

# Newsletter

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

## Greetings!

### We hope all is going well for you!

Here we are again with a few words from The Shed.

The idea is to try and keep this newsletter short and sweet so we can get this out to you as soon as possible, as we're running a little behind schedule. Our June newsletter has become a July newsletter. I'm sure we're not alone, but life seems to be getting busier and time just disappears too quickly. I had better get a start on this newsletter before our end of year newsletter is due.

So here are a few words on what's been happening here on the Hill.

### Vintage 2013

First crush for 2013 was on the 3rd February and the last grapes through the crusher were on the 13th March. All looked to be pretty normal, but had we stuck to our regular pattern of crushing only reds and those grapes suited to fortifying, vintage could have been over in just a couple of weeks.

Vintage 2013 kicked into gear here at Dutschke with us crushing a small load of Chardonnay from the 86 Block on the St. Jakobi vineyard. Having made a bit of Chardonnay from this block in 2011, (so that we'd have a white wine of our own on the table for the annual Shed dinner), we thought we should make another, as the 2011 had all gone. The smell of white juice fermenting entertained us for almost a couple of weeks, as we didn't see any red grapes come into the winery for another 10 days.

This year we had nephew Eli help with the squashing of grapes and pumping over of ferments. And our good friend Trevor from the US came back for his 3rd Vintage. Having stepped off the plane on the 12th February, Trev



*Wayne and Nathan enjoying some much needed relaxation, glass of Glitz in hand.*

stepped right into the thick of it with crushing the first pick of the 75 Block Shiraz on the 13th. Now the red vintage was off to a flying start with all red grapes ripening together. 80% of our intake was crushed and ticking away in fermenters within 2 weeks. We thought we'd be packing up the picking bins and the crusher in record time, but then for some strange reason the ripening slowed down, with our fortifieds and a parcel of Cabernet only being harvested later in March. We appreciated the break! It gave us a bit of breathing space to press the earlier reds and put them to barrel before finishing off the crush with the last parcels of fruit.

The extremely dry spring/summer of 2012/13 (only 77mm of rain fell during Oct-March) led to the crops being a little down on the average yields on the St. Jakobi paddock, as was the case right across the Valley. As you'd expect with that came some wonderful colour, flavour and of course some jolly nice reds. Harvest conditions were spot on, with mild temperatures and no significant rain to upset things.

2013 is a great year for Shiraz, Cabernet and Merlot, a tremendous follow up to marvellous 2012 Vintage and just what you'd typically expect from the Barossa!

## What's news at Dutschke?

### Foody and the Winemaker

In early November last year The Shed was transformed into a movie set for the filming of "Foody & the Winemaker", a series on wine and food regions of Australia. Eight wineries had been chosen for the Barossa episode and the Dutschke winery was one of them.

Within hours of disembarking from a return flight from Germany I was in The Shed in front of the bright lights and camera tasting through wines and having a chat with host Lisa Perrotti-Brown. (Please excuse my bloodshot eyes and vagueness when you get to see the show).

Lisa spends her days as editor-in-chief for Robert Parker's The Wine Advocate. She was in the neighbourhood not only for the filming of the TV show but also to visit wineries and review wines for the Australian Wine release for The Advocate publication.

We received a sneak preview of our performance from the film crew and understand why Lisa was chosen for the series. She not only knows what to say about wines but is a natural in front of the camera. I could have done with a bit of coaching before my face hit the screen.

Let's hope our filming buddies are experts at the editing table.

Whatever happens I'm sure you'll enjoy the show when it finally comes to a screen near you. We'll keep you posted.

## What's news at Dutschke? Cont'd

### Baron von Dutschke

Back in 2010 I received a call from Stephen Henschke asking if I would be free to accept the gong for 2010 Barossa Valley Winemaker of the Year. Wow! What a great thrill that was!

Well this year he phoned me again and since the last call was in 2010 I had a feeling that this call was also for something pretty special (he doesn't call me very often). Unfortunately Stephen hadn't phoned to offer me a job, but better than that. He called to tell me that I had been selected by a very special committee to become a Baron of Barossa, an honour bestowed to a person who has made significant contributions to the Barossa Valley. So I in suit and tie and the Mrs. in her best frock, together with Mum, Dad, Nathan and Trevor from Oregon, went to the gala dinner where I was to be inducted. It was a grand affair, where not only was I crowned. Jane Ferrari from Yalumba and the Honourable Kevin Scarce (Governor of South Australia) both had received the same call from Stephen and were crowned as well. As I walked onto the stage to accept this honour I was still scratching my head (had to stop when they put the crown on) wondering why I received this call and what the next call from Mr Henschke will bring. It is very humbling but such a great thrill to be part of this team.



