

Newsletter

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

Greetings everyone!

We trust that life is treating you well!

Here we are again! It's been all hands on deck for the past few months with Vintage, a Shed Dinner and visiting guests' during our 3 week stint with The Shed open for tastings. So in between our guest's visits I thought I'd sneak down to the office and write a few words and share with you a little of what's been happening here on the hill and spread the word about the release of our new wines.

It hasn't only been all hands on deck up here but it has also been many hands on deck. Foreign hands! It's been a US invasion here at Dutschke. Trevor our good friend from the US was back again after being with us in 2011. Having picked up some more of Oregon's winemaking secrets and knowing his way around our shed, it was great to welcome him back to squash grapes with us again. Brenda's Californian nephew Samuel popped in here last September for a visit after a stint teaching English in South Korea and stayed with us long enough to get his hands and feet dirty with 2012 grape juice. It was terrific to have Samuel here! Sami and Jackson just loved having him do the school run and he was fantastic to have around the house and The Shed. Coming to us not knowing a lot about what goes on in a small winery, in no time at all Samuel became an expert at stickering bottles for export and a master of the art of red pump overs.

Having 4 fellows (Nathan, Trev, Samuel and I) here for the Vintage instead of the usual 3 made it much more civilised. We were spoilt. It was almost office hours for the speedy and short 4 week crush. Then to top it all off, as if there wasn't enough American blood on site we recruited another. Jen, our new friendly American lass joined us after the Vintage dust had settled and hit the ground running. There were Dutschke labels to be printed, a big event in The Shed to prepare for and many other tasks in the office that Brenda handballed her way, and so far nothing has been too tough for her. Jen brings with her a background in label design and printing having spent the last seven years working for a local label printing outfit helping neighbouring winemakers get their wine labels onto bottles.

Having had just recovered and briefly catching our breath after this year's Vintage, Nathan, Trevor and I were flat out racking wines to and from barrels as all wines ticked through primary and secondary ferments like clock-work. Once wines were all tucked away and put to bed it was preparation time for the "night of nights". The Glitz and Glamour came to The Shed on May 19th for "A Night of the Oscars."

So here's a run-down on what's been happening.



Trevor, Nathan, Wayne and Samuel donning their 2012 Vintage High Vis Hawaiian Shirts

Vintage 2012

I think the word is already out. You may have already heard that the Vintage of 2012 was a beauty! Many Barossa winemakers have been quick off the mark spreading the wonderful news of the fantastic summer and autumn weather we've had this year and the wonderful 2012 wines that resulted. Rains during winter and spring last year were a little above average and spaced evenly apart to help keep the hillsides green for longer and to keep our beloved grape vines happy during the growing season. Many thought that we may have found heavier crops in the vineyard because of this. This was not to be the case. Some crops of 2012 were the lightest in many years.

January was a typical one for us with average temperature and rainfall. There was nothing different to what we'd normally be faced with except fewer than normal days above 36°C (only 9 days above 36°C). February too was warm, but only 4 hot days above 36°C degrees. Most days had maximums in the high 20s. Rainfall for February was 17mm. That's normal too, with the highest rainfall on any one day being 7mm on the 5th.

Harvest started for us on the 20th of February, a month earlier than last year. (Last year's harvest kicked off on the 18th of March). We were off to a flying start this year though. The 20th of February was a busy one for us. We crushed Peter & Sharon Gilsmore's Shiraz, Robert and Nanette Staker's Shiraz - both for our GHR Shiraz - and the first parcel for St. Jaks all on that same day. Day one of Vintage saw 20% of our grape intake for the year. By the end of the first week, we had crushed almost half of this year's grapes.

First pick on the St. Jaks block was almost 15 Baume so our second pick wasn't going to be far behind. It wasn't. Only 3 days separated the

first and second picks across the block this year where it could be up to 7-14 days in other years. Both parcels are very deep red black in colour and loaded with flavour.

