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Next Meeting

Wednesday
16th July 7.30pm

Speaker

Eli Moore

Ill-intentions Brewery and Distillery

Competitions

July

3 competitions

- 1- 3yr old Cabernet Sauvignon**
- 2 - 3yr old Cabernet Sauvignon Blend**
Rescheduled from the June meeting

- 3 - Red Wine 4 years and older**
Entries closed July 16th

August

2 competitions

- 1 - Beer - Porter/Dark**
- 2 - Beer - Stout**

Entries close August 14th

See back page for 2025
competition schedule

BWBC Lunch & Wine Tasting

August 17th

Kangarilla Road and Silent Noise

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Banner Photo - BWBC 2025 red wine launch

President's Report

July 2025

Well winter has certainly arrived with a vengeance and the colder temperatures and rain are both welcome and have driven us indoors to drink and enjoy our bottled red wine, muscat and beer.

The Wine Launch at Serafino was again highly successful with over 50 people tasting the red wines. The Club has never offered such a wide variety of wines with the strong emphasis on emerging wine styles; all wines were very well received. With the added advantage of purchasing in half dozen lots, I strongly recommend to all members to put in their orders. The Club must thank Bill Neubauer for organising the red wines for the launch, Ian DiBartolo for liaising with the wineries of the region, and also thank you to David Lewis for the bbq, David Tulloch for the wine orders and labels and Anne-Marie Franklin for the catering, plus all the other Committee and Club members who assisted at the Launch. See the Newsletter for the Wine Order and arrangements for collection.

Sunday August 17 brings our Mid-Year Social function – an Italian 3 course meal with wine tasting from two wineries. This will be a unique and highly enjoyable event, held in the Main Memorial Hall from midday onwards, at the subsidised amount of \$50 per person. On arrival, we begin with a glass of a very different sparkling - Pet Nat - very new style and lovely, then we will taste 16 wines in total - from two wineries - Kangarilla Road Winery and Silent Noise - father winemaker for Kangarilla and son Silent Noise - there will be 4 white and 4 red classes with each winery, and we will compare and vote for which of the two wines offered by each winery in each class is preferred - it will be fun comparing father and son wines. The wines from each winery will be similar in style/grapes so able to compare - wines will also be predominantly the newer style and emerging wines. In keeping with the Italian theme, white wines will be tasted with the antipasti and the reds with the pasta meal. Finishing with gelatis for dessert. Wines will be able to be purchased - 30% for dozen lots and 20% half dozen - less than \$20 per bottle. Wines will be delivered in the next week. Also, other wines from both wineries will be available to taste, if required and purchased. I strongly encourage you to attend and organise friends and family to join you at this special event.

October will see the popular Bonfire luncheon at Bill and Carol Neubauer's residence, sure to be another very convivial and happy day. In early November there is the annual Bus trip, returning to the McLaren Vale winery region, visiting a winery, brewery and distillery before lunch in the township. There are limited seats available, so I encourage you to book early. The social programme concludes with the December Presentation luncheon. All



Blackwood Winemakers and Brewers Club inc.

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

July 2025

social events are detailed in this Newsletter and I urge members to attend as I know that you will very much enjoy the day and the company.

Brian Ferris - President

Secretary's Report June Meeting

Important News From The Committee

At the last committee meeting, David Tulloch announced that he no longer wished to continue as our Newsletter editor. David's lengthy contribution to our Club is outstanding and is reflected in that he was made a Life Member many years ago. As he has been the Newsletter editor for over 20 years, I think we should honour his contribution by getting another member to take on this role as soon as possible. Please talk to President Brian if you would like to volunteer or have any suggestions.

Our June Meeting

36 members, 5 partners, 1 guest attended the very informative presentation by Mike Mudge. In sharing his knowledge of the wine industry, he again demonstrated the value he is to our Club and its members. In addition to the feedback he provides to wine makers in judging some of our wine competitions, he also willingly provides advice to our wine makers at other times.

Apologies were received from 8 members. Gavin was our "beer maker" of the meeting, and he provided an excellent porter made with NZ grain. The two door prizes were awarded to Ron Budd and Mike Mudge.

