

Newsletter

WHAT'S BEEN HAPPENING IN THE SHED!

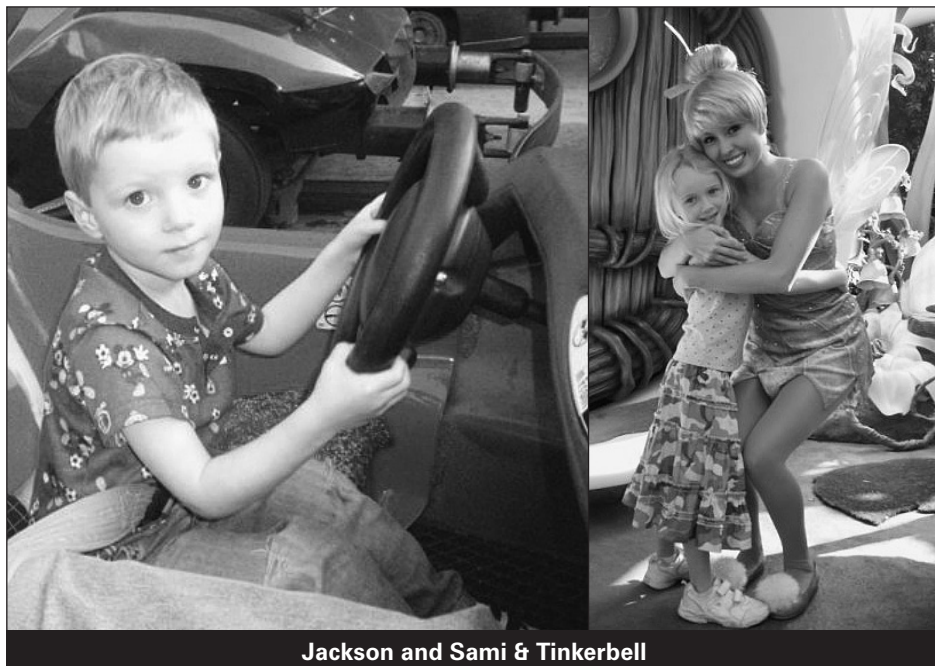
Greetings!

The end of the year comes around too quickly. Where did 2009 go? We're already 10 years in to this century! It seems that the year 2000 was only the other day. We trust that 2009 has been good for you all and the lead up to Christmas is an enjoyable time and as relaxing as possible. Thank you all once again for your support through the year and of course your interest in what we do. It's great that we have such a loyal following. We really appreciate it!

Father Christmas has arrived in Adelaide and the Festive Season is only around the corner. We here at Dutschke have survived another year and as always we're in a mad rush to get things done before we take a break over Christmas. I imagine it's the same for us all. Nathan and I have been busy blending and preparing the 2008 reds for bottling. The wines are terrific! They're full, flavoursome and rich. Labels have been printed and boxes ordered allowing us to squeeze a bottling run in before we knock off for Christmas. It's nice to have wine in bottle before the break, as Vintage will be the focus first day back after the holidays. It'll only be a few weeks away.

An update on the family

Sami now 5 ½ years old has completed her first year (Reception) at St Jakobi School and absolutely loves it. When she first started school we asked her what she looked forward to most – it was learning to read so she could read bedtime stories to Jackson. She does now and it's something that we all enjoy. It's amazing the level she is reading at. She even likes to read the jokes in the funny paper. Jackson is 3 1/2 years old and full of beans. He's a boy and has plenty of energy. Jackson loves to dress up and visit us at morning tea time in costume. He could be a clown, a cat, or something completely different like a princess with a fireman hat! He also really loves playing with his cars, animals and climbing on



Jackson and Sami & Tinkerbell

everything. And he makes up pretty funny jokes. He's enjoying his one on one with Brenda, keeping her on her toes and is looking forward to going to Kindy in mid 2010. As both kids love to visit Dad in the shed we had better start thinking about their Vintage roles for 2010.

