



BWBC

Newsletter

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Next Meeting

Wednesday
15th May 7.30pm

Scott Heidrich
Rusty Mutt Wines

Please bring your own tasting glass.
Beer and wine will be available for
tasting at the meeting.

Competitions May

Sparkling Wine
Beer - ale & lager
Registration closed

June

1-3 year old other red wine
(3 competitions)
1 - Cabernet Sauvignon >85%
2 - Cabernet Sauvignon Blend
3 - Other Red Wine (Not Shiraz)
Registration closes 12th June

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Banner Photo - Time to rest
Adelaide Hills wine region

President's Report

With the cooler weather of winter approaching, our Club and its members has been very active and involved, Club meetings have continued to have a good number of attendees and the quality of the speakers has been excellent with such wide-ranging topics. Our competitions have been very well supported and the judges have spoken highly of the quality and depth of the entries.

Our Social Programme has had to be altered because of the need to postpone the Bassham's wine tasting. I can now announce that the new date is Sunday September 8 – more details are in the Newsletter. If you had booked for the earlier date, either you can transfer to the new date or request re-imburement. I know that the Bassham tasting will be a highlight of the year as it was in 2023, so organise a group of friends to attend. Val and Bruce Bassham will introduce their Riverland wines, and we will taste over a dozen different “emerging or alternate” wines.

With the Bassham tasting later in the year, the Committee has had to shift the Picnic Bonfire and Carol and Bill Neubauer's home to a month earlier, Sunday August 11.

Our next social event is the May Discovery Cabin and Caravan trip to Wallaroo where we will enjoy the company of Club members and taste wines and beers from that region. Thank you to Bernie Morgan for his excellent organisation.

Saturday July 27 brings the Mid-Year Luncheon at Mt Compass Golf club and encourage all to attend – see the Newsletter for details.

October sees the annual Bus trip to the Adelaide Hills and with the Club subsidy it promises to be again another very popular and successful day. See the Newsletter for all the details.

The year concludes with the Christmas Luncheon Sunday December 1. Details for this function and all social events are in the Newsletter with the online booking arrangements

Finally, the Committee has tasted numerous wines for this year's offering and we will be announcing these very soon as well as the launch arrangements. I must thank and congratulate the Committee and especially Bill Neubauer for arranging for such a range of quality wines to choose from. Again, members can use their membership fee to reduce the price of the first dozen by \$50. This year, it is planned that all the wines will be offered in half dozen lots, so the initial or



further dozens can be of two choices. Also, after your first dozen, members can purchase in half dozen lots.

With sales of our wines underpinning our Club, our running costs and subsidising of functions, may I encourage you to ask friends, family and neighbours to taste the wines and purchase.

Looking forward to seeing you at the May meeting

Brian Ferris

President

May Guest Speaker

Scott Heidrich

Owner and Winemaker Scott Heidrich grew up in the Barossa Valley and studied Wine Science at Roseworthy College from 1989 to 1991. He then made the move to McLaren Vale in 1993 after a couple of cellar positions in the Barossa. Scott is currently the senior winemaker for another McLaren Vale company, working with McLaren Vale fruit since 1993. Scott has drawn upon this knowledge and experience to find fruit from particular areas in McLaren Vale which are best suited to the Rusty Mutt style. Scott's family and friends provide support and inspiration for the growing business.

Winemaking is (and should be) a very personal process. The choices in style and direction during the process are almost limitless, so personality plays an enormous role in the way the finished wine looks in the bottle. Winemaker Scott Heidrich was born in the year of the 'Metal Dog' according to Chinese astrology, which was 'Australian-ised' to 'Rusty Mutt'. Scott has named the wines in his range after his family members, associating the wine style with their unique personality and Chinese Zodiac sign.

Scott has been a judge at many of our club wine competitions and at ANAWBS.



