

DUTSCHKE TIMES

NEWS FROM THE SHED - NOVEMBER 2013

WillowBend takes a break after 21 Vintages

Back in 1990 when Uncle Ken (Semmler) and I thought it'd be a bit of fun to squash a few grapes from Ken's St Jakobi vineyard we decided to have a go at producing two wines. These were of a red blend that represented the red varieties that grow on the property (Shiraz Cabernet and Merlot) and a white wine from Chardonnay.

During 1990 Ken was also busy planting grapevines and developing a property in the Adelaide Hills near Forreston, alongside a spot on the map named "WillowBend." We thought "that's a nice name" and decided that's what our brand would be called. So for 9 years straight we produced a red blend and a Chardonnay both under the brand WillowBend, even though the grapes used for these wines were always from the St Jakobi vineyard.

An opportunity came our way when one day I received a phone call with a friendly American voice on the other end. It was a bloke called Dan Philips

offering us an opportunity to export some wine into the USA.

This came after he had taken a taste of our 1995 WillowBend red. Of course we thought that was a pretty good idea and a chance to rethink what we were doing and how we were to do it better.

It was 1998 when after a bit of thought we decided to turn the wine brand to "Dutschke", as having the winemaker's name on top of the label would add some ownership and personality to the brand and we knew of no other winemaker called



Dutschke. (A couple with names that were somewhat similar, such as Henschke, but we didn't think that this would be a problem.)

It was also a time to introduce a couple of new wines and that's when St Jakobi and Oscar Semmler were added to our short list of wines. At that time too, we chose to let the Chardonnay go and keep WillowBend as our red blend only. Now it's 2013, and again after a bit of thought, Brenda, I and the Team have decided to give WillowBend the red blend a break, to make way for the new wine in

our line up, our 80 Block Merlot.

As you're most probably aware Dutschke produced a straight Merlot in 2011 and now again in 2012 and we feel that it'd be a good thing for us to have it as a regular wine on our list. The response for both of these Merlots has been just wonderful and we feel that the challenge of making the best Merlot possible each year will be something that will not only be good for us, but exciting too. This unfortunately comes at a cost. The Merlot that has been used for WillowBend over the years will now be put to the 80 Block Merlot. The Cabernet that goes into the blend is of course something that will be used for either our Sami Cabernet or Jackson Cabernet Shiraz. So of course nothing will be wasted and only good things will come from this decision. WillowBend may not be gone forever, but will be put on hold for now while we take on some new challenges. **2011 WillowBend Currently Available.**



COME JOIN US IN THE SHED

2014 Cellar Door Dates: 19th May – 9th June



WILLOWBEND DAYS OF OLD 3 PACK

One bottle of each vintage 2004,06 & 08 \$75 Delivered

Local News

Dru joins the team

At Dutschke, there is a new kid at the desk in 'The Shed'. Dru Thoms has arrived recently to fill the chair after the departure of the much loved Jen! He comes armed with a healthy passion of everything food and wine, open enthusiasm for the home veggie patch and a childhood love of Australian Rules football. But he follows the wrong team??? Brisbane Lions of course!

Introducing Dru

'I'm a Brisbane boy at heart but now call the Barossa Valley home. A twelve year apprenticeship in the Barossa covering off all aspects of Sales, Marketing and Production working with such names as Yalumba, Murray Street and Hentley Farm has increased the daily desire, support and nurture of the Barossa way of life. I hope to settle into the team at Dutschke with a simple belief that the biggest pleasure in life is enjoying every day giving it your all and it's pretty hard not to in the Barossa. The history, heritage and

energy of the Barossa Valley are all around you constantly and its spirit of endeavour motivates you in everything you do'.

'All this motivation and drive comes in handy as I have a beautiful wife and a hand full of kids with Granger off to his first year of school next year and Freya just started the terrible two's. She does have looks on her side though which is best described with that aged old saying 'butter wouldn't melt in her mouth' and or she could have become 'daddy's little girl'. This family life experience keeps you well grounded, humble and respectful of where you have been in life and mindful of the course you chart leading into the future.

