

Newsletter

WHAT'S BEEN HAPPENING IN AND OUT OF THE SHED.

Greetings

It's been another big year here at Dutschke!

It always seems to be a big year at Dutschke, but I stopped introducing our end of year newsletter this way since Eddie McGuire left the Footy Show. (For those that don't know Eddie would introduce the show each week with "What a big week it's been in football).

Anyhow it's been another big year for us here on the hill. And a fast year too! Time flies when you're busy having fun and working hard. Some of the highlights for the year include having our Shed Dinner, our 3 week Cellardoor experience, Cab Mac, Brenda's mum meeting Ernest Borgnine and having him sign the newspaper and of course being named Barossa Winemaker of the Year for 2010. It's been a big year for the kids too with Jackson starting kindergarten and Sami finishing 1st grade AND losing her two front teeth a few weeks ago.

Dinner in The Shed

Slot the third week of May in for the annual Dutschke Dinner in The Shed. Brenda and I have decided this will now be a regular annual event to be held each year on the third weekend of May. You'll have to slot May 2012 into your diary though as the 2011 Shed Dinner is now booked out. We have large waiting list for this event so we are considering holding another "get together" for another time in the year. How about something in Spring? Once we decide we'll let you know. Thoughts are we may add a golf day to the program. I am not much of a golfer, but I enjoy getting out there and giving it a go. Please let us know if you enjoy golf and would be interested in joining in a Dutschke Golf day and dinner to follow.

The 2010 Dinner in The Shed started with the local high school bus taking our guests from our front door of the shed down Gods Hill Road to the St Jakobi vineyard. We were blessed by having such a beautiful day. The sun was shining and it was a comfortable 22 degrees. Just what we had ordered! After a quick chat and a wine to wet the whistle we walked towards the 32 rows of Shiraz vines to introduce two wines from our 2008 Single Barrel Collection. On two barrels at the end of the Shiraz rows were a few bottles of Single Barrel 2008 St Jakobi #1 and Single Barrel 2008 St Jakobi #2. After a taste and a yarn we jumped back onto the bus to meet with another two barrels hosting 2 more Single Barrel wines high on the hill overlooking the vineyards of Peter and Sharon Gilmore (Max's Vineyard) and in the distance the vineyards of Robert and



Sami and Jackson Dutschke

THE DUTSCHKE RED SIX PACK SPECIAL PRE-CHRISTMAS DELIVERY

Who's like me and doesn't know what to buy someone for Christmas, or can't think what you might want for yourself? Here's an idea. Not my idea, but "smarty pants" Nathan thought of this one. How about a Dutschke Red offer of a mixed 6-pack of wine, gift boxed and delivered to either you or a good buddy of yours in time for Christmas?

- 2010 Cab Mac
- 2008 WillowBend Shiraz Cabernet Merlot
- 2008 GHR Shiraz
- 2008 St Jakobi Shiraz
- 2008 Greenock Shiraz
- 2008 Oscar Semmler Shiraz

\$200 / 6pack includes gift boxing and delivery within Australia. Just give us a call or an email and we'll get one packed up for you.

Nanette Staker. The sun setting in the western sky was a spectacular bright orange and pink. Peter and Sharon had a bonfire burning and this is where many were starting to gather as the night air began to cool down. After another quick yarn and taste we were on the bus again to return us all to the shed to meet with the last 2 Single Barrel wines for 2008 and a few extra litres of wine, entertainment and wonderful food. A great night was had!

The theme for the 2011 dinner is "The Components of St Jakobi". We'll taste the 3 2010 Shiraz wines made from the 3 different

picks across the block while standing in the rows of the "St Jakobi 75 Block". We'll then go back to the shed to taste through some of the St Jakobi Shiraz still in barrel from a range of different oak types, before sitting down to a wonderful flavoursome meal and a range of back vintage St Jakobi. Somewhere during the afternoon/evening we'll sneak in the new release 2009 Vintage too. We find some other interesting entertainment to add to the night and will promise to go easy on the wines after overloading folk this year.

Ernest Borgnine meets with Grandma Judy



Brenda's mother Judy lives in Westlake Village, California, about an hour (on a good day) up the freeway from LA. One day I received an email from Judy to say that Ernest Borgnine was planning a visit to the local Library to do a book signing for his Biography and that she was going along to see if she could pick up a signed copy of the book. I said if she was planning to do that could she also take along a copy of the newspaper (that wraps around our Oscar Semmler Shiraz) for him to sign. The copy of the front page of The Barossa Herald

from 1971 that we have wrapped around the bottle includes an advert of the movie that was showing at the Barossa Drive In back in April 1971. It happened to be "Ice Station Zebra" a movie that Ernest Borgnine starred in alongside Rock Hudson. Here's Judy's story...