Sales report for the year

Fortunately sales for us have been steady with Domestic sales and Denmark leading the way. Dutschke Wines have found a new importer in the US, but we don't expect any miracles. It will take some time for us to re-establish ourselves over that way, but it is nice to know we again have a presence in the US market. Sales to private clients have been wonderful and are the most rewarding for a small business like ours. We love to meet and chat with the kind folk who enjoy our precious drop. Our mail order following or "The Shed" as we now call it is becoming a very significant part of our business. Our Shed gathering held here in May was a great example of this. It was such a great night for us that we've decided to host another in 2010. Read more on this later in this Newsletter, but those interested in joining in the fun,

Saturday the 22nd of May is the day. It'll pay to book early!

New wines in the pipeline

In May/June 2010 we will be releasing our first ever Greenock Shiraz. 250 cases produced from Brett Roenfeldt's vineyard from the 2008 vintage. We have the Single Barrel Six Pack to look forward to and Oscar Semmler makes a comeback after missing 2007. We have also plans on the drawing board for another new red wine. It's something a little different and a style not so far produced at Dutschke (watch this space) so there has never been a better time to join us in the Shed! Tell some mates!

It's been another big year again at Dutschke! Here's some of what we did to fill in our time:

Dutschke Direct

I know very little about driving computers let alone web sites, but fortunately both Brenda and Rob do. We have introduced "Dutschke Direct" (a clever direct on line ordering system) to our web site so that you can order without printing off order forms and sending faxes. It has been a

great success for those of you that prefer the electronic world. There is of course nothing wrong with a fax or popping an order in the mail or giving us a call. We love to hear from you anyway we can! When placing an order keep in mind to allow at least one week for delivery interstate (especially during hot weather – it's 43 as I write this!). We will always do our best to get your orders out the day we receive them, except if of course the weather is hot.

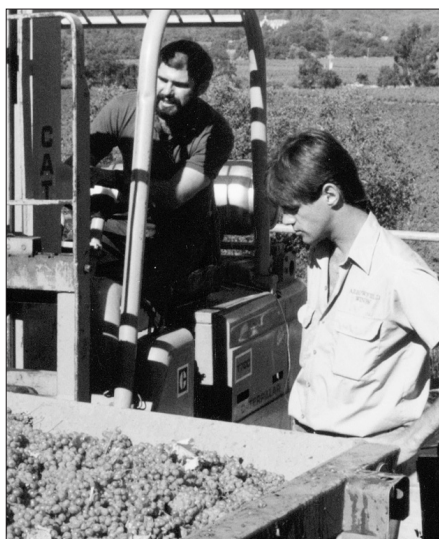
We also enjoy having visits from our friends in The Shed. We've actually found that the visits have increased since launching Dutschke Direct. It gives us such great satisfaction to share in some stories with you as well as pour a few drops for you to try. These days I am sharing the story telling with Nathan. He has already joined in on the fun by having a personal visit with some of you while I've been busy punching the keys on the computer or away from The Shed. It's also been hard to keep Rob (the Pom) away from The Shed when there is a tasting on (he doesn't like to miss out). We still need to keep the ball rolling though on the production side so as much as we try to accommodate last minute requests to come by, it is best to give us at least a few days notice so we can schedule your visit around the wine work, preferably on the weekdays rather than weekends.

Reunions in the Napa Valley

Words by Brenda.

The wine community is quite a small world and as we know full of terrific people. It's always such a wonderful experience to share a great bottle of red with friends, both old and new. We had a wonderful time in November during a trip to California to visit my family. While there, Wayne and I left Sami and Jackson with Grandma Judy for a few days and made a quick sprint to the Napa Valley. It was a great time to go, as vintage was just finishing up so the smell of ferments was in the air, something we always find quite exciting. The weather couldn't have been better and the friends we caught up with were the "icing on the cake".

