

BWBC

Newsletter



President's report

Next Meeting

Wednesday 21st June 7.30pm

Please bring your own tasting glass.

Competitions

June

3 competitions

1-3 year old other red wine
(2022,2021,2020)

- 1 - Cabernet Sauvignon >85%
- 2 - Cabernet Sauvignon Blend
- 3 - Other Red Wine (NOT SHIRAZ)

Entries have closed

July

Red Wine - 4 years and older
Entries close 5th July
Register online

link in the BWBC newsletter email

Secretary's Report

pages 2

2023 Social Program

page 5

Club Wine Sales

pages 6

Banner Photo - BWBC Discovery Tour
Lunch at Forktree Brewing

President's Report

Winter is now well underway and sitting here in a rather 'cool and damp' Canberra, trying to relax and enjoy the scenery, whilst supervising a very active and talkative five year old granddaughter, Roslyn and I are enjoying the wines of the region. The Club Launch of the 4 red wines was very successful with the two new additions sold out on the day; many thanks for all those who attended and especially the Committee who organised the function. Can I please encourage all members to sell the remaining Shiraz and Cabernet to friends and family, as the monies from the sales, allows the club to so heavily subsidise our events. Wine order forms and details accompany the Newsletter

Our upcoming social events include Christmas in July at the Horndale Winery and with numbers limited I strongly encourage an early booking. The menus and beverage package is in the Newsletter and the function is well subsidised. September sees the Sunday bonfire picnic BBQ at Bill Neubauer's residence, minimal cost to our members and with meats, drinks etc provided. Further details and directions are in the Newsletter. Finally, the annual Bus Trip in October is filling up fast and again with restricted numbers, an early booking is essential. The Langhorne Creek region is our venue and please refer to the Newsletter for details and costs.

Finally, I strongly encourage members to attend the Club meetings, with excellent speakers who continually extend our understanding of the beer, wine and hospitality industry. I look forward to seeing you at the June meeting.

Brian Ferris
President

June Speaker

Sid Thomas does a great job with the speaker program, but very occasionally things don't quite work out and his best laid plans come unravelled. This has happened this month, but I am confident that June meeting will be another great meeting and one not to be missed. Editor



Blackwood Winemakers and Brewers Club inc.

...promoting excellence in wine and beer making...

June 2023

Trincadeira (Tinta Amarela)

From



Friday, May 26, 2023

This week I am talking about a very rare yet very exciting Portuguese native red variety that is called, Trincadeira, which is also known as Tinta Amarela. When I say rare, it is very rare outside of Portugal, where it is widely planted and used in Ports as well as in red wine blends. The variety has been around in Australia since first being planted in the Marion Council area, in 1862. Used in making blended Ports, it fell out of favour in the latter half of last century when Australia switched from predominantly producing fortified wines to table wines, and just about completely disappeared.

Fortunately, a few small patches remained so that right now, here in Australia there are nine producers, most of which use their Trincadeira in blends, with only one or two varietal wines being released.

Luckily the mob at Patritti Wines (located in suburban Adelaide) have been making a varietal Trincadeira on and off since 2012. I was smitten by the 2012, drooled over 2015 (it was used in blends in 2013 & 2014) and more recently fawned over the 2019 – Today's wine review.

In fact on Wednesday last week, it was one of three Emerging Variety red wines I presented to the members of the Blackwood Winemakers & Brewers Club as part of a series of chats on Emerging Varieties which are taking-off in Australia. It was received brilliantly by the members.

So to the wine review: The Patritti Barossa Valley Trincadeira 2019 is a vivid purple/red in colour, with great depth. It has a bright, fruity bouquet of soft red berries and tomatoes with just a hint of herbs. The palate is truly gorgeous, well-rounded, medium-depth and richness with sublime mouth-filling flavours, leading to an ever so slightly grippy, lingering finish. This magnificent wine is equally delightful, with food or on its own. Soft, sophisticated and totally individualistic, making it ever so moreish. OMG!!

