

Winery News

WHAT'S BEEN HAPPENING IN AND OUT OF THE SHED

Let's talk about Glitz

Story by Wayne

The harvest of 2011 was a little unusual as it was a damp one, with continuous showery weather across the picking season. Many winemakers in the Barossa Valley had never experienced one like it. Unfortunately, that year plenty of vineyards suffered from the wet and some blocks were not harvested at all. But pressure makes diamonds, and years on from a vintage that provided a few challenges, we're seeing that the fruit we did take from the vines has made for some terrific wines.

We don't often make white wine, but in 2011 we chose to make a Chardonnay from Ken and Helen Semmler's 86 Block planting. Chardonnay ripens early, and lucky too, as it was picked before the wet weather set in later during March. Some of you may remember the 2011 86 Block Chardonnay, maybe even have a bottle or two left in the cellar. From this same parcel of Chardonnay, we also chose to make a Sparkling Chardonnay using the traditional Champagne method. That means fermenting in the bottle, ageing on yeast lees and allowing the flavour to develop over time.

See page 2 for a bit of a flow chart on how this is done!



The first release of Glitz was in time for "The Night of the Oscars" dinner in The Shed, 2012, and a small quantity was then disgorged each May thereafter with the last one done in May 2015. Since that time the remaining bottles have been sitting quietly, on tirage, developing and maturing, until now.

In October 2018 we disgorged 350 of the

last 700 bottles, taking it to a total of 7 years on tirage and leaving the balance to mature for another couple of years before the final release.

For many Champagne houses, 2-5 years on tirage is the norm. Some of the finest of Champagnes age for longer. So, here's the Glitz disgorged 2018. We trust that you'll enjoy it!



PEDRO XIMÉNEZ

Story by Wayne

In past Newsletters we've mentioned our good friends Wally Krieg and his sister Daphne. Both have unfortunately passed away over recent years. Wally was 83 years of age and Daphne 90. Both lived good, humble lives on the old farming property on the corner of Gods Hill Road and Krieg Road just down the road from our home and winery. This farm had been in the Krieg family for more than 150 years. On this property Wally grew crops, ran sheep and managed a 20-acre (approx. 8 Hectares) vineyard planted by his father back in the 1920's and 30's. It is from this vineyard we take Shiraz each year to blend into the Gods Hill Road Shiraz.

Pedro Ximénez (PX) was another grape variety in Wally's vineyard. Pedro is one of the two main grape varieties grown in the southern wine area of Jerez, Spain, where Sherry is produced. The other major variety is Palomino. Both are relatively high yielding white grapes that love to grow in warm, dry conditions, so they are suited perfectly to growing in the Barossa as well as southern Spain. Pedro, when not blended with Palomino, is often used to produce famously rich and luscious fortified wines.

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PEDRO XIMÉNEZ CONTINUED..

