicks Hill





Sunday 30th April

1.30pm

The Blackwood winemakers and brewers club in association with Bassham Wines from the Riverland will hold a public tasting afternoon featuring a range of Bassham wines.

Bassham Wines is a family owned business leading the way in Organic viticulture and Mediterranean emerging varieties in the Riverland wine region.

The tasting will be held in the main hall, next to our usual meeting venue, at the Blackwood Memorial Hall.

Please promote this event to all your friends and associates as it will be a unique opportunity to taste these wines Introduced by the growers, Bruce and Val Bassham.

A discount will be available for orders over 6 bottles place on the day.

Cost \$20 per head.

Please bring 2 tasting glasses

Please register your attendance on the online form. A link is provided with the email sent out with the Newsletter.

Payment can be made by EFT or card (at the next meeting).

Bassham Wines

Bruce Bassham has worked the family vineyard since the tender age of 15 when he left school to help his father Jim. The property has been in the family for 101 years. When Bruce's Grandpa Louis Alfred Bassham returned from World War I, he was allotted the First World War Return Soldiers Settlement Property that is now home to the Bassham Family Heritage Vineyard on Bassham Road, Barmera. Bruce (4th generation Bassham) took on the property enthusiastically making many changes. In 1973 he married Val Simon and together they built a third house on the family property and raised three daughters.

Bruce has witnessed many changes and challenges in the wine industry over the years – he has come from hand picking and pruning to machines, loading 8 tonne trucks by hand to 30 tonne trucks by tractors and tote bins. From flood irrigation and open channels to automated drip irrigation, and he has been through many challenges such as vine pulls, over supply, drought, poor prices, diseases, frosts, heat waves, and thunderstorms.

Bruce has been a pioneer within the wine grape industry of the Riverland, he was one of the first growers in the region to have planted Riesling in the 1970's and later Chardonnay in the 1980's.

The Bassham's next challenge was when they purchased a 100 acre wheat farm 5km from the Bassham Road property in 2000. With the help of one of their son-in-law, the wheat farm was developed into a majestic vineyard consisting of Chardonnay, Shiraz and Viognier, surrounded with mallee and wildlife. With the down turn of Chardonnay, Bruce decided to top work 23 acres to alternative varieties in 2009, varieties such as Vermentino, Montepulciano, Fiano, Lagrein, Petit Manseng and Nero d'Avola. These alternative varieties are suited to a warm Mediterranean climate and are drought tolerant, so therefore would love the Riverland conditions. In 2010 saw the property obtain A Class Organic Certification status with NASAA.

Bassham wines have currently 13 red wines varieties available, only one is a main stream variety (Shiraz), the rest being classed as emerging alternate varieties. Ten white wines varieties, includes one Chardonnay and the rest alternate varieties, one Sparking Lagrein and a Rose.

Bassham's have found a niche market with the increasing popularity with the alternate varieties which are suited to the warm dry climate of South Australia.



BWBC Secretary Bernie Morgan with Bruce Bassham





Sunday 19th March

Mitcham Reserve

Old Belair Rd, Mitcham

Start 11am

Members/Partners and Guests

\$10 per head

This will be our first social event for 2023.

A great chance to catch up with other members in the very pleasant setting of Mitcham reserve.

Lunch will be provided together with red and white wine.

PLEASE BRING CHAIRS, PLATES AND CUTLERY, WINE/BEER GLASSES.

SOCIAL DISCOVERY TOUR

Normanville

Friday 12th to Monday 15th May

(please note date change)

As accommodation costs for Clare and the Barossa Valley are exorbitant, and the Riverland will still be dealing with the effects of the flood (and mosquitoes) in May, the proposed weekend and venues for our "Discovery Tour" were changed. We are now having our social weekend at the Jetty Caravan Park at Normanville 12 May to 15 May. Whilst there are no wineries in the immediate vicinity, there are a couple of breweries for the beer lovers and the Club will provide wine.

Reservations have been made for 5 x 1 bedroom Cabins, 5 x 2 Bedroom Cabins, 4 x Large Powered Sites, and 4 x Small 18' Max Sites under the Blackwood Winemakers and Brewers Club. These sites and cabins are close to the camp kitchen and other facilities. However, they are only holding our reserved cabins until 5th April, when they will allow other bookings to take them. They were too heavily booked on the weekend before (our first choice) for us to fit in easily! If you are intending to go, please telephone the Jetty Caravan Park on Ph: 08 8558 2038 and book under the Club's name to get a discounted rate.



