



Contents

Next Meeting

Wednesday
20th August 7.30pm

Speaker

Mark Richardson

Belair Fine Wines

Competitions

August

2 competitions

1 - Beer - Porter/Dark

2 - Beer - Stout

Entries closed 14th August

September

1 competition

1 - Other red wine

Not Shiraz or Cab. Sauvignon
1-3 year old (2023 ,2023, 2022)

Entries close 10 September

See back page for 2025
competition schedule

Bon Fire / BBQ

Sunday 5th or 12th October
Bill and Carol Neubauer's home
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Club Wine Sales

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Social Events

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Banner Photo - BWBC 2025 red wine launch

President's Report

August 2025

It is revealing that a year ago, I began the August Newsletter stating that "Maybe I am getting older and my memory is fading, but this winter (2024) has seemed to be the coldest and longest cold spell that I can remember" – a year on and definitely this past winter has had so many of us reporting that this winter has been even colder. My recommended solution has been to enjoy the excellent Club Muscat and the many varieties of red wine available through the Club this year.

With our widest offering of Red Wine choices and varieties, the July Wine Launch was highly successful and our members have continued to enjoy the range of Emerging wines. By offering the six wines in half dozen cartons, members have been able to choose two varieties to utilise their Club membership voucher. Whilst all of the wines have been extremely well received by members, and we thank all for their support, there are still many members who have not purchased any wines. The sale of our wines underpins all of the many and varied activities of the Club, allowing subsidy of events and being able to keep Club membership fees at their present level. I encourage all members to promote and sell our wines to family and friends. Please see the Newsletter for the latest information of supply, Order Form and collection arrangements.

I write this Report a few days before the Luncheon/Wine Tasting with over 70 attending to enjoy the Italian theme 3 course meal with 17 emerging wines to taste from Kangarilla Road and Silent Noise Wineries. I know that it will be a success.

October will bring the annual bonfire/ bbq hosted at Carol and Bill Neubauer's house. This has always been a very relaxed and enjoyable day, a beautiful setting in Coromandel Valley and at the cost of \$15 per head all food, drinks, it is an excellent way to enjoy the company of other members. November is the annual bus trip, this time visiting McLaren Vale and we finish the year with the annual Christmas luncheon-presentation in December. Check the Newsletter for all details of our social events. Finally, this Newsletter is one of change as our long-standing editor David Tulloch has passed the baton over to Nicky Thatcher. Since 2005, David has been our editor and a member of the BWBC Committee. As our longest serving Committee member and Editor, David has seen so many changes and developments within the Club, many that he has been instrumental in organising and promoting. He has been at the forefront of bringing our Club forward with the new technology, such as online bookings, a Newsletter that is so professional and of the highest standard, as well as arranging our printing needs, meeting PowerPoints, end of year competition results and so



Blackwood Winemakers and Brewers Club inc.

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

August 2025

the list continues. We are so indebted to David for his outstanding contribution and passion for our Club. A very special thank you also to his wife Sue for her wonderful support of David for all these years.

Brian Ferris - President

Secretary's Report July Meeting

Important News From The Committee

Firstly, I would like to thank Nicky Thatcher for taking on the role of Newsletter editor, after David Tulloch expressed his desire to step down from undertaking all his roles. Nicky has joined the Committee for our monthly meetings on the first Wednesday of the month so that she can be a part of Committee decisions. I again express my thanks to David Tulloch, who has undertaken so many roles for our Club for 20 years, including from web management, communication and internet systems management to label printing. He has held the highest honour the Club can bestow (Life Membership) for longer than I have been a member, and our Club is indebted to him.

16 th July monthly meeting

We had 38 members, 5 partners and 6 guests (including our 2 wine judges) present, and there were 10 apologies (including mine). The door prizes were won by Val Smoker and Andrew Seifried. Reports are that Eli Moore of Ill Intensions Brewery held everyone's attention with an informative and entertaining presentation.

Personal news

Unfortunately, I will not be able to attend most of the Club's functions for some months (including the Wine Tasting Lunch). My wife Colleen is undergoing chemo and immuno therapies at present, and I need to do all I can to introduce any type of infection to our household. Given the number of viruses circulating at present, I urge all members to be an apology for any of our activities if they are feeling unwell.

Bernie Morgan - Secretary

CPR Training Course

As flagged last newsletter, 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.

Thanks to Val Smoker, our First Aid Officer, a training course for nominated members has been arranged with St Johns.

Just a reminder for those who put their hand up to participate in the training, the date has been locked in for **Saturday 30th August 9am to 11.30am** at St John Amulance, Cnr Regency Rd and Miller St and 387 Regency Rd, PROSPECT.



Please contact Val Smoker 0411 253 216 by phone or text if there are any questions.

BWBC TOASTS DAVID TULLOCH! 20 years of top-shelf service

As the new editor of the BWBC newsletter, I want to take a moment to recognise the incredible work David Tulloch has put into this role (and many others!) over the past 20 years. As both Brian and Bernie have mentioned in their updates, David has been the driving force behind our monthly newsletters and the presentations at meetings. He's kept members informed and entertained with club updates, competition results, wine and beer stories, and so much more. On top of that, he's managed the behind-the-scenes systems—Google forms, wine order spreadsheets, label printing, website updates, meeting photos—the kind of work that no one notices until it doesn't happen. Thanks to David, *it always did*.