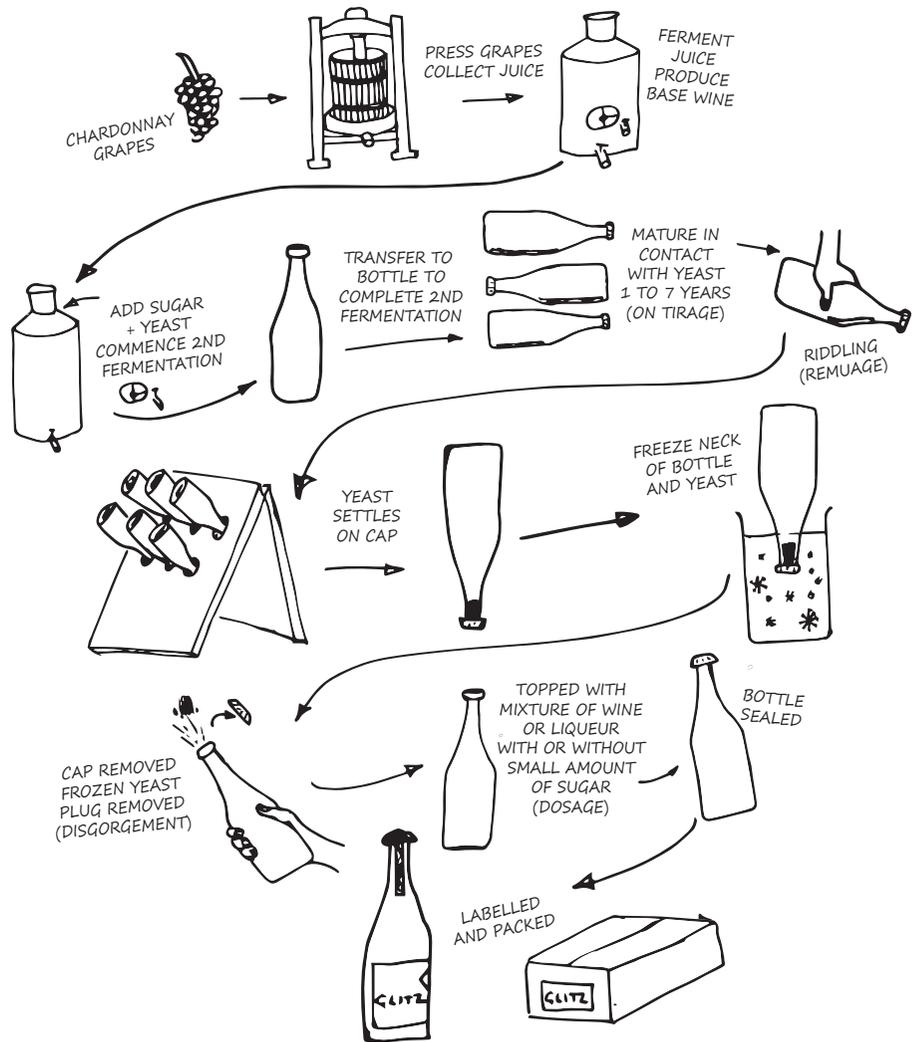
In the early 2000's Wally was finding it difficult to sell his beloved Pedro grapes, as many wineries were no longer making fortified wine and Pedro, when turned to dry white wine is typically neutral in flavour. So Wally made the decision to slowly start grafting the old vines across to Shiraz.

In both 2005 & 2006, knowing that these vines wouldn't be around forever, we chose to purchase the Pedro grapes and turn them into a sweet fortified wine, to age in barrel until we could decide how or where we'd use it. Now, 12+ years on we've made the decision!

Samples of this PX have been siphoned straight from the barrel and enjoyed at a couple of dinners and tastings over the years. It has also been available by the glass at 1918 Restaurant here in the Barossa for some time, but we have never released any other than that. Feedback has been wonderful from the folk who have had a taste, so now as a 12 plus year old wine we've been putting some thought to bottling and sharing this precious drop.

Both the 2005 & 2006 Vintages have been blended together to give us a scrumptious old fortified wine. A new fortified bottle and label design have been developed for our full fortified collection and the PX will lead the way in being the first available in the fancy new pack. A small quantity of the PX has now been hand bottled and labelled and is available online or just give us a call.

THE GLITZ FLOW CHART



The Ideas Man Story by Brenda

Many of you who have been to The Shed over the years have gotten to know Nathan. Many of you may also know our nick name for him... "The Ideas Man". He's quite clever, coming up with new and exciting plans. His latest one though, tops them all. Nathan has gone on to a new adventure and started up a food van business with his brother, Ashley and good friend Emily. And it's not just any food van. It's the **Barossa Street Food** van bathed in bright orange paint and serving up some amazing tucker. Their most popular dishes are their chipotle pulled pork and zesty grilled chicken soft tacos and, being a California girl who misses her Mexican food, they get a whopping stamp of approval. If you want to check them out, they have a Facebook page where they share their whereabouts. Or if you are ever zipping around the Barossa and you see an orange glow in the distance, there's a good chance it's Nathan and his cohorts at an event feeding the masses. If you have an event with masses to feed, be sure to book them. You will not be disappointed! He certainly will be missed around The Shed, but no doubt he will be making a guest appearance during our annual cellar door to share his stories and maybe even a taco or two.