On June 14, 2010 we had a very special visitor at our local library – Ernest Borgnine! First his famous movie 'From Here to Eternity' was shown, after which he talked to a large audience and shared a lot of his experiences, and then signed copies of his book 'Ernie The Biography' a delightful book about an absolutely delightful man.

When I emailed Brenda and Wayne about the upcoming visit they asked that I take a bottle of Oscar Semmler Shiraz to Ernie; the bottle wrap, which is a copy of the first page of a newspaper dated April 1 1971 not only has photos of Wayne's grandfather, Oscar Semmler with the Duke of Edinborough, but at the bottom of the page is an ad for the local drive-in which was featuring 'Ice Station Zebra' starring Ernest Borgnine.

The library staff arranged for me to meet Ernie before his program, and after he introduced me to his personal staff and friends I presented him with a bottle of Oscar Semmler. He autographed a bottle of the wine, two of the newspapers and also a copy of his book. He was a very happy guy to see the wine wrapper with the movie ad and to be on the front page of a newspaper with two very famous people. I also gave him a photo of the Dutschke family and of course a copy of an

article stating that Wayne is Winemaker of the Year for the Barossa. And then, since Ernie is 93 years old, he burst out with his famous laugh when I gave him a bottle of Old Codger to take home with him! I told him how I love a bit of Old Codger drizzled on ice cream.

Ernest Borgnine is such a fun person. We bantered back and forth as if we had been friends forever. He autographed at least 200 books, and chatted with everyone and told great stories. The lady from the library, who was in charge of the program, called me the next day and said "Ernie made sure he took that wine home with him!" What a wonderful way to spend an afternoon!

A big thanks goes to Judy for organising with the staff of the local Library for this all to take place. Thanks also to Judi Bumstead for the great photos. And a big thanks of course to Ernie!



Barons of the Barossa "2010 Barossa Winemaker of the Year"

After returning back to work in January I was at the desk when I received a phone call from Stephen Henschke of Henschke wines. Stephen asked if I was busy on the 23rd of February for the "Declaration of the Vintage." The reason for Stephen's call was to pass on the word that I had been nominated for this year's Barons of the Barossa, "Barossa Winemaker of the Year."

I could not believe what I was hearing. After checking with Stephen that he had the right

phone number and right fella I went to tell Brenda the news. I told Brenda that Stephen Henschke had phoned and while doing so I became a little emotional and glassy eyed. Brenda asked if all was OK, of course I told her that everything was great, but I still kept blubbering. She asked if Stephen had offered me a job. The answer was of course "no", but something almost as good, "Barossa Winemaker of the Year". This to me was one of if not the best thing that has happened to me during my time in the wine industry. To me this is one of the most prestigious awards one can receive, as it is one chosen by my Barossa peers.

On the day of the "Declaration of the Vintage" baskets of the new vintage grapes are blessed at the local Tanunda Lutheran church during a brief church service. After the blessing a precession of Barossa Barons in cloaks lead a fleet of old Vintage trucks up the main street to the band rotunda. The Tanunda Town band plays, a few words are spoken and the 2010 Winemaker and Vigneron of the Year are announced. The blessed grapes are then crushed through an old vintage crusher driven by the selected Winemaker and Vigneron and the new harvest commences. After a wonderful ceremony, presentation and lunch it was back to work, squashing our grapes, attending to our ferments and hiding among the barrels in the shed. This all still seems to be somewhat of a dream.

Now that we are near the end of the year, my 'crown' will soon be passed on to another. I now have a bit of an understanding how Miss Universe must feel. I am certain that after a year of travelling, being special guest and speaking at functions it is quite bittersweet for Miss Universe to pass the baton on to the next winner. Like Miss Universe, one makes the most of winning such an award, as you only hold the baton for 12 months. It is someone else's turn next year and I feel so humbled and honoured to have been chosen to 'wear the crown' this year.

Thanks again to The Barons of the Barossa, for choosing a bloke who enjoys spending his day alongside of his barrels in a Shed on a hill, to be the "2010 Barossa Winemaker of the Year!"