March temperature was a little lower than normal with 2 rain events, one of 15mm on the 1st and 18mm on the 15th. As the first rain was falling I was a little concerned that we could see a similar weather pattern to last year. We didn't! The 15mm was followed by beautiful warm windy days that really worked in our favour. There was just enough rain for the vines to have a bit of a drink and give us a bit of breathing space in the winery. There was no need to run juice off ferments early and no rush to harvest more grapes, as the vines had taken up that bit of moisture and held the grape sugars where they were, giving us time to finish off the ferments at a leisurely pace before the next parcels of fruit were ready to come in. Our last crush of red fruit for table wine was a small parcel of Cabernet on the 13th of March. Then a week later (20th March) we finished crushing with our Tokay and something new for us, a parcel of Madeira clone Semillon. Both of course to be fortified and tucked away in barrels for many years.

Although Vintage was over quite quickly for us we still found time to play and do a couple of different things. One already mentioned was making a Madeira Semillon from old vines on the Semmler Brothers property. We're not sure how old these vines are but they were already in the ground when Oscar and his brothers bought the farm back in the 1950s. They are wonderful old gnarly things! We also had time to do a small quantity of Carbonic Maceration and extended (1 month) fermentation/maceration Shiraz. This parcel of wine will be used to either tweak some blends or to maybe even bottle on its own depending on how it finishes up. So far this wine looks and tastes wonderful and has been put to some good oak for maturation. It'll be one we'll watch with great interest.



A Night of the Oscars

Winter has settled in and I sit here in the warm office listening to and watching the rain come down. It's terrific to have the rain and that it held off until after our annual dinner, this year's theme being 'A Night of the Oscars' to commemorate the Oscar Semmler Shiraz. And what a night it was! 100 people walked the red carpet into The Shed amongst the twinkling barrels and tanks, all looking their movie-star best. The 'paparazzi' was there in great form in the disguise of the brilliant Dragan Radocag recording the night for us. Drinking the Dutschke 2011 Giltz Sparkling Chardonnay out of old-fashioned champagne saucers – some added a bit of Glamour to their bubbles with the Sun Dried Shiraz – along with

some wonderful canapés was a great start to the night. Stuart Oldfield of Handmade Catering once again provided us with delicious platters of food to accompany the line-up of museum vintages of the Oscar Semmler Shiraz. Our MC and dear friend Robin Roenfeldt kept the night rolling with his anecdotes and introductions. We were entertained by two very talented musicians - pianist (and Sami's piano teacher) Joshua Mollart and mezzo-soprano Britt Chatburn. Sami even had her first gig which took place at the beginning of the night, playing Ode to Joy to the adoring crowd. Oscar's daughter (and Wayne's Mum!) shared stories about her father, what made him tick and filling

in many gaps in the history of Oscar Semmler. Awards were given in true Oscar style for The Longest Dutschke Devotee, Most Distance Travelled to a Dutschke Dinner, Most Likely to Make a Speech at a Dutschke Dinner and Best Performance at a Dutschke Dinner along with a few others. Some have sent us emails saying we have now set the bar really high! Now that we've caught our breath, we have decided next year's event (11th of May 2013) we are doing the total opposite. Just show up in your warmest boots and winter woollies. That's the only clue we're giving right now, you'll just have to stay tuned until next time...

It's A Small World After All...

We always love receiving emails from those who enjoy our wine, especially when there is a great story to go along with it. In February this year we received the following email from Roland Freund from Pennsylvania, USA...

This evening we went to our favourite eating house – the Boiling Springs Tavern, 3 miles from our home near Carlisle, Pennsylvania. I was amazed to see on the wine list Dutschke "Oscar Semmler" Shiraz. So I decided to find out more about it. But first I did a Google and discovered who this Dutschke is.