For me, stepping into the editor's role, it's clear I've got some pretty big shoes to fill. The consistency, care, and creativity David brought over two decades have set the bar very high.

On behalf of all members, thank you, David, for everything you've done. You've left a remarkable legacy—and I'll do my best to keep the tradition alive (though I might call on you for the odd tip along the way!).



Nicky Thatcher - Editor

Magnum Long Lunch

Dan Traucki would love for members to send in nominations for a 3 course meal with all wines supplied from Dans private cellar. They will be presented and discussed at this wine appreciation lunch which will be held in the East End on a Thursday 12-4 in late Aug or early Sept. All details TBC. Only 14 places available so first in. Total cost will be \$80 to cover food and corkage.

I know first hand how good these events are and we are planning on a few more later. All wines have been sampled and will be endorsed to serve. Our cellars are over flowing with fabulous wines, so this is an opportunity for us to share amongst fellow wine buffs.

Please email Gavin Pennell on hev gav@gmail.com if you wish to attend.



Our Guest Speaker

Mark Richardson

Belair Fine Wines

Mark is the man behind Belair Fine Wines. Belair Fine Wines is a proudly independent, locally owned, and owner-operated wine and liquor store. Known as the "Home of The Great Wall of Beer," it boasts an impressive selection of 1,001 local and imported beers, an extensive range of boutique wines, a wide variety of spirits, gourmet treats, and specialty cheeses.

The store is well recognised for its knowledgeable service and strong community engagement, including popular wine and beer clubs for enthusiasts.

South Australian born and bred, and himself a winemaker, we're looking forward to hearing from Mark as he shares insights from the retail side of the industry.



Beer of the Month

The beer at our July meeting was brewed by
Colin Routley

For those who tasted Colin's beer last meeting and wanted to know the details, see the original recipes and his personal variations below

Brew A

BJCP "13B. British Brown Ale

Overall Impression: 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."

NUT BROWN ALE

<https://www.diybeer.com/au/recipes/>

"The key ingredient in this recipe, apart from the Dark Ale extract, is the crystal malt grain. The crystal malt grain requires cracking, steeping, straining, bringing to the boil, then cool (sit the pot in a sink of cold water) prior to adding to the fermenting vessel."

INGREDIENTS 23 l

1 Coopers Dark Ale
1000g Light Dry Malt
200g Light Xtal Malt

CR variation 12 litre

½ can Austn Pale Ale
375g liquid Dk Malt Extract
140g LDME
140g WDME
100g Gladfield Lt Xtal Malt
50g Cara Aroma
18g Czech Saaz dry hop
5.5g BRY97 yeast + ½ kit yeast



13 litre 'Brew Bucket'

Brew B

BJCP "19C. American Brown Ale

Overall Impression: 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."

OL' BROWN DOG <https://www.diybeer.com/au/recipes/>

"This recipe makes a slightly hoppy version of the **American Brown Ale** style (BJCP 19C).

The end result is a rich dark brown ale displaying a creamy beige head, rich coffee/chocolate aromas combined with citrus undertones"...blah blah blah

INGREDIENTS 23 litre

1.7kg Coopers Dark Ale
1.5kg Amber Malt Extract
500g Light Dry Malt
300g Light Crystal Malt
50g Cascade Hops
25g Centennial Hops
11g BRY-97 Yeast

CR variation 12 litre

½ can Austn Pale Ale
375g liquid Dk Malt Extract
750g liquid Amber Malt Extract
150g LDME
100g WDME
100g Gladfield Lt Xtal Malt
50g Gladfield Med Xtal Malt
50g Cara Aroma
48g Cascade hops
5.5g BRY97 yeast + ½ kit yeast

Feedback from the judges

July 2025 Wine Competition Summary

Thank you to our judges for providing thorough and practical feedback in July's Cabernet Sauvignon (1-3yr olds, and 2-3yr old blends) and Red Wine 4 Years and Older competitions. Their input offers valuable technical perspective aimed at supporting continued improvement for all entrants.

Across all categories, the judges noted strong fundamentals throughout the entries. Wines were consistently free from major faults such as Brettanomyces and significant volatile acidity, and sound winemaking practices were evident. However, a recurring observation was the relatively early development and oxidation in many of the older reds. The judges attributed this to factors including ullage management, sulphur regime, and bottling technique. Attention to dissolved oxygen during bottling and maintaining appropriate free sulphur levels, especially in wines with higher pH, were key points raised.

Constructive critique and continuous improvement are at the heart of what makes these events worthwhile. Thanks again to all entrants for your efforts and commitment, and to the judges for helping maintain the rigorous standards of the group. We look forward to seeing how everyone builds on this feedback as the next vintage approaches.



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 - Patritti - 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 and recent 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 was unique opportunity to taste and compare wines from father and son wine makers.

The event was a great success on Sunday.

Pictures and write-up will feature next newsletter!



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



Itinerary

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

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.

2025 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
Nicky Thatcher	Newsletter	0412 051 915
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 Nicky Thatcher Deadline 2nd Wed. of each month. Contact thatcn76@gmail.com

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.