So with a little insight into me and who I am, I now look forward to talking to all the devoted Dutschke fans over the next few weeks as we work on an amazing 2012 vintage wines release.....

Cheers Dru

2012 80 Block Merlot Takes Gold!

The 37th Annual Barossa Wine show held on September 19th proved to be a successful one for Dutschke Wines. Amongst the medals was a 'Gold' for our 2012 80 Block Merlot, a very exciting result for the second vintage of this wine.



Here comes the Sun

Solar – tapping into renewable energy off the roof

After sending up masses of black balloons into the heavens above, battling enormous power bills from vintage activities and Nathan's hairdryer throwing a fuse every time he used it, we thought we would do our bit for the environment.

So in came the peaceful and balanced people at Zen Business Energy Systems to throw 80 solar panels on The Shed roof to curb our burden on the atmosphere. This 80 panel system generates power to feed the needs of the winery, including The Shed, office, house and even the Smoko Hut.

Will this make a difference to the wines? Absolutely not but it will ensure our energy costs are kept in check and we have more time to talk to you about 2012 vintage red releases.



Weather forecast for Vintage 2014

Overall, Vintage 2014 is looking a bit hotter than normal, much like Vintage 2013.

One measure of vintage is the number of 30-degree days or 35-degree days. This time around there should be a higher-than-normal number of days this hot.

Another measure, rainfall, should be near average (much like Vintage 2012) despite the potential for humidity to be a bit higher than normal. Warmer-

than-average sea surface temperatures surrounding the country will contribute to higher-than-normal humidity in northern and eastern Australia but the Barossa should be far enough west to avoid a "moist" summer. As with a typical vintage there will be a brief period of high humidity filtering in from the north and east, most likely in January, with only a low risk of it being higher than normal. However, given the near-neutral climate phase, the risk of downy mildew is only slightly higher than in a typical vintage. It won't be nearly as humid as three years ago when a strong La Niña led to the biggest downy mildew outbreak in many years.

At least the new weather stations will increase the chance of detecting downy mildew.

Brett Dutschke - Meteorologist

Nicki Robins, viticulture and development manager at Barossa Grape and Wine Association (BGWA) said BGWA had recently purchased the four weather stations to provide Barossa grape growers with up-to-date data on the risk of downy mildew occurring in the vineyard.

Pictured: Nicki Robins, viticulture and development manager at Barossa Grape and Wine Association with Lyndoch grape grower Ken Semmler at his St Jakobi vineyard.



Available Now

2010 SINGLE BARREL CABERNET SHIRAZ

96+ points – *The Wine Advocate, Issue 205, February 2013 (Lisa Perrotti-Brown)*

Deep garnet-purple in colour, the 2010 Single Barrel Cabernet Shiraz is a blend of 55% Cabernet 45% Shiraz. The nose is a little closed but reveals pure cassis, violet and cedar aromas with overtones of pencil shavings, aniseed and cloves, Full-bodied, rich and concentrated; it is framed with firm and fine tannins, a very crisp acid line before finishing long and layered.

2010 OSCAR SEMMLER SHIRAZ

95 points – *Wine Taste Weekly, Edition 67 & Barossa Top 100 Wines 2013 (Tyson Stelzer). Only 10 boxes left.*

2010 is an Oscar of lush concentration yet consummate precision, a flagship for all that is wonderful about Barossa shiraz. In depth of colour and palate concentration, it is nothing less than immense, ricocheting with powerful blackberries, blueberries, plums and liquorice that seem to coast just under the surface. The crucial secret that elevates Oscar above an ocean of OTT Barossa Shiraz is that for its monumental proportions, its definition is sheer brilliance, aided by firmly supportive yet finely structured and integrated tannins, with dark chocolate and coffee oak sitting well below a sheer ocean of fruit.

2011 GHR NEIGHBOURS SHIRAZ

93 points – *Wine Taste Special Edition 100 Hall of Honour 2012 (Tyson Stelzer)*

Dutschke made none of his top St Jakobi or Oscar Semmler shiraz in 2011, but the fruit didn't go to waste, which might explain the calibre, harmony and fruit definition of GHR in such a challenging season. It boasts a core of plum, rhubarb and blackberry fruit, with notes of mixed spice and a pretty violet fragrance, upholding the pepper spice of the season amid a finely textured, well-structured tannin profile.