I attended St Jakobi school in 1951 and was in Grade 7. Oscar Semmler's daughter Pam was in Grade 6, and son Ken was in Grade 1. Cows grazed the paddock to the east of the church. I boarded with the Krieg brothers across the road from the Semmlers.

So my contacts were pretty close to the origins of the Dutschke Shiraz.

Needless to say we were amazed at this email! Roland Freund boarded at Wally Kriegs house (some of Wally's fruit is used in our GHR Shiraz) across from Oscar Semmler's house and the St. Jakobi vineyard in 1951 to attend St. Jakobi school while his parents were in Papua New Guinea as missionaries. He migrated to the USA in 1976 after working as an Agricultural Officer in PNG with his wife. Here is a photo of the 1951 St. Jakobi school students- Roland is the one to the left of the snowman -along with Roland's comments about the photo...

The picture brings back memories. That was probably the most exciting day for all students at the school that year. Some flurries of snow could be seen out of the window in the afternoon of the previous day, but Dora Doecke would not let us out to watch it. Fortunately, the next morning some kind folk organized cars to take us up in the hills, so we got to see our first snow.



July 20th 1951

Miss Doecke with St Jakobi school children making a Snow Man near Pewsby Vale. Roland Freund is the chap to the left of the snowman.

What's new at Dutschke

Here's what we have in bottle for you this year!

Available June 2012.

2011 "Glitz" Sparkling Chardonnay – 100 x 6pks only

We thought with this year's somewhat formal Shed dinner being "A Night of the Oscars" we needed to start with some sparkling wine. Whose better to use but our own. So for the first time we've made some bubbles! White bubbles! While other Barossa winemakers produce sparkling red we've done a white. Some of last year's Chardonnay was still sitting in tank when we came up with the idea. So the remaining 2500 litres (250 dozen) was turned to a Sparkling wine using the traditional "ferment in the bottle" process used in Champagne. The plan is to disgorge (remove the yeast to clarify the wine) 100 x 6packs each year for the next 5 years. So each year we will release the same wine with another 12 months of maturation on yeast and watch how this wine develops. It's the time on the yeast lees (sediment) in the bottle where all the flavour comes from. This is why Coopers Ale tastes so good! So far it's been of great interest even with some visiting French Champagne winemakers taking a bottle home to show their mates. Don't be afraid to add a few drops of Sun Dried Shiraz to add some "Glamour." This is something we did at 'A Night of the Oscars'

2010 WillowBend

Sorry to all those out there who enjoy WillowBend. For the first time ever we don't have a WillowBend blend. Our apologies! The 2010 Vintage was smaller than normal and we made a decision to crush the small quantity of Cabernet from the St Jaks vineyard onto a Shiraz ferment. So good was this wine that we bottled it separately under our new Jackson label. This unfortunately left no Cabernet for our WillowBend. Don't worry! All going well, we'll be releasing our 2011 Shiraz Cabernet Merlot blend in Sept/Oct this year. We'll give you a "hoy" when it's ready.

2010 GHR (Gods Hill Road) Neighbours Shiraz – 94 pts, Wine Taste Weekly (Tyson Stelzer)

Our GHR Shiraz is a very popular drink. Some may have seen a bit of the 2010 vintage trickle into the Melbourne and Adelaide markets over the last few weeks. As the 2009 ran out we snuck some out a little earlier than normal to "keep the ball" rolling. The mix of the three wonderful and contrasting "Gods Hill Road" Shiraz blocks seems to work well. 2010 GHR is probably a little more delicate than 2009 but still shows mouth-filling softness and depth. The wine is still full and round with soft ripe plummy and spicy fruit flavours and soft tannins. GHR Shiraz as always has been aged in French and American oak hogsheads for 18 months.