Dan's Wine Blog

Published every Friday

<https://www.wineassist.com.au/dans-wine-blog>



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Secretary's Report

Our May Meeting

There were 29 members, 3 partners and 3 guests present. Sadly, I was one of 16 apologies from members who couldn't make it. Apparently everyone enjoyed a great meeting with Dan Traucki presenting his choice of emerging variety wines.

I was also saddened to have to leave the Normanville camp early, as I tested positive for COVID on Saturday morning. I did not have a very serious case, partly I think to being able to get onto anti-virals on Saturday evening. The committee received positive comments about the weekend, and we look to get feedback on the desirability of having a similar event in 2024.

I am always pleased to get apologies on my mobile on 0447212278. Also if you know any members needing contact or support, Ann-Marie Franklin is doing the job of Almoner and membership officer. Ann-Marie may be contacted on 0406338166 or membership@bwbc.org.au

Regards

Bernie Morgan

Secretary

Retirement - Richard Williams

Dear Bernie and Brian,

I should have written this a month ago, because as you'd of course know I haven't renewed my membership. It's with some regret that I leave the club but, after 20 years of grape growing and wine making on a micro scale, I'm no longer active

enough to warrant being a member. My liking of and interest in wine isn't sufficient to be just another drinker!

I have greatly appreciated my time in the club - I have learnt a great deal, met good friends and mentors - I must particularly mention Art Ingram, Jacob van Eyk and Phil Hicks - and enjoyed the company of your friendly and jovial members. Being able to borrow equipment was so helpful, and so too was the label printing service by David, your meticulous and enduring newsletter producer. Many thanks to them all, and to your hard working committee members past and present.

With very best wishes to you and your vibrant club
Richard

Thank you Richard.

On behalf of the whole Committee, we are saddened by your decision and wish you well. However, we understand your rationale and support your decision.

We are particularly saddened to lose another significant wine maker, even though you are no longer making it. It seems that we have not been able to pass on the passion for wine making to the next generation.

We thank you for your many contributions to our Club and hope that you keep in contact with us.

Best Wishes,

Bernie as Secretary on behalf of Brian and the Committee.



The Ultimate Beer

What makes for the ultimate beer drinking experience? Some like theirs in a frosty glass, others with a wedge of lime. But when it comes to froth – or the head as it's commonly known – what's the best amount and how can it be achieved?

Too much froth and you're left with a smear of bubbles across your face and hanging from your nose as you desperately try to get at the beer beneath. But too little will cause problems in your stomach. You see, if there's no foam the CO₂ stays dissolved in the beer. If you then eat something, the foam erupts in your stomach rather than the glass, causing beer bloat. That's why tipping a glass to avoid a frothy head is a rookie error. Hoping to solve this issue, a company in Japan has designed a beer can with two pulls, which control the level of foam produced by opening the can, resulting in the perfect amount of froth. Better decisions start with better information. This is just the most recent development in beer technology. Humanity has been chasing the perfect pint since beer's inception, which evidence suggests was roughly 13,000 years ago near Haifa, Israel – the oldest known record of human-made alcohol.

Under pressure

Beer consumption has evolved through the ages.

Those first producers and consumers of beer in Israel were the Natufian people, a group of hunter-gatherers in the eastern Mediterranean. Their beer would have been unfiltered, which made it look like thin porridge.

This led to the invention of beer straws around the fifth to the fourth millennium in Iran and Iraq, which featured a filter on the tip that held back the beer solids. These straws were similar in design to a modern bombilla (a yerba mate tea straw used for at least four centuries in South America).

The next significant leap in brewing was not the glass bottle, but another airtight closure: the barrel.

Advances in cooperage (the making of wooden casks and barrels) during the Middle Ages meant that the CO₂



produced by yeast during fermentation remained in the solution within the container, rather than dissipating and giving it the porridge-like consistency of previous beers. This meant beer could be held and dispensed under pressure for the first time. This inexorably altered the appearance and flavour of beer, as it became effervescent and foamy when served fresh.

Foam was a vital component of proper beer because it showed its freshness.