RUSTY MUTT

www.rustymutt.com.au

Secretary's Report

At the time of writing, the Secretary and his CEO are enjoying our last day in Tasmania before boarding the Spirit tonight. We thoroughly enjoyed our time here, but drove past almost every winery and distillery, except to undertake 4 wine tastings and get our daily coffee requirements. Our sole purchase of Tasmanian wine was a bottle of very unusual white bubbly, and at about \$25, that was the cheapest we found ANYWHERE HERE.

We are not whisky, liqueur or gin drinkers, sippers or tasters, or great beer drinkers, so the brewers and distillers only got our coffee custom. (Interestingly, some distillers use potatoes as their source of alcohol. However, one of the worst coffees we had was at a distillery, and I prefer my potatoes mashed, fried or baked.

I spoke to a couple of wine makers, who are defensive of their wine pricing, and defend it also by putting their cost of fruit at \$4,000+ per tonne. Regardless, as a Hunter Valley winemaker told me at a tasting there many years ago when I told him that I prefer stronger tasting wines, "Your taste buds have been ruined". The couple of Tasmanian winemakers I spoke to agreed that they find changing from lighter style to heavier wines requires a change in mindset, and they are happier to stick to their lighter styles. I am happier to stick to our heavier reds and pay much less for lighter style whites that I like.

We brought 3 dozen good SA reds over on the ferry, (including many BWBC and Rendlen Ridge) and our taste buds have been satisfied during our visit. Our moderation is demonstrated by the fact the we are bringing almost one dozen back on the ferry tonight (although BWBS offered some good specials on whites and a sparkling red that we love, that we used to supplement our supply of our reds).

The bottom line is that I am not recommending to our Committee that we have "BWBC Discovery or Bus tours to Tasmania!!!!"

April Meeting

There were 41 members, 5 partners, our speaker, 2 judges and 2 guests in attendance with 9 members registering their apology (including me). The Committee is pleased with our attendance and with the apologies we receive. The door prizes were won by Dave Strachan and Chris Ball. I believe that the homebrews supplied are also greatly appreciated.

I look forward to seeing everyone at both the May meeting and at the Wallaroo weekend, and talk to anyone interested in my Tasmanian experiences.

Regards, Bernie Morgan



DAN'S WINE BLOG - POSITIVITY

These days the wine industry around the world is rather downcast and negative, what with global warming, declining wine consumption and the anti-alcohol lobby doing it's darndest. However there is one microcosm of positivity, and that is Amateur wine making.

When one mentions amateur winemakers, most people shudder or regale you with horror stories of neigh-on undrinkable hooch made by swarthy Mediterranean, elderly blokes.

Yes I came across quite a few of these in days of yore, however a decade ago a professional winemaker and dear friend asked me to assist him to judge wines at Adelaide's Blackwood Winemakers & Brewers Club (BWBC). Hesitatingly I agreed and I was really surprised by the quality of the wines we judged.

Since then, I have become involved with the club, and subsequently also with Adelaide's other amateur wine club Amateur Winemakers and Brewers of Adelaide (AWBA) – est 1972. For 5 years I judged at ANAWBS (the Australian National Amateur Wine & Beer Show) until Covid-19 killed it off.

Today amateur winemakers are in general skilled and dedicated individuals who make pretty darn good wine by any standards, with the occasional Gold Medal winner in most judgments and almost no faulty wines. The criticism that can be levelled at some of the wines, is that they lack varietal typicity- but then again that criticism can be aimed at a considerable number of professionals who for example treat other red varieties as though they were Shiraz or Cabernet, as is the case currently with many commercial Tempranillo wines.

The reason I am writing about this is that on Wednesday evening I was one of the judges at the BWBC's annual 1-3 year old red wines (shiraz) competition where 18 out of the 21 entries scored 15 ½ or higher and the other three were slightly oxidised but had no other winemaking faults.