2010 St. Jakobi Single Vineyard Shiraz – 95 pts - Tyson Stelzer, Wine Taste Weekly

Our beloved Shiraz grapes that grow on the 32 rows of vines planted in 1975 on the old family vineyard are the key to producing this wine. Our standard practice of aging in both French (87%) and American (13%) oak hogsheads gives the

2010 St Jak's a soft mouth-filling character of spicy oak flavours that support the generous range of red berry fruit characters and soft drying tannins. It is a wine that has elegance, structure and everything else required for further cellaring.

2010 Jackson Cabernet Sauvignon Shiraz – 95 pts – Tyson Stelzer, Wine Taste Weekly

It's about time we had a wine named after our little fella Jackson. We've just been waiting for the right wine! Of course young Jackson is very understanding and has too preoccupied with his dinosaur obsession to have been bothered about the wait. 2010 was a wonderful vintage for the flavours of our 78 Block Cabernet Sauvignon, but unfortunately the yields were low. Having just run some juice off a fermenting parcel of Shiraz to make some port, we decided to crush the Cabernet into the fermenter on top of the Shiraz skins that remained. Our first co-ferment of Cabernet and Shiraz done here at The Shed resulted in our first Jackson Cabernet Shiraz.

This wine is deep in colour and full of flavour but remarkably soft. Cabernet notes of black currant cassis like characters marry well with the plums and chocolate flavours of the Shiraz. Fermenting these 2 varieties together works a treat and then aging in oak ties it altogether. Cabernet and Shiraz go together beautifully. It's no wonder the winemakers of Australia have been doing it for years. It's just taken a little while for some winemakers to catch on to the idea. Now that we have we'll have to do it again! Great stuff! We trust you'll enjoy it!

2010 Oscar Semmler Single Vineyard Shiraz – 95 pts – Tyson Stelzer, Wine Taste Weekly

Release September 2012

2010 Oscar is the pick of our crop. The best 10 barrels from the 75 Block of Shiraz on the St. Jakobi vineyard are blended together to give us a full-bodied wine with rich fruit intensity and integrated oak tannin, while still maintaining balance and elegance. 9 French oak hogsheads and 1 American oak hogshead were selected for this wine. The Shiraz components from the 3 individual picks across the 75 Block were aged independently in these barrels for 22 months before blending together. The 2010 Oscar is a wine that will easily be enjoyed as a younger wine, but can also benefit greatly from medium term cellaring (A great wine to age 8-10 years).

Although some of you have tried the 2010 Oscar at "A Night of the Oscars" Shed dinner and the feedback we've received has been wonderful, we've decided to do a later release on this one. We still have a few cases of the 2009 Oscar to chip through and the 2010 will certainly benefit from resting another few months in bottle before letting it go.

2009 Single Barrel Cabernet Pressings – 96 pts – Tyson Stelzer, Wine Taste Weekly

In October last year we released our 2009 Single Barrel Cabernet Sauvignon. This was our first Single Barrel Cabernet. All other Single Barrel wines before had been Shiraz. This "stand out" barrel from the Vintage, was our one lone barrel of Cabernet Pressings that hid behind the many barrels of Shiraz in the shed. Cabernet Sauvignon is not often known to be the stand out variety of the Barossa Vintage, but 2009 conditions gave us varietal Cabernet characters we would love to see every year. The more we play with this variety the more we enjoy the flavours and structure it

can give. In 2009 while pressing the Cabernet the decision was made to keep the pressings separate from the free run wine as the free run carried enough tannin to stand alone quite comfortably. Having all been basket pressed, the lone barrel of Cabernet Pressings that resulted is rich, rounded and mouth-filling, finishing with big but soft tannin. We still have a few bottles of this wine in stock if you're keen. Wonderful stuff!

Old Codger Tawny Port

Old Codger Tawny Port is a blend of wines from both Langhorne Creek and the Barossa Valley and has an average age of 8 years. The port shows great complexity and has much rancio butterscotch like flavours, a result of blending my older fortifieds with the younger fresher components. Blending using a Solera system gives consistency to the style and quality from year to year. A wonderful combination of flavours!