A good head

The foamy head was at one time called a "collar" – a term that first appeared in print in John Steinbeck's 1945 novel *Cannery Row*. There seems to be no origin story attached to the monicker. And sadly, there seems less need to apply a name to beer foam since society has strayed from proper beer pouring techniques.

Beer should not be poured into a tipped glass. Traditionally, beer was allowed to foam up so much as it was being poured that a "foam scraper" (also known as a "foam flipper" or "head cutter") was needed to shave the excess off the glass rim. A large head was achieved by pouring the beer in an upright glass and encouraging excessive foaming. This technique dissipates the trapped CO₂ and brings positive flavour elements to the forefront.

These days you'll notice that glasses are tipped while beer is poured. This is done to minimise foam but leads to a less pleasurable, gaseous experience instead of a creamy, toasty sip.

Next time you order a pint you should ask your bartender to pour the amber stuff into an upright glass. This is all to say, don't fear the foam, it's integral to your enjoyment.

From

Anistatia Renard Miller, PhD in History,
University of Bristol

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Instant Beer - just add water

A new invention that will allow everyone to have their own brewery at home -- that is Stefan Fritsche's promise, owner of the German Neuzelle brewery. Made from just two ingredients: powder and water, the beer-like brew is made to be cheaper and more sustainable than traditional beer. With its golden hue, bitter sweet notes and frothy head, this latest brew is so far non-alcoholic and has no bubbles.

The next step is to add the carbon dioxide and alcohol in powder form.

from *The New Daily* - 30 May 2023

This is more like beer flavoured cordial!



SOCIAL DISCOVERY TOUR

Normanville

May 2023



Our in house Chef extraordinary Ian Toogood



The ubiquitous 4pm + happy hour



Beer tasting at Forktree Brewing

The Normanville trip was the club's 3rd discovery tour. If you have suggestions for the 2024 discovery tour please let the committee know.



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Wine Competitions



52nd Frankston and South Eastern Winemaking Competition

Organised by

Frankston Amateur Winemakers Guild

27th August 2023

The annual wine show is an opportunity for amateur winemakers to have their wines assessed by industry recognised wine judges and for the general public to taste the excellent home-made wines of the entrants. There are 37 wine categories in 5 major classes including country (fruit wines)

Closing date for entries 21st July

For full details and entry form click link

www.fawg.org.au/entry_info



**ELTHAM AND DISTRICT
WINEMAKERS GUILD**
ESTABLISHED 1969

The 54th Eltham Wine Show

Organised by

Eltham & District Winemakers Guild

18th November 2023

The Eltham Wine Show is Australia's largest competition for Amateur winemakers (with classes for Professional grape winemakers), mead makers, country winemakers and liqueur makers. Categories include Red & white wines, meads, ciders, kombuchas, country wines & homemade liqueurs.

Professional judges will score every wine and provide feedback, and entrants will have access to a free session on how to improve their wines after the Show. A commercial category allows us to compare amateur and commercial wines, and to improve and learn together.

Closing date for entries 20th October 2023

For full details and entry form click link

www.amateurwine.org.au/wine-show



Horndale Winery

41-45 Fraser Ave, Happy Valley SA
Sunday 23rd July 12.30pm

This year's Christmas in July lunch will be held at the historic Horndale winery. Established in 1896, Horndale Distillery & Wine Cellars is one of the oldest vineyards/wineries in South Australia, owned and operated since 1984 by the Albrecht family. One acre of the original vineyard remains - planted with red Frontignac grapes.

The menu for the lunch includes entrée platters, main course - Char drilled chicken or Aged tawny marinated roast fillet of beef and dessert. Meals will be an alternate drop menu. Selection of Horndale wines, Beer and soft drink.

Members and partners only . Limited to 50 people \$62.50 per head. Only 16 places available.