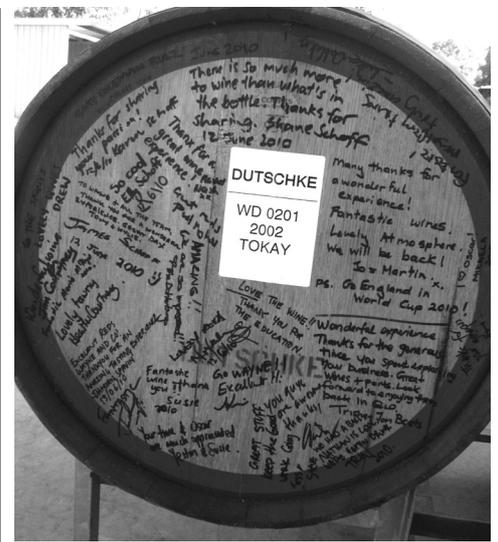
The Dutschke Shed open for tasting

Following the shed dinner and with the release of the 2008 Vintage reds we decided to open a few bottles of the precious drop and open the Shed doors to let friendly folk inside for a taste of what we do. Nathan and I cleared a space between the barrels and set up an area dedicated to the "cellar door". My grandfather's old couch was carried into the shed and parked alongside my grandmother's old lamp. A barrel was stood on its end and a glass top was whacked on top. Six stools (made from old barrels) were scattered around it. A bar made from some old jarrah slabs was placed on top of a couple of other old barrels and we were open for business.

Brenda made a few flyers with the details printed on them. Where to find us (as we are a bit off the map) and what times we were

planning to be open for the 2½-week period. Brenda, Nathan and I raced around the Barossa and dropped flyers off at hotels, wineries, visitor's centres etc to help spread the word. *"The Dutschke Shed is open for a limited time only. Come meet the winemaker and try the wines".*

The experience was extremely successful. 90%+ of folk who came to the Shed for a look and a taste were referrals from other wineries and businesses in the area. 90%+ of the friendly folk who called in joined The Shed mailing list. We met so many wonderful people during the 2-week stint and we understand many who called in enjoyed their experience also. Such a terrific time was had, so we plan to do it again in 2011. This time we plan to have the Shed open from the 3rd week in May until the June long weekend and again in October. Remember we will also continue to open the doors and a few bottles by appointment during the year.



One of the many barrels signed by our cellar door visitors!

Message on a bottle

Often while Nathan and I are packing orders or topping barrels we share a great exchange of ideas. One such idea that Nathan 'Smarty Pants' Schultz came up with was to put a handwritten message on a sticker and put it on about 20 bottles of Oscar Semmler in random boxes. On the sticker was a message asking to get in touch with us as we'd love to hear where this bottle ended up and what occasion it was opened. As the Oscar Semmler is sold in various parts of the world it is a mystery where and when one of these bottles would be opened. Our first recipient of the Oscar with a message was David Weatherill from Bundoora in Victoria...

My family and I enjoyed the bottle of the wine noted above for Christmas Lunch yesterday. I had purchased it at Dan Murphy's Wine Cellars in Preston, Victoria. I read your note on the bottle and will try to provide the feedback as requested. My wife and I, sister and her husband are all over 65 years and our daughter and husband are over 30 years. I made a decision to purchase the bottle of wine following a recommendation from Dan Murphy's Wine Cellars and I am glad that we did. It did compliment our lunch. Bundoora is a northern suburb of Melbourne. I was after a couple of different red wines, not the normal ones from the bigger wineries. I will in the future purchase more of this vintage providing it is still available. I am a retired school principal, university lecturer and my wife is a retired school teacher.

Thanks for getting in touch David!

2010 Cab Mac. Cab Mac is Back!

Way back in 1983-1984 I worked at Woorinen Wine Estate (Mid-Murray Co-op) near Swan Hill Victoria as assistant winemaker alongside Neil Jericho (these days the general manager at Taylors in Clare Valley). During the 1984 Vintage a couple of enthusiastic and innovative winemakers, Stephen Hickinbotham and Nigel Sneyd joined us at Woorinen to work on a project wine called Cab Mac. Cab Mac is an abbreviation for Carbonic Maceration, a natural ferment that occurs inside of the grape berry

when left attached to the grape stalk after being harvested. It's a technique used by many frog winemakers in the region of Beaujolais France. Carbonic Maceration creates flavours similar to the flavours of cherries and strawberries and develops soft mouth-filling characters allowing a wine to be consumed as a younger red wine. Stephen Hickinbotham had studied in France and felt that there was an opportunity to introduce this simple technique to Australian red winemaking to produce a light to medium bodied fruit driven red wine. A great wine to introduce the white wine drinker to red wines! It worked extremely well! He was somewhat of a pioneer!