Our friend Todd Graff, who is the winemaker for Frank Family Wines, decided to have a pizza night at the winery during our visit, inviting a few extras to join in. We were in the parking lot of the winery waiting for Todd when out of the shadows came a silhouette of a man who we thought was Todd. On closer inspection we realized it was Robert Pepi Jr., a friend of Wayne's from



**Wayne and Rob Pepi
Vintage 1986 Napa Valley**

23 years ago. We were thrilled. It was great, especially for Wayne, to spend time with Robert after such a long time. Wayne worked with Robert and his father at Robert Pepi Winery (now owned by Kendall Jackson) in 1986. It was Wayne's first vintage in the Napa Valley and the Pepi family treated him like gold. The last time we saw Robert was in 2002 when we, along with Wayne's parents, made a trip to the Napa and had dinner at the Pepi family home.

There was also a reunion for me while in the Napa. I made contact with Mindy Bruskrud, a girlfriend I haven't seen for around 9 years, but it was like I had just seen her the day before. She lives in Sonoma and is the brand manager for Sonoma Jack Cheese. We had dinner, along with Wayne and Todd at a lovely little restaurant called Jolie in Calistoga.

The meal was fantastic, the wines wonderful and shared in some great memories together.

Dinner in The Shed

Last May we had a terrific bunch of friends from all over Australia to a dinner in The Shed. All states were represented apart from Tasmania. It was such a fantastic night that we have decided to do it again! We're inviting you and a guest to join us on Saturday, 22 May 2010 at 4pm for a 4:30pm start. Stuart Oldfield from Handmade Catering is on board to serve up an amazing feast again. The cost will be \$120/head and we are limiting it to 50 people. Those of you who joined us last year are more than welcome to put your hand up again, however to be fair we'd first like to offer a spot to those who were on last year's waiting list and then open it up to all others interested in joining in the fun. If you could please let us know of your interest by the end of January that would be terrific. We will then confirm your spot with payment by the end of March.

Looking forward to it!

2008 Single Barrel Collection

The 2008 vintage was a wonderful one for us. The weather came in hot during March but fortunately the Shiraz was off of the vine before the heat. Those of you who have been in the shed and tasted a drop or two of these wines out of barrel or tank understand why we think this way about the 08 harvest. The wine flavours are ripe, rich and flavoursome. Having a number of special barrels sitting

THE TWIST CLUB

One of the highlights for me this year was to host a Friday lunch at the Gala Restaurant in Applecross Western Australia for the members of the Twist Club.

The Twist Club, a group of 50 businessmen who enjoy the flavours of wine and food and the social aspects of meeting for lunch around a restaurant table on a monthly basis. Last year I was asked for the first time to tell the Dutschke story and present a range of our wines to this group. The story must have been reasonable (or maybe it were the wines that performed on the day?), for me to gain another invite to meet with the guys again this year. The greatest thrill for me was to meet and chat with guys from such a large range of backgrounds. The group consists of dentists, home handymen, car salesmen, real estate agents, hardware store owners, army recruiting officers, directors of taxicab companies, pharmacists, irrigation management operators and more. These fellows all enjoy a good red!



The Twist Club

in the shed, we decided it was a great opportunity for us to show you more than just one single barrel Shiraz. We have chosen a barrel from each of the single vineyards we took fruit from. This will most likely be a once off exercise for us so it's something pretty special.

Our 2008 Single Barrel Collection is made up of 6 bottles of 2008 Single Barrel Shiraz's and only 400 x 6pks available. Each has its own character and flavor profile, coming from 5 different vineyards – Wally and Daphne Kreig's 80 year old vineyard, Peter and Sharon Gilmore's block just next door, Robert and Nanette Staker's down Gods Hill Road, Brett Roenfeldt's old vine block in Greenock and of course the St. Jakobi '75 Block', picked on two different dates. The barrels chosen are all French Oak hogsheads coming from a selection of cooperages. Each will be individually bottled as we found them, individually boxed with its own tasting note, and packed together as a six-pack.