Here is an example for you, I am passionate about the Georgian red variety Saperavi, today in Australia there are forty wineries producing Saperavi, and all the ones I have tasted so far are to some extent or another in the Australian style-with a goodly amount of oak, until I came across an unoaked Aussie Saperavi which is the spitting image of the classy elegant Georgian Saperavi- unoaked, it could have easily been one of Tbilvino Saperavi. The wine is the "Jordan Estate" 2023 Riverland Wine #saperavi made by electrician/ amateur winemaker Gavin Pennell.



Since he started making wine in 2014 Gavin has earned a raft of medals for his wines, not just in Amateur Wine Shows but also in regional and wine shows such as the recent Southern Yorke Peninsula Agricultural Show where his Touriga/Shiraz and Saperavi won medals and the Fiano was awarded the Top White Wine of the Show.

So next time somebody says to you that a wine is amateur made, block out the images of old Greek or Italian men making plonk in their backyard and conjure up the image of a keen dedicated person (male or female) who despite having another professional vocation is an eager and committed wine maker- they just don't have a full blown winery to work in. An on that note of positivity I'll say ciao until next week.

Have a great week, stay safe, always
#choosaustraliawine and when possible enjoy
#emergingvarieties .

Cheers
Dan Traucki
Wine Assist Pty Ltd
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Out and About



Bernie reporting on the Tasmanian wine scene



Editing the newsletter beside the Edward River NSW



April Competition Results

Shiraz 1-3 year old

Entry No.	Entrant	Description	Score	Placings	Medal
14	Grumpy Old Men	Shiraz 2022	17.5	1st	Silver
15	G & A Seifried	Shiraz 2023	17	2nd	Silver
10	Mike Butcher	Shiraz 2022	16.5	3rd	Bronze
9	G & A Seifried	Shiraz 2022	16		Bronze
11	Jordan Estate Wines	Shiraz 2022 (1)	16		Bronze
16	Mike Butcher	Shiraz 2023	16		Bronze
1	G & A Seifried	Shiraz 2021	15.5		Bronze
5	Peter Tilsley	Shiraz 2021 (AP -Barossa S&G)	15.5		Bronze
6	Peter Tilsley	Shiraz 2021 (AP -Clash)	15.5		Bronze
12	Jordan Estate Wines	Shiraz 2022 (2)	15.5		Bronze
13	Wattiparinga	Shiraz 2022 (PV 10%)	15.5		Bronze
17	M&M (Ian Maxfield)	Shiraz 2023	15.5		Bronze
18	Wattiparinga	Shiraz 2023 (PV 10%)	15.5		Bronze
2	Mike Butcher	Shiraz 2021	15		
7	Peter Tilsley	Shiraz 2021 (Barossa Valley last row)	15		
8	David Lewis	Shiraz 2021	15		
3	Jordan Estate Wines	Shiraz 2021 (Adelaide)	14		
4	Jordan Estate Wines	Shiraz 2021 (McLaren Vale)	14		

No of entries - 18

Judges - Scott Heidrich and Dan Traucki

Judges comments - The quality of the wines made by members is very good, better than some commercial wines. The life of the wines could be bit of a problem. The top 3 wines were excellent

June Competition

1-3 year old other red wine (Not shiraz)
(3 competitions)

1 - Cabernet Sauvignon >85% 2 - Cabernet Sauvignon Blend 3 - Other Red Wine

Registration for entries closes 12th June





2024 Social Calendar

Social Discovery Tour

Wallaroo

Friday 17th to Monday 20th May

Full details are in the April Newsletter



2024 Apple Crush

Sunday May 26th 9am onwards

Geoff Trenorden's property

Tregarthen Road, Summertown.

Head north from Summertown on Tregarthen Road. Look for the "Apple Juice" sign on right. This is a combined gathering with The Winemakers and Brewers Club of Adelaide.

The crushing is limited to 1200lts.