Our August Wine Tasting

President Brian, Ian DiBartolo and I had the pleasure of going to the Kangarilla Road and Silent Noise winery a couple of weeks ago to set up the event. Given that for \$50, attendees will get a 3-course meal and taste 17 wines (comparing 8 wines from Kangarilla Road with 8 matching wines from Silent Noise) I hope that our members get many from their networks to join us for this social event.

Regards

Bernie Morgan - Secretary

CPR Training Course

Free for BWBC members and partners

The club has a CPR unit we take to every meeting and function. It is important that all members are familiar with the operation and use of this device if the need arises.

To facilitate this Val Smoker, our First Aid Officer, is organising a training course with St Johns for members of the club.

The course will be run on either

**Wednesday 20th of August 1pm - 3.30pm or
Saturday 30th August 9am - 11.30am**

at St John Amulance, 85 Edmund Street, Unley

The cost of the course will be covered by the BWBC.

If you would like to attend please contact Val Smoker 0411 253 216 by phone or text and nominate your preferred date as soon as possible.



2025 BWBC Red Wine Launch



Austarlian Sparkling Wine

Ed Carr, Chief Winemaker at Tasmania's House of Arras, was our guest speaker at our 2014 November meeting where he spoke about his foresight and firm belief in the potential of Tasmania as Australia's best sparkling fruit resource. That was the driving force behind the company's 1995 decision to produce Tasmanian prestige cuvée, evolving into the House of Arras range.

Since then Ed has been awarded a Lifetime Achievement Award from the Champagne & Sparkling Wine World Championships (CSWWC) in 2018.

In July 2024 Ed was named Sparkling Winemaker of the Year at the International Wine Challenge (IWC), marking the first time an Australian has received this honour in the competition's 40-year history.

Landline, the ABC's country program, featured a story about Ed and his achievements on Sunday 6th of July. This can be viewed on the ABC's iView channel.



Our Guest Speaker

Eli Moore

Ill-intentions Brewery and Distillery Cherry Gardens

From nanotechnology to nanobrewery, ill-intentions. is a passion project that evolved from a journey of American craft beer through to discovery of all grain brewing and resulted in a complete obsession with the process of beer making. Eight years of studying nanotechnology and eight years of developing coatings for medical devices left an urge for something different. The process of making beer is the ultimate combination of science and creativity in an age-old craft. With artisans as parents and craft in the blood, the scientific path was bound to lead back around to more creative exploits. Without an appetite for extreme risk, this project has always developed organically and relies on a do-everything-yourself attitude.



Eli Moore in his nanobrewery

Contrary to the name, we have the best of intentions for you and the environment. Brewing is a notoriously water and energy hungry process that generates lots of waste. At ill-intentions. we aim to impart as little environmental impact as possible. We exclusively use rainwater throughout the brewery, which also gives better control over our brewing water profile. A large solar array generates more electricity than is used across our whole property and we are in the process of adding battery storage to enable even more efficiency and to generate revenue from excess power. We are fortunate to have lots of land that is desperate to be rejuvenated with rich organic matter. All waste products are organic and can be composted to generate rich growing medium for new trees and produce grown by us. Other sustainable practices we have implemented include running our family pool water through the brewhouse plate chiller to simultaneously cool the wort and heat the pool, ferment under pressure to naturally carbonate all beers and use excess CO₂ to purge kegs waiting to be filled, skip the boil for hazy beers to save time, energy and preserve proteins in the

beer that contribute to mouthfeel and producing unique spirits from waste malts around the brewery. My passion is big bold beers with high ABV and unique flavours. At this stage of our journey this is what we predominantly brew but would love to explore many styles and brewing techniques in the future.

Eli Moore
Founder
ill-intentions.



Want to know more about ill-intentions brewery?
Eli has produced a video about his installation and is available on the Kegland facebook page [CLICK HERE](#)

Beer of the Month

The beer at our June meeting was brewed by
Gavin Pennell.

Porter is a style of beer that was developed in London in the early 18th century. It is usually well-hopped but not required and dark in appearance owing to the use of brown malt. The name is believed to have originated from its popularity with porters.

