

BWBC

Newsletter



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Next Meeting

Wednesday
21st August 7.30pm

Rebecca Fox Wine Australia

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

Competitions

August

2 beer competitions

1 - Porter

2 - Stout

Registration closed

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Banner Photo - July lunch at Mt Compass
Golf Club

President's Report

Maybe I am getting older and my memory is fading, but this winter has seemed to be the coldest and longest cold spell that I can remember. It has been perfect weather for spending more time indoors with the excellent Club Muscat that was well received by members and quickly sold out. The Committee is presently tasting fortified wine options for this year's choice.

For the Club, winter has brought many highlights and future events – the recent Christmas in July at the Mount Compass Golf Club was an outstanding success with members appreciating the unique view, enjoying a three-course meal with choices, all with a range of Club red and white wines and finishing with excellent coffee. The day was perfect, setting special, and all enjoyed each other's company – all adding up to a wonderful experience. On behalf of the club, a very big thank you to Ian D for his excellent organisation.

Our next social event in August, was to be the bonfire/bbq but the wet weather has caused its transfer to late September. This has always been a very relaxed and enjoyable day, hosted at Carol and Bill Neubauer's house, a beautiful setting in Coromandel Valley and at the cost of \$10 per head for all food and drinks, it is an excellent way to enjoy the company of other members. More details and directions will be in the Newsletter. At the end of October, we will have the annual bus trip, this time visiting the Adelaide Hills. Details are in the Newsletter and as are there a limited number of vacancies, I strongly encourage you to book early. We finish the year with the annual Christmas luncheon-presentation on first Sunday in December. A longstanding event to not only recognise the individual winners of our many competitions, but to enjoy the company of our fellow members and to sign off another memorable year for the Club. Again, details in the newsletter.

With all our social events, David Tulloch has developed a unique and helpful online booking system and it is imperative that members make sure to use this system to book their places at events as organisers need the relevant spreadsheet to check numbers and arrange the event.

Our Red Wine sales, with our widest offering of choices, has been extremely well received by members and we thank all for their support. A number of varieties have already "SOLD OUT" with limited numbers in other choices. Please see the Newsletter for the latest information of supply. A very big thank you on behalf of the Club to Bill Neubauer, for not only arranging the



wide variety of choices, but also in being the important link in organising sales and delivery - a mammoth task.

Over the next month or two, the Committee has the very "hard" task of tasting sparkling and still white wines for our Spring Wine Sale and when finalised, details will be conveyed to our members. Knowing the quality and price of our wines, I strongly encourage all members to inform friends and family of the wines

Brian Ferris
President

August Guest Speaker Rebecca Fox Wine Australia

Unfortunately Rebecca had to cancel her July presentation due to ill health.

Rebecca Fox is the Label Integrity Program Manager at Wine Australia. Rebecca has worked in various Regulatory, export and label compliance roles at Wine Australia over the last 12 years.



Prior to this, she was winemaker for Bremerton Wines in Langhorne Creek and Robert Oatley Wines in Mudgee NSW. She has also held winemaking and production roles for Pernod Ricard, Belvidere Winery, and Tintara Winery, and has worked 2 vintages in Napa Valley California and one in the south of France.

Rebecca holds a Bachelor degree in Agricultural Science (Oenology) from the University of Adelaide. Her presentation will be talking us through Australian wine label law and the Label Integrity Program.

BWBC Club Wines

2023 Grenache Serafino *limited quantity available*

This wine is made from fruit sourced from our estate grown vineyards on Malpas Road.

The vineyards were managed to produce high quality fruit through canopy management and fruit selection.

2021 Touriga Nacional Serafino *limited quantity available*

Touriga Nacional is a variety of red wine grape, considered by many to be Portugal's finest. Despite the low yields from its small grapes, it plays a big part in the blends used for ports.

Touriga grapes create rich wines with intense flavours of fruits like blueberries, plums and black cherries. The variety also leaves wines with a floral aroma and violet tones.

2023 Shiraz Serafino

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

2021 Cabernet Sauvignon Patrilli **SOLD OUT**

2021 Vermentino McLaren Vale **SOLD OUT**

2017 Nero d'Avola **SOLD OUT**

2017 Shiraz **SOLD OUT**

A link to the order form is included with the email sent out with the monthly newsletter advice.

Contact Bill Neubauer ph 0412 525 343 to organise a suitable pickup time.

Secretary's Report

Bernie Morgan is away touring WA for a couple of months so Roger Henderson has stepped up into the position of secretary.

The July meeting was attended by 34 members and one guest. There were no apologies and the door prize winners were David Strachan and Ian Maxfield.

Brenton George brought kegs of his Baltic Porter 7.8 percent and London Brown for members to try.