We plan to release The 2008 Single Barrel Collection 6pk in May 2010 for \$750/6pk. It will be available on pre-order to our existing private clients, and then on release will be made available on Dutschke Direct (our on-line ordering). If you'd like us to put your name on a box, please send us an email or give us a call.

Stories from "The Shed"

Hello there,

I have a story to tell about your 2004 St Jakobi Shiraz. I was recently cruising through my local bottle shop in Glenelg where I found the last bottle of the 2004 laying all alone. Couldn't grab it quick enough and come home to tell my wife Belinda.

You see, I was married, for the first time at age 52, in 2004. When I'm asked why I waited so long, my usual reply is that I was too busy playing golf to think about marriage. When we drew up the invitations, I suggested a bottle of wine for our cellar would be the ideal gift. Thankfully numerous guests thought one bottle wouldn't do, and brought us a dozen. So kind.

My father was a farmer at the time and one of his properties happened to be next to a vineyard at Foreston managed by Ken Semmler. Dad had met him on numerous occasions and also helped out during harvest. Dad happened to mention to Ken that I was getting married and my suggestion about the wine. Through a combination of generosity and work, Belinda and I were in grateful receipt of a dozen mixed reds

from the Dutschke collection. Included in that dozen were three St Jakobi. I confess to being vague about the year that particular wine was bottled, but regardless, it was magnificent, as indeed were the remaining nine bottles.

So here we are, nearly 5 years on and I'm doing my usual thing looking through a bottle shop for a bargain. And there it was, the bottle of 2004 St Jakobi. Sensational. It is now resting in a very comfortable place in our cellar waiting for the 28th of November when Belinda and I will sit down for dinner somewhere (it's Belinda's turn to plan the anniversary, so I don't know where we'll be yet) and savor every wonderful drop. It is fair to say that Belinda has come to appreciate red wine since we met, so any thought of my drinking the whole bottle alone is out of the question.

That is my little story. Belinda and I are enjoying our lives very much. This years anniversary will be that extra bit special because of your wine and the memory of how we were introduced to it. All the best to you all.

Kind regards, Scott Thiele

Hi Rob,

Just wanted to drop you a quick email to thank you very much for arranging some special treatment for us a couple of weekends ago at your cellar door. We had a fantastic time with Nathan and really loved tasting your wines. For me, it was the tasting highlight of our trip. You guys are making some cracking wines.

Rest assured, we will be purchasing some of your wines very soon.

Please pass on my best regards to Nathan if the above email address is not correct.

Many thanks, Michael

Hi Rob

I just had Michael in the store this morning and he had a great time with Nathan on his visit. It was the highlight of there Barossa trip & another Dutschke convert has been made.

Thanks so much for making the effort and please pass my thanks onto Nathan.

I hope things are going well down on Gods Hill Road for you.

*Cheers, Andrew Lincoln
Stewarts Wine Co. Barracks*

Hi Rob and Nathan

Thank you both for a very unique and wonderful wine tasting experience. We rounded off our day with a picnic lunch at Greenock which included blue cheese and a small St Jaks. From there we went to the cemetery to follow the history trail

of the Semmler and Dutschke family. After speaking with Pastor Jacobus at the St John's Lutheran church we tracked down the St Jakobi church where the family has married. It was sad to hear the church is being de-consecrated and is becoming a library so there may not be any further marriages to carry on the family tradition. Our day as part of the Dutschke winery/family has been a highlight of our journey and we have already told friends and family what a wonderful time we had. Oh yes and there's the photos to prove it.

Thank you both again for such a great day. We would love to be close enough to be a part of your shed parties one day.