At the start of the 1984 Vintage Nigel and I drove into Swan Hill to do some shopping at the local supermarket. Nigel was shopping for small foam eskies (these were to fill with dry ice and place in the bottom of the grape picking bins for Cab Mac). My shopping cart was full of V8 fruit juice. I was working on another project producing a Botrytis Sweet White wine from Semillon and Riesling grapes inoculated with botrytis spores. The V8 juice was used to produce agar for agar plates to grow the Botrytis spores. We laughed as we walked back to the car with our purchases. We wondered who might have been watching us, thinking that the local folk would think that we were on to something. Maybe they too should look at investing in V8 juice and foam eskies. The next week we were back buying more. We were certain there would have been many questions asked about what these 2 young fellas were up to.

Back to the Cab Mac story:

Shiraz, Grenache and Cabernet grapes were hand harvested into 500 kg picking bins lined with a thick plastic bag. In the bottom of the bin was a foam esky containing dry ice used to expel the oxygen in the bin. Once the bin was full of grapes the bag was sealed and the bin loaded onto the truck to bring back to the winery. The bins were unloaded and left inside of the shed for around 2 weeks before being crushed and transferred to the fermenter for the conventional fermentation. At the time of crushing the grapes were fizzy to taste, contained around 2% alcohol and an aroma of cherry like characters filled the air. 6 weeks later this wine was bottled and very soon after appeared on the bottle shop shelves.

Hickinbotham Cab Mac was the wine talk of Melbourne in the early 80's. The wine created great interest. Other than Rose there was no red wine that could be enjoyed only 6 weeks after Vintage. Mitchelton winery in the Goulburn Valley, Victoria took over the "Cab Mac" brand after a couple of years and just by chance I became winemaker at Mitchelton in 1987. This time the shopping carts at the supermarkets in Seymour and Nagambie were being filled with foam eskies. So there were more frowned looks and eyebrows raised throughout Victoria. The folk of Nagambie and Seymour were beginning to ask questions. "Maybe these guys are on to something?" they would ask. We were! Mitchelton built the Cab Mac brand to something quite substantial, but over the years the brand disappeared.

Nathan and I were talking in the shed last year about different styles of wine and I told him the story of Cab Mac and my experience with the product and the folk I worked with to make the wine. Now after being absent from the bottle shops since the mid 1990's and with the current demand for lighter easier drinking styles of red wine we decided to bring the Cab Mac back, using the same techniques I learned from both Stephen Hickinbotham and Don Lewis at Mitchelton twenty plus years ago. We have received wonderful press for this wine with some of the wine writers having remembered writing stories on this wine some time ago. Here is some of what they have said:

Philip White The Independent Weekly

Cab Mac 2010 is a perfect sunshine slurp for spring weather... an easy 92 points.'

Max Allen Weekend Australian

'Dutschke's 2010 Cab Mac Shiraz is a glorious purple wine bursting with black cherry fruit'

Campbell Mattinson/Gary Walsh

It's soft and silky in the mouth with plenty of juicy berry flavour and excellent depth of fruit. You'd be through half a bottle in no time flat.

Tyson Stelzer

'The beginning of a new and exciting alternative direction for Barossa Shiraz. More please! 92 pts'

Dutschke Mailbox

Dear Wayne

I just wanted to let you know the wine arrived safely today. I'd also like to thank you for your incredible generosity, in time, enthusiasm and wine, on our recent visit. We really enjoyed our visit with you, and Frances absolutely loves your book! Tyson was right about your 08s – they're the best I've tasted (although a recent 01 Oscar was pretty damn good mind you!!!)

Regards and thanks again

Gerard

G'day Wayne, Brenda, kids and crew

Long time no talk, I hope Xmas went well for you guys. This is just a quick note letting you know we opened an '02 Single Barrel last night and it was bloody beautiful. We're not drinking as much wine as we used to and so it's a real pleasure that when we do pull a cork we get to drink such a fantastic wine.

Trevor

Wayne, you will be pleased to know that on Monday Jim and I had another long day on the water (8.30 to 6.30pm), but ended up with 3 big snapper and 4 ruggers for our efforts. Sorry Wayne too, if I caused you any anxiety over the trip we took on the Saturday. It was a bit rougher than usual and I always forget that my guests aren't always used to a big sea in a small boat. I trust that this will not put you off from fishing with me again in the future. Also, we must compliment you on your great wines again. I think it's ruined Jim from wanting to drink any of the usual shack quality reds which he brings. You are both really doing a great job in making and marketing a terrific range of wines. Well done.