BWBC Lunch at the Mt Compass Golf Club Photo by Ian Di Bartolo





July Competition Results



Red Wine - 4 years and older

Entry No.	Entrant	Description	Score	Placings	Medal
1	Rednelle	2015 Pinot Noir	18	1st	Silver
10	Grumpy Old Men	2013 Cabernet Sauvignon	17.5	2nd	Silver
14	Grumpy Old Men	2019 Shiraz	17	3rd	Silver
2	Rednelle	2013 Pinot Noir	16.5		Bronze
4	Thumbs Up	2018 Sangiovese	16.5		Bronze
5	David Lewis	2020 Cabernet Sauvignon	16.5		Bronze
6	Grumpy Old Men	2020 Cabernet Sauvignon	16.5		Bronze
7	David Lewis	2019 Cabernet Sauvignon	16.5		Bronze
8	Thumbs Up	2017 Cabernet Sauvignon	16.5		Bronze
9	Grumpy Old Men	2014 Cabernet Sauvignon	16.5		Bronze
11	Peter Tilsley	2017 Cabernet/Malbec	16.5		Bronze
13	G & A Siefried	2020 Shiraz	16.5		Bronze
18	Grumpy Old Men	2017 Shiraz	16.5		Bronze
20	Grumpy Old Men	2012 Shiraz	16.5		Bronze
21	Grumpy Old Men	2010 Shiraz	16.5		Bronze
23	Ian Maxfield	2019 Shiraz/Malbec/Nero d'Avalo	16.5		Bronze
24	Lindsay Elliot	2020 Petit Verdot/Dolcetto	16.5		Bronze
25	G & A Siefried	2019 Nero d'Avola	16.5		Bronze
12	Lindsay Elliot	2019 Cabernet/Shiraz/ Petit Verdot	16		Bronze
15	David Lewis	2019 Shiraz	16		Bronze
3	Greg Jackson Syndicate	2020 Sangiovese	15.5		Bronze
19	Grumpy Old Men	2015 Shiraz	15		
22	G & A Siefried	2019 Shiraz/Viognier	15		

No of entries - 23

Judge - Scott Heidrich (Geoff Merrill Wines)

Judge's comments for the Red Wine - 4 years and older competition

"I have to say, this was one of the hardest judging I've ever done. Like, really, seriously.

I think by the time wines get to a few years of age, if there's something going wrong, well, you know it's going wrong, so let's just drink it. But all of these were really outstanding. And there's one thing with the judging that makes it hard for us, is that in normal wine show judging, we just judge it and we give it a score.

And it doesn't matter how many, you know, gold, silvers or bronze there are in a class. So if you go out at a wine show, you look at a class, there might be, you know, two gold, five silver, 15 bronze, you know, there's no one, two and three. And that's what we're asked to do here, is give one, two and three.

And that was extremely hard here. I don't know how many number one changed over time. And I had about five or six wines at a try from the second to then try and work it out to push it third.

But what that means is, don't be upset if you didn't get one, two or three, because all the wines out here are so bloody good. They're some really good wines. Right, so we'll start with third.

It's Grumpy Old Men a 2019 Shiraz. So, well done.

Very good. Very nice Shiraz. Aging really well.

Second. It's Grumpy Old Men again. 2013 Cabernet.

And it's interesting, I'd pulled out a few of the other Cabernets and there was a 2020 and a 2013. I thought, well, the 2013 did look dissimilar to the 2020. I thought, well, the 2013's got to get it because it's older and it still looks fabulous.

And first place is, and this was tricky as well. I actually had it the other way around. There was two of these wines. And the other one showed up first and then coming back to it, which is always what I like to do. The other wine opened up and came out really well.

So, the winner is a 2015 Pinot Noir that was by Graham Ellen-der. Well done. Lovely wine. Your No 15 ended up winning it, I had the No. 13 higher to start with, but it's just the way they came back through.

I don't know, because Pinot is a very interesting variety. Very hard to make, so you've done very well.

I've got in my glass here, a 2019 Nero d'Avola by G&A Seifried, this is excellent."

Edited from transcript of the judge's comments



Club Wine Competitions

Limitation on Entry Numbers

The committee has introduced a limit of 3 entries per member for each wine/beer category in the monthly completions. For example in the August beer competition you can enter 3 beers in the porter competition and 3 in the stout competition or in the November competition 3 current vintage red wines and 3 current vintage white wines.

Blackwood Winemakers and Brewers Club

Aims and Objectives

The objectives of the Blackwood Winemakers and Brewers Club are:-

- Promote the traditions of winemaking and brewing.
- To discuss methods and exchange ideas for the making of amateur wines and beers.
- Assist beginners in the art and science of brewing and winemaking.
- To foster good fellowship between amateur winemakers and brewers
- Foster an appreciation of wine and beer.