Link to bookings form included with newsletter email



Bon Fire / BBQ

Bill and Carol Neubauer's home

5 Hillside Road Blackwood

Sunday 10th September 2023 11am

\$10 per head

More details in later newsletter



2023 BWBC Bus Trip

Langhorne Creek Wine District

Friday 27th October 2023

Tour Highlights

- **2 Pickup points** - Eden Hills Karinya Park(8.00am) or Belvidere (9.15am)
- **Vineyard Road Winery.**
 - Group 1 Chocolate and wine tasting
 - Group 2 Coffee and Cake
 - Swap venues at 10:30am
- **Metala - Brothers in Arms Winery and Rusticana Winery**
- Group 1 wine tour and tasting (Brothers in Arms)
- Group 2 wine tasting and product tasting (Newman's horseradish).(Rusticana Winery)
- Swap venues at 12:15pm
- **Lunch - The White House, Langhorne Creek**
- **Free time** - Time to visit
 - Meeschi Brewery**, within The white House,
 - Kimbolton Winery** adjacent to The White House
- **Arrive Eden Hills** (5pm)

\$65 per person

Book NOW.

Only 17 seats available

Bookings are now open (limited to 50 persons)

Please book on line by EFT to secure your booking.

Link to bookings form included with newsletter email

Bookings only confirmed when full payment is made.



Presentation/Christmas Function

Sunday 3rd December

11.30 for 12 noon start

Blackwood Football Club

Trevor Terrace Blackwood



2023 BWBC Wine Sales

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 2022 Shiraz from Serafino Wines and a 2020 Cabernet Sauvignon 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 2021 Grenache from Serafino Wines and 2021 Barossa Tinta Amarela from Patritti.

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

Serafino 2021 Grenache - McLaren Vale

SOLD OUT

Patritti 2021 Tinta Amarela - Barossa Valley

SOLD OUT

Serafino 2022 Shiraz - McLaren Vale

Colour: Bright red with purple hue

Bouquet: Lifted bouquet of red berry fruits and oak

Palate: Purity and freshness of flavour, the Shiraz over-delivered with flavours of dark plums, spice and a long lingering palate complemented by fine supple tannins

Cellaring: Enjoy now - cellar up to 2027

Winemaking: Matured in 2 year old hogsheads. American Oak (70%) and French Oak (30%) for 9 months

Food match: Tapas

Technical details: Alc 14.5% pH:3.51

Price: \$120 per doz

Patritti 2020 Cabernet Sauvignon - McLaren Vale

The McLaren Vale Cabernet Sauvignon is a blend of three vineyards. The wine shows aromas of black currant and mulberries with added complexity from Maturation in French and American 500 litre Puncheons.

Technical details: 14.0% Alc

Price: \$110 per doz

Serafino 2019 McLaren Vale Shiraz Premium

VERY LIMITED STOCK

The fruit was sourced from a combination of our Estate grown vineyards including Malpas and Little Road vineyards in McLaren Vale, South Australia. This Shiraz has a lifted bouquet of red berry fruits and oak, on the palate. In the purity of this Shiraz and freshness of flavour, we believe this wine over-delivers with flavours of dark plums, spice and a long lingering palate complemented by fine supple tannins. Matured in 1 to 4 year old hogsheads. American oak (70%) and French oak (30%).

Enjoy now and up to 2024. Alc 14.5% pH 3.53 TA 6.6

Wines produced and bottled by Serafino winery, McLaren Vale.

This is stock from our 2022 bottling.

Price: \$170 per doz

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 a copy of your order will be emailed to you.

Payment can be made via EFT before you pickup the wine or by card at the regular monthly meeting or when you pickup the wine.

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

Pre-loved Equipment for Sale

Last Friday I had the pleasure of meeting Mike and Helena Leupold at their Eden Hills home.

Mike has been a very keen brewer and wine maker for at least 50 years but due to ill health has decided to cease brewing and wine making and sell his vast array of equipment. The equipment includes a 3 tiered brewing system, temperature control fridge, motorised grain mill, electric water urn as well as many demijohns, flagons, chemicals, plastic champagne stoppers and wires, and a lot of miscellaneous very useful equipment. Mike was very inventive and into all things beer and wine.

If you are interested please ring Mike at 0499 22 1938, I am sure he has something for every one.

Editor



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.

Sid Thomas is organising the members roster and will contact individual members to help at the meetings. If you would like to volunteer please contact Sid 0401 123 482

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.	