My Porter was brewed using all Gladfield malts produced in NZ, with UBrewty Supplies (Andre) being the distributor located in Morphett Vale. Find on Face Book.

Water quality is critical in Porters with salts added to enhance the overall taste and mouthfeel. The grain bill is shown below with mash temp of 67 deg for 45 min, a boil of 60min and US05 yeast used for a clean ferment at 19deg increased later to 22deg till FG (final gravity) was reached. Rested cleared and kegged at 2.2 CO₂.

Grain Bill 4.77 kg

4.11kg Gladfield Ale Malt 86.2%
250 g Gladfield Medium Crystal Malt 5.2%
230 g Gladfield Light Chocolate Malt 4.8%
100 g Gladfield Roast Barley Malt 2.1%
80 g Gladfield Eclipse Wheat 1.7%

Pre-Boil Gravity: 1.054, Post-Boil Gravity: 1.060, Original Gravity: 1.054, Colour: 37, Diastatic Power: 53 °.

My Alc (5.3%) is on the high side for a Porter but that's what I enjoy.

At the July meeting Colin Routley will present 2 beers

BJCP 13B. British Brown Ale - A malty, caramelly, brown British ale without the roasted flavors of a Porter. Balanced and flavorful, but usually a little stronger than most average UK beers.

BJCP 19C. American Brown Ale - A malty, but hoppy standard-strength American ale frequently with chocolate and caramel flavors. The hop flavor and aroma complement and enhance the malt rather than clashing with it.



2024 Grenache - Serafino - McLaren Vale

The 2024 Grenache offers a variety of enticing scents, including forest berries, rose petals, cherries, plums, and spice. Its medium-bodied composition boasts a beautifully long and evenly bright palate, highlighted by hints of musk, violets, and plums. The wine also features mouth-watering, silky tannins.

Price: \$65.00 per 6 pack

ACETIC 0.23, ALC 13.9, G+F 0.68, MALIC 0.08, PH 3.47, SO2(F) 31, SO2(T) 89, TA 5.6

2024 Touriga - Serafino - McLaren Vale

With intense fruit in a blueberry and dark berry spectrum, Touriga Nacional 2024 shows a lifted fragrance of violets and has both leathery and minty notes. Tannins are a big feature of the variety, so expect a drying and grippy palate with dark fruit characters in blackberry and black cherry, trademark racy floral notes, spice, and herbal or eucalyptus undertones.

Price: \$65.00 per 6 pack

ACETIC 0.33, ALC 12.3 G+F 0.27, MALIC 0.04, PH 3.63, SO2(F) 38, SO2(T) 112, TA 8.6

2021 Shiraz - Serafino - McLaren Vale

Experience the richness of McLaren Vale with Serafino Black Label Shiraz 2021. Aromas of mocha and mulberry, complemented by oak, lead to a palate of bright red fruits - blackberry, blueberry, mint, and more. Fine grained tannins and French and American oak create a full-bodied, flavourful wine

Price: \$65.00 per 6 pack

ACETIC 0.39, ALC 14.4, G+F 0.55, MALIC 0.09, PH 3.74, SO2(F) 45, SO2(T) 87, TA 6.3

2021 Grenache/Tempranillo Blend -Hastwell & Lightfoot - McLaren Vale

Generous on the palate with notes of dark ripe cherry and raspberry, this wine was crafted without oak to showcase the fruit flavours of the varieties.

From humble beginnings in 1988, Hastwell & Lightfoot has been crafting boutique, small-batch wines from estate-grown fruit in McLaren Vale. Today, the family's second-generation blends tradition with innovation — guided by a focus on precision winemaking and a passion for sustainably grown, alternative grape varieties.

Cellar: Enjoy now or cellar 5 years!

Price: \$65.00 per 6 pack

100% McLaren Vale Estate Grown, 14% Alcohol

2023 Saperavi - Patrity - Barossa Valley

Saperavi is known for its deep and dark purple colour and this wine is no exception. The aromas are intense and impactful with blackcurrant, plum and raspberry notes leaping from the glass, but as always there is an earthy and savoury element that is so characteristic of Saperavi. In the mouth the wine is massive, it's full-on in every way; body, tannins and red berry flavour are all there in spades but all work together in harmony and a surprising softness.