Regards, Terry and Sue

Thanks Brenda,

Last weekend I was in Fairy Meadow (Near Wollongong) at my Aunt and Uncle's 50th Wedding Anniversary. I had told them about the Oscar Semmler Shiraz a while back and guess what they purchased for the Anniversary. It was a 1.5litre bottle of Oscar Semmler Shiraz.

Loved by all and super wine.

Regards, Darryl

Hi Brenda and Wayne,

Congratulations on all the wonderful things happening at the winery. When I got the latest newsletter, I wanted to send you a brief note to let you know that my son Chris and his beautiful Sam (in the attached photo) are getting married in the Hunter Valley next April. Because we have lots of family here in the U. S. who are unable to go to wedding there, we are having an American wedding here on October 10. I wanted you to know that I selected the 2005 Oscar Semmler as their signature wine. I bought out the entire inventory here in Pennsylvania and we plan to enjoy it thoroughly! We all have fond memories of visiting your winery.

Brenda, enjoy your semi-retirement (although I'm sure you'll be quite busy) and Wayne, keep making those wonderful wines!

Wishing you all the best, Tammy Brenn

One of the most romantic anniversaries enjoyed with my wife was at One if By Land in New York City – where we were first introduced to your wonderful Shiraz – Ever since I have been trying to locate your Oscar Semmler on the east coast. I would love to buy a case of the 2006 and a bottle from each vintage available – can you please advise? (ASAP please! – want to do this for Christmas gift)

Bruce

A Key to "The Shed!"



"A numbered & inscribed key to the hallowed Dutschke Shed is a magnificent gift!! I can't wait to use it!!"

As you'll remember, back in our very first Shed gathering in May Sandy Flint came up with the suggestion to name our direct Mail Order friends "The Shed". The experiences we have had and wonderful people we've met along the way have been some of the best parts of this winemaking journey and we wanted to have something to give to the people who have made it possible both in appreciation and also as your own reference for being part of Dutschke! So we have had a key to the Shed made for those Shed members who have supported us on this journey. Each key is individually numbered and small enough to act as key ring whether for your car keys, wine cellar or even your own shed (especially if you have some wine stashed there!)

Luke Johnson, a mail order member and friend of Dutschke who was at last years dinner happened to be visiting the Shed the day the keys arrived so became the very first recipient of his own Shed key! We will be sending out keys to other long term, regular mail order friends soon.

Latest Dutschke Reviews

JAMES HALLIDAY AUSTRALIAN WINE COMPANION 2010

Dutschke Wines again is a ★★★★★ Red star winery (That's 4 years straight with a 5-star rating).

Dutschke 2006 Oscar Semmler Shiraz 96 points.

Dutschke 2007 St. Jakobi Shiraz 95 points.

Dutschke 2007 GHR Shiraz 94 points.

Dutschke 2007 WillowBend Shiraz Merlot Cabernet 89 points.

WINE 100 MAGAZINE JULY 2009

Dutschke 2007 St Jakobi Shiraz 93 points.

Dutschke 2007 Willow Bend Shiraz Merlot Cabernet 91 points.

WINE 100 - NOVEMBER

Dutschke GHR Shiraz 2007 92 points.

TYSON STELZER'S 2007 REVIEW

Dutschke WillowBend Shiraz Merlot Cabernet 2007 89 points.

Dutschke GHR Shiraz 2007 92 points.

Dutschke St Jakobi Shiraz 2007 93 points.

VISY 2009 GREAT AUSTRALIAN SHIRAZ CHALLENGE

Dutschke St Jakobi Shiraz 2007 Silver Medal.



Rob, Nathan, Brenda & Wayne (The Team)

We would also like to take this opportunity to thank everyone for your continued support and also for your suggestions, feedback and kind notes of how and when you might have enjoyed the precious drop. We are hoping to post these regularly on the website homepage so please keep them coming. We hope you have a wonderful Christmas and all the best for 2010.

Cheers!

Wayne, Brenda, Sami and Jackson