Geoff

Hi Wayne,

I'm just one of those Wine lovers who loves a good wine at the end of a day, sitting out on the porch soaking up the winter or summer sunshine watching the natives come to feed on new growth. I imagine I would not be the first to congratulate you and your team (obviously) on this brilliant "Sun Dried Shiraz" I cannot get enough I will normally buy a Wine of an unusual type or Label as I like to experience something different in tastes. I sure hit a top tippie with this one. Do hope life and the years ahead treat you well, and please, you and the team keep experimenting. Kindest Regards

Christine

Latest reviews...

2008 Dutschke Oscar Semmler Shiraz

2008 represents the finest set of reds to emerge from Wayne Dutschke's infamous Lyndoch shed. Under 15% alcohol there is monumental power and inky concentration here, but at the same time balance, textural line and driving persistence. **96 pts – Tyson Stelzer, Wine 100**

2008 Dutschke GHR Neighbors Shiraz

Excellent crimson-purple; an opulent bouquet is matched by an equally opulent palate with blackberry, prune, dark chocolate and licorice flavours, the tannins in balance. **94 points – James Halliday Wine Companion 2011**

An outstanding vintage for the blend of Dutschke's neighbours, this is a wine with powerful density of liquorice blackberry, blueberry and dark plum. There's a dried flower lift to the bouquet while the palate shows oak a little disjointed from the fruit, but all it needs is time. **94 points – Tyson Stelzer, Wine 100**

There are sweet, ripe concentrated fruit flavours balanced by the judicious use of oak. This is rich, full flavoured red with the sort of tannin structure that you know will have the wine drinking superbly for a while yet. This is seriously good wine, especially at this price.

GCM Drink, July/August 2010

2008 Dutschke St Jakobi Shiraz

Takes the aromas and flavours of GHR to another level, although one wonders whether the alcohol was dialed by the heatwave rather than viticulturist Ken Semmler or winemaker Wayne Dutschke. That said, the full-bodied wine has sufficient intrinsic power to largely carry the alcohol. **94 points – James Halliday Wine Companion**

Rich, generous, smooth on the tongue and powerful through the finish, it's a full throttled Barossan red. It tastes of port-like blackberry, chocolate, fresh cedarwood and toast. It's powerful, warm and polished. **94 points – The Big Red Wine Book 2010/2011**

2008 is Dutschke's finest vintage yet, and St Jaks is again one of the highlights. Such is the concentration of plum and stewed rhubarb fruit that it holds its 15.3% alcohol without ever looking hot, syrupy or dried out. A wine of profound concentration, roundness and supple tannin texture. **95 pts – Tyson Stelzer, Wine 100**

Dutschke The 22 Year Old Tawny

With some components more than 30 years old, this is a wine that seamlessly balances fresh, vital, young fruit with the richness of layered rancio, burnt nut and dark chocolate complexity. **94 pts – Tyson Stelzer, Wine 100**

Old Codger Tawny Port

This is one of the best tawnies on the sub-\$20 shelf this year. It's fresh and lively with red fruits, nutty and toasty complexity and pronounced coconut oak on the finish. It has the best length and concentration of the tawnies at this price. **90 pts – Tyson Stelzer, Wine 100**

2008 Dutschke WillowBend Shiraz Cabernet Merlot

One of the most concentrated vintages for WillowBend yet, this is a very well balanced and seamlessly blended wine. It's inky and dense with black fruits, liquorice and mixed spice, but it's fresh, lively and in no way syrupy. **93 pts – Tyson Stelzer, Wine 100**

This is jam packed with gorgeous fruit and oak flavor. Blackberry jam, raspberries, tar, earth and coffee beans. Creamy oak slides over the top and wraps it all into a delicious package. **92 points – The Big Red Wine Book 2010/2011**

It never ceases to amaze us the kindness and support we receive and the friendships we make in and out of The Shed.

It is invaluable to us. It is priceless. And we are forever humbled by it. Thanks once again for drinking and sharing the precious drop over the years and being our Dutschke Wines ambassadors! Wishing you and yours a very Merry Christmas and all the very best in 2011.

Cheers! Wayne, Brenda, Sami, Jackson and 'Smarty Pants' Nathan.

Wayne Brenda Sami JACKSON NATHAN



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