Price: \$65.00 per 6 pack

Classic Rutherglen Muscat NV

One of the most popular and highly awarded wines with a complex palate of cocoa, rich raisin fruit, rose petal and dried fig. Stanton and Killeen Classic Muscat is a blend of fresh and older Muscat parcels, this wine offers the best of both worlds. It showcases vibrant, fresh fruit flavours alongside the deeper, richer complexity that comes with extended time in oak.

Price: \$25.00 per 500ml bottle

A link to the wine order form is sent out with the newsletter email.

Please contact Bill Neubauer 0412 525 343 to arrange pickup.



Upcoming Social Events



Kangarilla Road

Silent Noise

BWBC Lunch and Wine Tasting

Venue - The Memorial Hall Blackwood - next to our meeting room.

Sunday 17th August 12 noon

Catered Lunch - 3 courses - Italian Theme

Wine tasting - Kangarilla Road & Silent Noise Wines

Kangarilla Road vineyard and winery was purchased in 1997 by Kevin and Helen O'Brien. Their wines are made by Kevin, who graduated from Winemaking at Roseworthy in 1982, with care and attention to detail and style that is so well loved and maintains varietal integrity. They have a diverse range of wines with several different interpretations of the classic varieties including Chardonnay, Shiraz and Cabernet Sauvignon and a large range of the more unusual emerging varieties and styles.

Charlie O'Brien was born in 1998 and is a second generation winemaker in waiting for Kangarilla Road Wines. He has his own award winning label, Silent Noise Wines which shares the Kangarilla Road Cellar Door. While Charlie has his own creative outlet with Silent Noise Wines, he was brought up in the Kangarilla Road business and understands Kevin's particular style of winemaking. Charlie also produces a large variety of emerging varietal wines under the Silent Noise label. This will be a unique opportunity to taste and compare wines from father and son wine makers. Kevin and Charlie will be introducing their wines during the afternoon.

Please bring your own tasting glasses - 2 per person

\$50 per head. Please promote this event to friends and family

See BWBC newsletter email for booking form link



Bon Fire / BBQ

Bill and Carol Neubauer's home

5 Hillside Road Blackwood

Sunday October 5th or 12th 11am

(subject to weather conditions)

\$15 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

See BWBC newsletter email for booking form link



2025 BWBC Bus Trip

McLaren Vale Wine Region

Friday November 7th

2 pickup points - Eden Hills - Karinya Park, Northcote Road (8.15am)

McLaren Vale - Visitors Centre (9.30am)

Bookings are now open (limited to 50 persons)

\$72.50 per person \$85 for non members

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

Bookings only confirmed when full payment is made.

Visit Sew and Sew Wines, Penny Red Beer Co, Foggo Road Wine and Gin
Lunch McLaren Vale

Itinerary

See BWBC newsletter email for booking form link

Presentation/Christmas Function

Sunday 14th 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.

See BWBC newsletter email for booking form link



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2025 Competition Program

Meeting	Competition	Entries Close
February	Fortifieds Liqueurs	12th February
March	Sparkling Wine	12th March
April	Shiraz 1-3 year old (2024,2023,2022)	9th April
May	Beer - Ale Beer - Lager	14th May
June	Cabernet Sauvignon >85% Cabernet Sauvignon Blend 1-3 year old (2023 ,2023, 2022)	11th June
July	Red Wine 4 years and older	9th July
August	Beer - Porter/Dark Beer Beer - Stout	14th August
September	Other Red Wine Not Shiraz or Cab. Sauvignon 1-3 year old (2023 ,2023, 2022)	10th September
November	Current Vintage White Wine Current Vintage Red Wine	6th November

A maximum of 3 entries per member for each competition is allowed.

At the February, May, June, August and November meetings there are 2 competitions.

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 Archivist	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
1st Aid Officer	Val Smoker	0411 253 216
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
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.