*At the induction of the new Barons of Barossa were Mark McNamara, Louisa Rose, Jane Ferrari, Mal Whyatt, Kevin Scarce, Bob McLean, Wayne Dutschke, Colin Glaetzer, Stephen Henschke and Aaron Penley.*

### We lose our girlie. Jen has found her calling and decided to shoot through.

We all know the tale of Goldilocks and the Three Bears: this porridge is too hot, this porridge is too cold, and this porridge is just right. Well this brunette has lived in the Valley for almost 10 years, and I have only tasted two bowls of porridge! And both were just right! But instead of porridge, I've had the pleasure to work for two wonderful companies located in the heart of the Barossa. CCL Labels, where I developed a passion for brands, and for Dutschke Wines, where I learned there was more to a bottle of wine than its label - there is a story and it's teller, and it's what's inside both the bottle and the maker that really counts.

When I was first introduced to the team, and to yourselves, I asked you to share your stories with me of how you got to know Dutschke Wines. Then I met you at our Annual Cellar Door and at our Shed Dinners or for a private tasting or two. I then learned why you love Dutschke Wines - it is the experience of everything being just right that keeps you coming back.

You may also remember that I talked a lot about food! Well, nothing's really changed, except I am going to try that third bowl of porridge, and venture back to where this all began. When I was in my last year of University, I met a boy from the Barossa. That was a long time ago... but it's never too late for learning- so I am going back to school- this time to hopefully find what feels right! Instead of pouring wine, I'm going to put my excellent talking skills to good use! Lots of chats over warm cups of tea, with hopefully a Granny or two who may need my help. Home and Community Care is the course, and I really hope to give back to the community and make a real difference to those who need it the most.

No doubt there will be a few more bowls of porridge from here to retirement, but one thing I know is that I will be back, as once you are part of the Dutschke Wines family, you will always be a part of something very special. Thank you for sharing your stories and your time with me, and of course a few glasses of great wine! Wayne, Brenda and Nathan - thanks for teaching me all that you know, but I have one last question for you... how do I get on that list for the next Shed Dinner? All kidding aside, I do hope to see all of you really soon- the story hasn't ended, it's really just begun. Cheers, Jen

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

### 2013 86 Block Chardonnay

The recipe we used to produce our Chardonnay in 2011 seemed to work well, so we've produced the 2013 using the same steps. Chardonnay grapes were harvested on the greener side of ripe (around 12 Baume) from the 86 Block on the St. Jakobi vineyard. Only the crisp free run juice was used to produce this wine. 20% was barrel fermented for only 1 month in new French oak hogsheads and 100% of this Chardonnay went through malo-lactic fermentation, a secondary ferment that gives the wine a touch of softness, a bit of creaminess and overall adds to the complexity. This 2013 Chardonnay is bound to follow the same path as our 2011. It'll age in the bottle beautifully, filling out and becoming a little richer over the next few years.

### 2011 "Glitz" Sparkling Chardonnay (Disgorged May 2013)

Following on from last year's release of The Glitz, we've disgorged another few cases. It's the same 2011 bubbly with another 12 months of maturation on yeast. Disgorged in May 2013, The Glitz is similar in zest and fizz to last year's release, but shows a little more toastiness and yeastiness. You'll find its jolly good stuff!



### **2011 WillowBend Shiraz Cabernet Merlot**

The 2011 Shiraz Cabernet Merlot was bottled in August last year and snuck out of The Shed soon after, as there wasn't any left in the cupboard. We didn't have a 2010 WillowBend and there was the need to satisfy a few thirsty folk. Blend proportions are 55% Shiraz/35% Cabernet/10% Merlot giving a full flavoured wine with soft sweet fruit and fine oak tannin support. Another jolly good drop!

### **2011 80 Block Merlot**

Every vintage we're faced with a few challenges and those faced during the 2011 Vintage led to some great things. Having made the decision not to harvest some Shiraz due to signs of mould, I raced up and down rows of other grape varieties that grow on the St. Jakobi vineyard to check on their welfare. I took a bite into the thick skinned Merlot grapes and was knocked over by the wonderfully intense flavour, so made an instant call to pick the lot straight away. The lovely black/blue berry fruit character that I found in the fruit has made it all the way through into the wine and the time in oak has helped this wine become mouth filling, round and gives great structure (something you don't always see in some other Merlots). We didn't wake up one morning thinking we needed to make a straight Merlot, but we're mighty glad that we did. This one's a beauty! The reception so far has been wonderful! 80 Block Merlot could become a regular in our line up!