Forktree Brewing
935 Forktree Road
Carrickalinga



Smiling Samoyed Brewery
Hansen St
Myponga



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Social Events for 2023

Club Picnic	Sunday 19th March Mitcham Reserve	Bookings Close 12th March
Bassham Wine tasting	Sunday April 30th	Bookings Close 23rd April
Discovery Tour	May 12th - 15th	Bookings Close 5th April
Wine Bottling	June	
Christmas in July	July	
Bonfire BBQ	Sunday September 10th	
Bus Trip	Friday October 27th	
Christmas Presentation	Sunday December 3rd	

These dates may change during the year. Please consult the newsletters as more details become available.

2023 BWBC Wine Sales

2018 Currency Creek Cabernet Sauvignon

\$100 per doz (\$8.33 per bottle)

NEARLY SOLD OUT

2019 McLaren Vale Shiraz Premium

\$170 per doz (\$14.17 per bottle)

NEARLY SOLD OUT

How to order wine

A link to the online order form is always included with the email sent out with the monthly newsletter advice. Complete the form and click the submit button. An acknowledgement message will appear on your screen and an itemised invoice will be emailed to you.

Payment can be made via EFT before you pickup the wine or by card at the time of pickup.

**Contact Bill Neubauer ph 0412 525 343 to organise a suitable pickup time.
Please bring your invoice and if paying by EFT a copy of your transaction.**

All orders MUST be placed on line using the online order form.

2023 Club Bottling

The committee, after sampling many wines submitted from various wineries, has settled on the wines for this year's club wine bottling.

We have chosen a Shiraz from Serafino Wines and a Cabernet Saignonv from Patritti.

Also from the feedback we received from the members in our January survey, about alternative varieties, we will have available limited quantities of Grenache from Serafino Wines and Tinta Amarela from Patritti.

Tinta Amarela (also known as Trincadeira) is a purple-skinned grape used in the production of Port and various other Portuguese red wines. The grapes for this wine are from vines grown in the Barossa Valley and believed to be more than 50 years.

The wine this year will be bottled at McLaren Vale Bottlers part of the Serifino winery.

Full details of the launch, wine notes and ordering information will be in later newsletters.



2023 Competition Program

Competition	Meeting	Entries Close
Fortifieds & Liqueurs	February	1st February
Sparkling Wine	March	1st March
Shiraz - 1-3 year old (2022,2021,2020)	April	5th April
Beer - Ale Beer - Lager	May	3rd May
1-3 year old other red wine (2022,2021,2020) Cabernet Sauvignon >85% Cabernet Sauvignon blend Other Red Wine (NOT SHIRAZ)	June	7th June
Red Wine - 4 years and older (<=2019)	July	5th July
Beer - Porter Beer - Stout	August	2nd August
Interclub Beer and Wine	TBA	TBA
Current Vintage - White Wine Current Vintage - Red Wine	November	1st November

Please note competition closing dates. Entries cannot be received after the closing date due to administration organisation.

Members' Duty Roster 2022

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.

March	April	May
Fred Wojtasik Eric Roosa Dave Racz	TBA	TBA

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 officer
Bill Neubauer 0412 525 343

Blackwood Winemakers and Brewers Club Inc.

2022/23 Committee

Executive

Brian Ferris	President	0423 125 269 president@bwbc.org.au
Bernie Morgan	Secretary	0447 212 278 secretary@bwbc.org.au
Andrew Seifried	Treasurer	0478 294 101 treasurer@bwbc.org.au

Committee Members

Chris Ball	Social Program	0400 344 467
Ian Di Bartolo	Social Program	0412 373 739 social_co-ordinator@bwbc.org.au
Ann-Marie Franklin	Membership	0406 338 166 membership@bwbc.org.au
David Lewis	Technical Officer	0409 678 366 technical@bwbc.org.au
Bill Neubauer	Wine Sales	0412 525 343 winesales@bwbc.org.au
Sid Thomas	Speaker Co-ordinator	0401 123 482 speaker_co-ordinator@bwbc.org.au
Andrew Thomson	Competitions	0422 285 720 competitions@bwbc.org.au
David Tulloch	Newsletter	0414 581 401 newsletter@bwbc.org.au

Property Officer	Bill Neubauer	0412 525 343
1st Aid Officer	Des Williams	0416 041 629
Safety officer	Ian Di Bartolo	0412 373 739
Life Members		
Chris Bills	David Lewis	Steve Potiuch
Brian Ferris	Ian Maxfield	Glenn Snook
David Tulloch	Phil Hicks	

Contact

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

BWBC 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
Payments can also be made by card at the meetings.	