2011 WILLOWBEND SHIRAZ CABERNET MERLOT

92 points – *Wine Taste Special Edition 100 Hall of Honour 2012 (Tyson Stelzer)*

An enticing and impressive 2011 Barossa red, this is a vintage of soft, supple tannins, making for an earlier drinking WillowBend. Layers of spice, black plums and rhubarb and a lifted rose hip perfume define a spicy and vibrant style of lively red fruits, finely textured tannins and lingering fruit persistence.

COMING IN MAY

2012 Vintage releases of Sami, Jackson, GHR and Oscar Semmler.

New Releases

2012 80 BLOCK MERLOT

NEW RELEASE

Gold medal at the Barossa Wine show 2013

We're excited about producing a straight varietal Merlot from the St Jakobi vineyard. It's a variety that's typically used for blending with its big brother Cabernet Sauvignon, but can produce wonderful wine on its own, deep in colour, with distinctive perfumed dark berry fruit and mouth-filling flavours. With good use of oak one can find that the resulting wine can be rich and complex.



2012 ST. JAKOBI SHIRAZ

NEW RELEASE

The grapes for our "St. Jakobi" Shiraz come from a small 5-acre patch from the '75 Block'. The resulting harvest remained in French and American oak (30% new) for 20 months before blending the wines from the selected barrels to make our 2012 St Jakobi Shiraz. This wine shows complexity of flavoursome red and black berried fruits displaying the full potential of the Shiraz fruit that grows on this "precious patch" of dirt. The Shiraz from this special planting typically gives us wines that are rich in spice, dark cherry and chocolate characters with fullness and wonderful structure for longevity in the bottle.



World News

Five wines entered into the Expovina International Wine Challenge 2013, Zurich for five medals.

- DUTSCHKE ST. JAKOBI SHIRAZ 2008 (GOLD)
- DUTSCHKE THE 22 YEAR OLD TAWNY (GOLD)
- DUTSCHKE SUN-DRIED SHIRAZ NV (GOLD)
- DUTSCHKE GHR NEIGHBOURS SHIRAZ 2010 (GOLD)
- DUTSCHKE OLD CODGER TAWNY (SILVER)



Wayne's Trip to Texas

Wayne's Trip to Texas to visit our USA distributor Goody Goody strengthened relationships and gave Wayne a rare opportunity to ride some bulls....

In October, Wayne crossed the Pacific and a bit of American desert to show the citizens of Dallas, Texas that there's more to life than whiskey, oil, Longhorns and J.R. Ewing. Wayne went to the Lone Star State to pour a taste of the precious Dutschke drop for thirsty customers at various locations of Goody Goody, a privately owned bottle shop chain in Texas. He met a number of folk who bypassed the Bourbon and Budweiser

aisles to 'meet the winemaker' and as a result they walked out the door with a few bottles of Dutschke reds under their arm. For those who live in the US of A and would like to have some Dutschke on your table for Thanksgiving or Christmas, you don't have to go to Texas to get it; contact Dick Rick at Goody Goody – drick@goodygoody.com – and he'll ship it to your doorstep (in states where it is legal to do so).

Classifieds

FOR SALE

3 x bottles 2003 Oscar Semmler Shiraz
\$195 Delivered PH (08) 8524 5485

FOR SALE

6 x Bottles 2003 Willow Bend
\$140 Delivered PH (08) 8524 5485

FOR SALE

3 x Bottles 2008 GHR Shiraz
\$90 Delivered. PH (08) 8524 5485

FOR SALE

6 X 2011 86 Block Chardonnay \$132
delivered. (08) 8524 5485.

FOR SALE

2 X Magnum's 2005 Oscar Semmler Shiraz
will sell individually (\$150) or as a pair
(\$300) delivered.

GIVEAWAY

To a good home Yogi & Boo Boo's 2013
Vintage Alpaca fleece- Colour chestnut
brown. Phone 08 8524 5485



FOR SALE

My Dad has Purple Hands - \$25 plus
delivery

SOLD OUT

Dinner in the Shed 2014 –exciting new
format with small intimate numbers,
indulgent focus on local produce and
perfectly partnered wines. Wayne and
Brenda are looking forward to having
a good chat with everyone under the
relaxed and informal surroundings of the
Shed.