The Tawny 22 year old Tawny Port

Only 2 barrels of our 22-year-old Tawny are taken each year from the horse shed to put to bottle. A Solera system is used in blending this wonderful drop. It's how we keep the quality and style consistent. The old barrels are topped with some more fabulous old stuff after taking out what we need for bottling. This gives us the rich, rancio, butterscotch flavours, warm alcohol and fantastic length of flavour year after year.

The Muscat

In order to keep the quality consistent I've bottled only a few hundred litres of this one too. Even though we're building stock of good old Red Muscat since finding some precious old vines just down Gods Hill Road, we need to use it sparingly, so we have plenty more for the future. Rich, raisined and luscious! Really great stuff!

The Tokay

Having only 1 row of Tokay remaining in the vineyard means the volume of Tokay is always limited. These Tokay vines grow on cousin Jeff's side of the road, so the deal is that he gets a barrel of Tokay back each year for his shed. Most years we are able to produce around 2 to 3 barrels from this one row. Some years it's more, some years a bit less. As you can imagine it doesn't leave us huge volumes to play with, but each year we are still able to put enough to bottle to share with those who enjoy it. The Tokay is a rich, luscious and flavoursome wine. It has an average age of 9 years and is fabulous stuff!

Sun Dried Shiraz

Sun Dried Shiraz is a unique and concentrated liqueur Shiraz and has always created plenty of interest. It is thick and viscous and has characters of black currant, liquorice, and plums. (Some even say that they can taste sun dried tomatoes). It's a wine with plenty of warm alcohol, sweetness and lively fruit at the finish.

We are blessed to have a precious patch of dirt that provides us with grapes that we can squash to give us wines of deep colour and full flavours. It's important for us to maintain our business to a size that allows us to keep control, produce the best wines possible and enjoy the whole experience. We like to do a few new things along the way and it's also great to be "hands on" and to make sure that we come home at the end of the day with Purple Hands.

Thank you for your support and interest in what we do here up here on the hill. And thanks very much again to those who have supported us over the years. It's great to enjoy the precious drop with wonderful people.

Keep well and we look forward to hearing from you soon.

Cheers!

Wayne, Brenda, Sami and Jackson

Stories from the "Block"

Whenever we go back to California to visit my family, I'm often asking Wayne if we could move to the suburbs back here in Australia. The street I grew up on was the envy of the neighbourhood when I was young, and still is today because of the great people that live on Elmsford Place. Wendy Block is a terrific lady who lives across the street from my Mom and teaches the 4th and 5th grade kids at a local primary school. One day during class she shared our book "My Dad Has Purple Hands!" with the students and they loved it so much they decided to make a class project entitled "My Relative is Special!". Each student wrote a story in the same prose as our book and she sent us a final copy. So I thought I would share a few of these stories with you. They are fantastic, and we hope you enjoy them! Thanks "Mrs. Block" and all of your students for sharing this with us!



My dad is a professor and I think that's fine
 Because what he does is totally divine
 He drives for an hour
 But his car has lots of horsepower
 He teaches and talks
 But at the same time he walks
 When he comes home he takes a nap because he's
 lazy
 And when dinner's ready mom says "upsy-
 daisy"



My sister loves to swim
 I hope she doesn't grow a fin!
 Although she is blue
 I still think she is really cool.
 All her swim gear is neatly stored
 but all I get is just to be bored!
 I throw her the diving sticks
 and she goes down and takes a pick.
 And the story of my sister who's blue
 All I have to say is that I LOVE YOU!

Trisha
 Perambara@11



My little brother is so interesting.
 Because he secretly likes to sing.
 His favorite color is blue.
 And I really like that color too.
 He plays tennis just like me.
 It seems fun to him, I see.
 He does art.
 And he thinks I'm smart.
 We both like animals
 And we are really great pals

December
 2011 Henr

DUTSCHKE

BAROSSA VALLEY

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