Delving back into our club's archives I came across a very relevant item the May 1991 newsletter written by the then Secretary and Editor of the Blackwood Winemakers and brewers club Ron Head. Ron was also one of our Life members.

From the May 1991 BWBC newsletter

CLUB COMPETITIONS: The May meeting will be our second Competition Night for 1991, so have a look through your stock and see what wines or beers you can find to enter. The March meeting was a little disappointing, as far as entry numbers go - lets do better this month.

While I am on the subject of Club competitions, you can't enter if you haven't first made your wine or beer. Take time to have a look at the competition list on page 8, and the list of 'Fruits and Vegetables in Season' on page 52 of the booklet (the 'Green Book'), and write a list of the wines you could make. Each month make an effort to start at least one of the wines on your list. Don't overdo it though, and keep in mind other plans and commitments. It's no good starting a batch off and then going off on holidays, or finding you have run out of storage space, etc..

At present I have a batch of peach wine, and two grape wines that I have just racked off the yeast, and these are all in demijohns, leaving only a couple of demijohns spare but without bungs, so before I can start my next batch of

wine (maybe cider) I will have to obtain the extra bungs. I also found that I had all my airlocks in use while the above wines were fermenting, so I would have been a bit rash to start another wine, and not have an airlock available to protect it.

I have also just bottled a batch of 'Dark Beer', which I made after finding a couple of litres of dark malt at the back of the fridge. Now I see the Dark Beer competition is not on until October, so I hope a bottle or two will last until then. The next beer competition after May will be for Bitter Beer, at the July meeting, followed by Stout at the August meeting, so these will be the beers I will try next.

THIS MONTH'S HINT: When you have more must than your fermenting vessel will hold, and you want to ferment it in another smaller vessel, such as a flagon, but don't have a suitable bung in which to fit an airlock, BLUE TACK (the stuff kids use to stick posters on their bedroom walls) can be used to seal the airlock into the neck of the container. Simply roll the Blue tack into a long 'worm' and wrap it around the stem of the airlock, and push it firmly into the neck of the container. Blue tack is non-toxic, odourless and will not impart any flavour to the wine. I have been assured it does work!!

I am not sure what the green book mentioned in Ron's article was but if you search the internet for "how to make home wines and beers" you will find many references and you-tube videos to making wine and beer for beginners. (check out the coopers kit recipe web site at www.diybeer.com/au/recipes/)

There is also a book by Francis Pinnegar "how to make home made wines and beers" available from amazon.com. This book has recipes for every possible fruits, nuts, grains and vegetables from almonds to wheat.

So if you have not made wine or beer before try starting with a kit beer, ginger beer or even a fruit wine e.g. orange (help the orange growers). All are easy to make and the club has the equipment needed available for loan to members and there are members willing to help you get started and be involved with the true objectives of your club.



Cartoon from September 1991 BWBC newsletter

Bottles wanted

Coopers Brewery is looking for 2 long necks (Pickaxe) bottles with the original sparkling Ale Upper Kensington Brewery labels still on them. Contact Michael Lineage 0415 604 788 if you can help by the 23rd of August.





2024 Social Calendar



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).



NEW DATE SET

Bon Fire / BBQ

Bill and Carol Neubauer's home

5 Hillside Road Blackwood

Sunday September 29th 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 September newsletter



2024 BWBC Bus Trip Adelaide Hills Wine Region

Friday October 25th

2 pickup points - McLaren Vale - Visitors Centre (7.45am)

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

Bookings are now open (limited to 50 persons) \$75 per person \$85 for non members

Please book on line by EFT or card at a meeting to secure your booking.

Link to bookings form included with newsletter email

Bookings only confirmed when full payment is made.

Itinerary

Visit Croser Petaluma Wines

Simon Tolley Winery

Artwine

Lunch Grünthal Brew - home to Grünthal Craft Beer and Cider

made in their onsite microbrewery, as well as Grünthal Gin,

Udder Delights Cheese and Hesketh Wines.



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 non-members \$45.

Link to bookings form included with newsletter email



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	10th July
August	Beer - Porter Beer - Stout	14th August
November	Current Vintage - White Wine Current Vintage - Red Wine	13th November

A maximum of only 3 entries per competition is allowed.

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

Members' Duty

Members are needed to help before the meeting (by 7pm) to organise seating, tables and to assist with bringing the trolleys up from the store room.

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

Please contact Sid Thomas 0401 123 482 if you are able to help either setting up for the meeting or clearing up afterwards.

All members are asked to bring their own tasting glass.

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.