2018 Vintage Summary

Story by Wayne

Vintage 2018 delivered wonderful fruit following a warm summer with little rainfall, a trend that has unfortunately continued for us and so many others nationwide. Harvest began just a few days earlier than our long-term average here on Gods Hill, with slightly below average yields but top-quality fruit.

Lyndoch and townships in the southern part of the Barossa experienced average rainfall from October to January leading up to Vintage 2018. While December was its usual warm month with an average maximum temperature of 24.5C, October, November and January delivered warmer than average maximum temperatures. January's average maximum was 33.0C, 2.5C above average. Then February came along giving us lovely mild dry weather again and very little rain to concern us. Ideal for flavour development in the berry and for picking at exactly the desired time.

You may remember from last year's 2017 vintage report, that the hallmark of the 2017 vintage was the huge winter rains and mild conditions. This gave us a very fruitful vintage, and, unusually, green paddocks and green vines all at the same time. Well, the vines know how to regulate themselves, and after a big year in 2017 it was always expected that 2018 would be somewhat quieter. A mild but dry summer resulted in the Barossa Ranges going back to brown. Much more normal!

The 2018 Vintage for us started with the hand harvesting of some Merlot from Rick Burge's vineyard on the 14th February, one full month before our starting date in 2017. We wouldn't normally go shopping for extra grapes, as we can find all that we want on Ken and Helen's St Jakobi vineyard and from the growers along Gods Hill Road, but this year Rick had some available. We thought

it'd be nice to spend some time with Rick and enjoy a spell in his paddock. So, over a few days between other jobs, Nathan, Lloyd, myself and 'My Dad has Purple Hands' illustrator Pablo hand harvested the few rows of Rick's Merlot. It was great to have access to this precious gear and also have a chance to chat regularly with Rick. Something we don't always get time to do!

On the 15th of February, Lloyd's Shiraz was ready to come off the vine, so his grapes were harvested, and our crusher was revved into gear. A busy day, crushing both Rick's Merlot and Lloyd's Shiraz, then that was it! There was a 2 week break before we saw another grape. Most unusual! Typically, once we start we don't stop.

With only two ferments to look after, there was a chance to complete some extra work in between the morning and afternoon pump overs. So, on the 20th February work commenced on knocking a 2.4m x 2.4m doorway into the side of our concrete tank and on the 27th February, Nathan and Lloyd took to the pressure cleaner and started cleaning the walls of our beloved tank. Time well spent and a great job to fill in between grape deliveries.

Crushing recommenced on the 2nd of March with the St Jakobi 75 Block Shiraz coming in through the winery gate. By the 14th March, Vintage 2018 was complete for Dutschke. It's a good position to be in, knowing that many other winemakers in the neighbourhood were still hard at it.

2018 was a marvellous Vintage for quality! Shiraz, Cabernet and of course Rick's Merlot all have great depth of colour and are full of varietal flavour. A great Vintage with wines to look forward to!

Cheers!

Wayne



Pictured: Nathan and Lloyd pressure cleaning The Tank walls

Have you visited our website recently? Story by Lloyd

We've been chipping away at a few improvements!

Webstore

We've upgraded our website and store to make viewing and purchasing wines more straightforward. As always, you can complete an online order without a login, but you now have the option to create an account to store your address, delivery details and order history. Credit Card or PayPal details will never be stored and will be safely held only in your own wallet. With this fancy new account software we look forward to rewarding folk in the future with first access to new, small batch and back vintage releases via the website.

Visits to The Shed for Tastings & Sales

On top of that, we've truly joined the digital age, with an online booking form now available to reserve a time for a tasting here in The Shed! Reservations can be made on any of the available days across different time slots. If your preferred date isn't available, or you'd just rather have a chat, you'll still find friendly banter at the other end of the phone line or email. The Shed doors will be open to one and all for a taste of the new release wines without the need to book during our annual Cellar Door Open from Friday May 24th to Monday June 10th 2019.