Sami's Wordsearch

Z S A M I I Y A Y S V M O F
O G E B J B E N K V N E L E
S O K E C O L O G Z W A D R
C D H B A K L S P N Y D C M
A S C A B A A K U W M K O E
R H S B E J V C R A E A D N
S I T F R T A A P U R O G T
E L U Z N S S J L X L H E A
M L D A E X S Q E B O C R T
M R U R T N O F H V T N L I
L O K I P Z R Y A E M E Y O
E A T H Y A A J N P L R O N
R D T S P T B H D G Z F T B
Z Y Z M D T H E S H E D W Z

MERLOT	DUTSCHKE	SHIRAZ
BAROSSA VALLEY	PURPLE HANDS	GODS HILL ROAD
OLD CODGER	FERMENTATION	ST JAKOBI
CABERNET	SAMI	JACKSON
OSCAR SEMMLER	FRENCH OAK	THE SHED

Letters to the Editor

Wayne,

I trust that you, Brenda and the kids are well.

I had a remarkable lunch today. In April 2004 I brought a few guys to visit your winery on God's Hill Road. We had a really good time. Samantha was a little baby and I have photos of my good friend Dave Callan holding her. At the end you gave each of us a 375ml screw top bottle of your shiraz liqueur. I think that you explained that it was from a 55 year old barrel that you bought from Yalumba.

Well most of us drunk it within a few months of arriving home. But Dave kept his bottle and brought it to lunch today. Besides having a 5 course tasting menu, we also tasted the truffle chocolates from a new chocolatier opening up in town. Your juice and his chocolate were nirvana.

I just wish that you were here to enjoy it with us. You would have been really happy and really proud.

take care,
Jeremy

ps; If you have any more of that juice.....

Hi Wayne & Nathan

As we're sipping a GHR Neighbours 2011 Shiraz, just wanted to say we received the 3 cases intact.

Thank you very much for organising the freight back to Sydney.

We were very pleased to have found the little gem of a winery that is Dutschke Wines - our last stop (and best) after 3 days in the Barossa. We will certainly drop by on our next visit there & have spoken favourably of you to several friends.

Certainly let us know when you've bottled the latest St Jakobi, which we sampled straight from the vat. Tasted delicious! Also keep us on your mailing list.

Cheers
Anton Conus & Sarah Collins

We just love the new layout of your newsletter. Very newsy indeed. The pictures are fantastic and the stories are highly entertaining. And of course the wines are exceptional. Job well done! Let us know when you'd like to come for dinner.

Mum and Dad



Lyndoch Butcher for the best Bung Fritz in SA

Next time you are in the neighbourhood, be sure to visit Pete at Lyndoch Valley Fine Foods (next door to the IGA) and grab some of their award winning Mettwurst and wood smoked Bung Fritz!

This butcher has been servicing the Lyndoch community for over 100 years (the shop that is, not Pete!) and is quite an icon in the Valley.

Thanks & Merry Christmas

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

Take care over the holiday season and enjoy your Christmas feasting with a bottle of Dutschke on the table.

Cheers, Wayne, Brenda, Sami, Jackson, Nathan & Dra

Wayne Frank Sami
Jackson Nathan Dra

Jackson's Jokes

Q) Do Zombies eat popcorn with their fingers?

A) No, they eat their fingers separately

Q) Why aren't elephants allowed at the beach?

A) They can't keep their trunks up

Patient: Doctor, Doctor I think I'm a Goat!

Doctor: How long has this been going on for?

Patient: Ever since I was a kid!



Keep in touch

Visit us on the website:
www.dutschkewines.com



Like us on Facebook

write us a letter or give us a call
Tastings in the shed by appointment