### **2011 GHR (Gods Hill Road) Neighbours Shiraz**

Our GHR Shiraz has a real good following and is going strong. Our 2011 has all the same flavours and structure you'd expect from the previous years. We find some very good grapes and reliable vineyards just out of our gate along Gods Hill Road. So much so that even in the more challenging years we can still put together a deep coloured and full flavoured red wine. The mix of the three contrasting "Gods Hill Road" Shiraz blocks, a bit of Barossa magic and a trickle of St. Jakobi Shiraz has resulted in a red that shows mouth-filling ripe red berry softness and depth. As always the GHR has sat in French and American oak hogsheads for 18 months to give great fine tannins and extra flavours.

### **2010 St. Jakobi Shiraz**

SORRY IT'S ALL GONE!

And unfortunately we don't have a 2011 St Jaks. The next release will be our 2012 in May/June 2014.

### **2010 Oscar Semmler Shiraz**

ALMOST ALL GONE!

Like the St. Jakobi, we don't have a 2011 Oscar and there's only a small amount of 2010 remaining.

Having released the 2010 Oscar a bit later than normal we had hoped that there would have been enough to last us until early next year, but we're finding that this now might not be the case. There's been a steady flow of Oscar out of The Shed door of late. If you're keen to grab a few bottles, suggestions are to give us a "hoj" pretty soon.

2010 Oscar is the pick of our crop. The best 10 barrels from the 75 Block 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 be easily enjoyed as a younger wine, but can also benefit greatly from careful cellaring. A great wine to age 8-10 years.

### **2010 Single Barrel Cabernet Shiraz**

Conditions during the 2010 Vintage were dry and mild, creating slower ripening conditions and allowing us to harvest both Shiraz and Cabernet at their optimum maturity. This was certainly a good year for us to give the Cab/Shiraz blend a go! There is something to say about combining these two varieties and fermenting them together. Cabernet and Shiraz go together so well and make wines that have wonderful structure and flavour. It's no wonder Aussie winemakers have been blending these two varieties for such a long time. Our 2010 "stand out" barrel of Cabernet Shiraz was a Radoux "Tradition" Central France French Oak hogshead purchased new in 2010. This particular barrel showed a wonderful balance of rich dark fruits and fullness, hints of chocolate and lovely spicy oak tannins. As per usual we have bottled the Single Barrel just as we found it, unblended, unfiltered and unfiltered. I'm sure you will be able to enjoy this wine as a younger wine, but I recommend giving it time (at least 12 - 24 months) to soften and complex in the bottle. It will also comfortably age and develop for 8-10 years if a more mature wine is preferred. Then just decant and enjoy it with good friends. Wonderful stuff! (96+ points from our friend Lisa Perrotti-Brown. She must have liked it too!)



## **The passing of a good friend**

Just before the 2013 grapes were ripe, our legendary friend and neighbour Wally Krieg passed away at the age of 83. Wally and sister Daphne lived on the old family farm on the corner of Krieg and Gods Hill Road, a property that had been in their family for over 150 years. Each vintage Wally provided us with some wonderful Shiraz grapes from the 90 year old vines for our GHR Neighbours Shiraz, and of course he too grew the old raisined Muscat grapes we use for our fortified. He will be fondly remembered by all who knew him. Our thoughts and prayers go out to Daphne.

*Wally Krieg*

## Our Friendly Fortifieds

### **Old Codger**

Over the years we have put together a Solera of old fortified wines. It is from this Solera that we have prepared the blend of tawny port that we call "Old Codger". "Old Codger Fine Old Tawny" is a blend of many fortified wines that have been in barrels collecting dust in our sheds for many years. The Old Codger shows great complexity and has much rancio butterscotch like flavours, a result of blending the 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! We trust you'll enjoy it!

### **The Tawny 22 year old**

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 we'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 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 this stuff. The Tokay is a rich, luscious and flavoursome wine. 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. Rich sweet and luscious!

*Uncle Ken's St. Jakobi vineyard is a precious patch of dirt that's been in the family for years and provides us with grapes that we squash to give us wines of deep colour and full flavours. The plan is to keep Dutschke Wines small, allowing us to keep our hands a dirty shade of purple. We enjoy playing around and like to do a few new things every now and again. It's great to be "hands on"! That's why we chose to do what we do. It's important for us to 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**

*Brenda*  
*Wayne*  
*Sam*  
*for*  
*NATHAN*  
*JACKSON*

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