2015 Single Barrel Shiraz Pressings

96 Points James Halliday - 96 Points Tyson Stelzer

"Not blended, not fined, not filtered, one barrel only (French, new). Rich, svelte, super-concentrated but super inviting... Velvety texture is a keen feature. Stunning combination of concentration of mouthfeel." – Halliday



2015 Oscar Semmler Shiraz

94 Points James Halliday - 95 Points Tyson Stelzer

"Dexterity in uniting the depth of Barossa Shiraz with brightness, liveliness and definition is something to behold. 2015 exemplifies this balance, coalescing black and red fruits with dark chocolate oak and finely integrated tannins." – Stelzer

2015 St. Jakobi Shiraz

95 Points James Halliday - 95 Points Tyson Stelzer

"A full-bodied Barossa Valley shiraz straddling traditional and newer winemaking philosophies and practices. Its depth and balance will see this wine transform itself over the next 10 years and flourish for 20+ years thereafter." – Halliday



2016 GHR Neighbours Shiraz

95 Points James Halliday

"Glorious mouthful of flavour. Oak and fruit in complete harmony. It explodes from the outset and then croons its way to all corners of the mouth. Given its concentration and overall balance it will surely develop or at least hold for many years but fruit this luscious can be enjoyed fully even in its youth." – Halliday

2015 Sami Cabernet

95 Points James Halliday - 94 Points Tyson Stelzer

"2015 is a vintage that unites detail and fragrance with structure and endurance, capturing the varietal hallmarks of Cabernet that we love, structured with a high-tensile frame that beckons a long life in the cellar. Nothing of the fleshy presence and allure of the Barossa is lost along the way." – Stelzer



2016 Uncle Shiraz Cab Merlot

91 Points James Halliday - NEARLY SOLD OUT

"Shiraz, Cabernet Sauvignon and Merlot grown on mature vines and aged in French/American oak, 25% of it new. Warm, rich, sweet and generous. Concentration of flavour here is very good." – Halliday

2015 80 Block Merlot

93 Points Tyson Stelzer

"Dutschke crafts a wonderful take on merlot: fragrant, spicy and packed with red fruits. The great 2015 vintage has given birth to a strong rendition: bright, detailed, finely structured and impeccably tuned for a long life in the cellar" – Stelzer



2011 Glitz disgorged 2018

7 years on tirage in the traditional method, Glitz shows lively freshness yet depth of flavour. Complex and approachable now, it will continue to develop in the bottle for many years to come.

~ THE FORTIFIED COLLECTION ~

Old Codger Tawny

A blend of many fortified wines, it shows great complexity and has much butterscotch like flavours, a result of blending older fortified parcels with younger, fresher components.



Bourbon Barrel Tawny

Aged in ex-Bourbon Barrels from Kentucky, it has the distinct aromas and flavours of the spirit originally aged in these charred barrels, as well as the aged butterscotch characters of our Tawny.

Pedro Ximénez

A blend of 2005 and 2006 wines from Wally Krieg's vineyard, the PX is dense, sweet and viscous on the palate with plenty of fruitcake, butterscotch and Christmas spice, finishing warm, with a drying edge and a long linger.



22 Year Old Tawny

Made from a long list of varieties, some dating back more than 40 years, there's plenty of rich butterscotch flavours, fine drying tannins and a warm finish, resulting in a complex length of flavour.

Liquid Amber Tokay

A blend of Barossa Valley Tokay from a number of vintages, the oldest dating back to 1988, the Tokay shows plenty of caramel, toffee and nutty characters, with a sweet, rich and luscious palate.



The Muscat

Richness and complexity, with flavours of fruitcake, toffee, raisins and coffee, combined with natural grape sweetness. Delicious over ice cream!

Sun Dried Shiraz

Thick and viscous, rich flavours of raisins, blackcurrant, liquorice and plums. Lusciously sweet, with plenty of warming alcohol. A dessert all on its own, or paired perfectly with a cheese board.



Wine orders can be placed online, by return email or simply give us a call. Don't forget, there are no freight charges anywhere in Australia on orders of a dozen or more.

Thank you for reading our newsletter, and for continuing to support our little family winery. We wish you a happy festive season and a wonderful New Year. We hope to see you in The Shed soon!