To place an order for juice contact Michael Lineage preferably by email mclineage@bigpond.com or ph 0415 604 788

Orders close 19th May Cost \$1 per litre



Mt Compass Golf Club

1 George Francis Dr, Mount Compass

Saturday July 27th 12.30pm

This year's Christmas in July lunch will be held at the picturesque Mt Compass Golf club, located in the heart of the Fleurieu Peninsula, an easy 45min drive from Blackwood.

The menu for the lunch includes entrée platters, main course, dessert, wine, beer, soft drinks and coffee.

\$55 per head. A link to bookings form is included with newsletter email



NEW DATE SET

Bon Fire / BBQ

Bill and Carol Neubauer's home

5 Hillside Road Blackwood

Sunday August 11th 11am

(subject to weather conditions)

\$10 per head includes BBQ lunch and club wine or BYO

Link to bookings form included with newsletter email

More details and map will be in the July newsletter

NEW DATE SET



Sunday September 8th

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.

The Bassham Wine tasting was to be held on Sunday 28th April but has been rescheduled to Sunday September 8th.

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 \$25 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).



2024 BWBC Bus Trip

Adelaide Hills Wine Region

Friday October 25th

\$75 per person

Visit 3 wineries

Lunch at Gruntal Brew

2 pickup points -

McLaren Vale - Visitors Centre (7.45am)

Eden Hills - Karinga Park, Northcote Road (8.30am)

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 1st December

11.30 for 12 noon start

Blackwood Football Club



This year it will be a fully catered function.

The cost will be \$35 per head for members and partners and \$45 per head for non-members.

Link to bookings form included with newsletter email

2024 BWBC Wine Sales

Patritti 2020 Cabernet Sauvignon - McLaren Vale

\$110 per doz (\$9.16 per bottle)

LIMITED STOCK AVAILABLE

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.

Membership Subscription

At the Annual General Meeting of the Blackwood Winemakers & Brewers Club, held on 21st February 2024, the Annual Membership Subscription for the 2024/25 year was set at \$110. The subscription fee is in 2 parts \$60 for the membership fee and \$50 reduction on the first dozen wine purchased.

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 2024 to maintain your membership.



2024 Competition Program

Meeting	Competition	Entries Close
February	Fortifieds & Liqueurs	14th February
March	Sparkling Wine - Cancelled	13th March
April	Shiraz - 1-3 year old (2023,2022,2021)	10th April
May	Beer - Ale Beer - Lager Sparkling wine (rescheduled)	8th May
June	1-3 year old other red wine (2023,2022,2021) Cabernet Sauvignon >85% Cabernet Sauvignon Blend Other Red Wine(NOT SHIRAZ)	12th June
July	Red Wine - 4 years and older (<2021)	10th July
August	Beer - Porter Beer - Stout	14th August
TBA	Interclub Beer and Wine	TBA
November	Current Vintage - White Wine Current Vintage - Red Wine	13th November

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

Members' Duty Roster 2024

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

Please contact Sid if you are able to help either setting up for the meeting or clearing up afterwards.

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.

2024 Committee

Executive

Brian Ferris	President	0423 125 269
Bernie Morgan	Secretary	0447 212 278
Andrew Seifried	Treasurer	0478 294 101

Committee Members

Chris Ball	Competitions	0400 344 467
Ian Di Bartolo	Social Program	0412 373 739
Ann-Marie Franklin	Membership & Almoner	0406 338 166
Roger Henderson	Social Program	0491 154 017
David Lewis	Technical Officer	0409 678 366
Bill Neubauer	Wine Sales	0412 525 343
Sid Thomas	Speaker Co-ordinator	0401 123 482
David Tulloch	Newsletter	0414 581 401
Trevor Ward	Competitions	0466 608 423

Property Officer

Bill Neubauer	0412 525 343
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1st Aid Officer

Des Williams	0416 041 629
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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	

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
Newsletter	Editor David Tulloch Deadline 2nd Wed. of each month. Contact davidt@internode.on.net

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.

