

MAY 18

# Bruce Thiele Red Wine Club

## An 'A' Grade Night at Z Wines

Twenty seven members gathered at Z Wines cellar door in Tanunda and experienced an exceptional night. We were greeted by the Zerk sisters Kristen and Janelle ably assisted by Elka Parsons—and a glass of the 2017 Saul Riesling.

Bob welcomed us all and invited our hosts to tell us something about themselves, their wines and the format of the evening. Kristen began explaining they are the 5th generation Barossa residents on the male side and 6th on the female side. They have always been involved with grapes—following grandpa and picking up sticks through to picking and pruning



when a bit older. Kristen did a wine marketing degree at Adelaide University before returning Home to join Janelle in creating Z wines. Janelle took over and told us of her background. She completed an oenology degree at Adelaide University then went on to do vintages in various parts of Australia including 7 years in the Hunter Valley) and overseas (Puligny Montrachet in France, in Tuscany in Italy and Sanoma in California).

They began with four tonnes of grapes from the family vineyard which sold quickly and won trophies. They now produce over ten thousand cases and last year opened their cellar door.

It all began when their great-great grandfather established a vineyard over 170 years ago so some of the current vines date from then. The Family stills lives on the site in Krondorf Rd. Z wines takes their grapes from the family block and other vineyards in the Barossa and Eden Valley.

Janelle then told us something about the first wine we tasted—the 2017



### COMING UP:

- ♦ June: AGM Tenafeate Creek Wines (Home)
- ♦ July: Birthday at St Hallet (Away)
- ♦ August: James Haselgrove (Home)
- ♦ September: Kellermiester (Away)
- ♦ October Bruce Commemoration (Home)
- ♦ November Kalleske Wines (Away—3rd Tuesday)
- ♦ Christmas at Lamberts with Wives & partners.

### BRING A FRIEND

Remember, at home shows you can introduce a new guest for just \$25.

### GUEST INVITATION

You are invited to join a group of like minded men at a Bruce Thiele Red Wine Club dinner meeting to taste, talk about, learn and enjoy wine. Inquiries Peter Frick [btredwineclub@gmail.com](mailto:btredwineclub@gmail.com)

## Z Wines Continued

Saul Riesling. Balanced acidity, lemon and lime flavours with good length and minerality it will age well to lemon cream and toasty hints. Bone dry at 0.67g/l sugar.

We made ourselves comfortable in the couches or at the tables and were served Wild Mushroom and pumpkin arancini balls accompanied by two wines—the 2017 'Aveline' Rosé and the 2015 'Xave' Late Harvest.

We were asked to choose which wine went best with the food. Opinion as usual was divided—with perhaps

the Xave having a slight edge. The Xave is a German Riesling style, high in sugar (55g/l) while the Rosé is dry and acid with hints of crushed strawberries..

We moved on to a tasting of some red wines—with fresh glasses, god quality specially imported from France. We started with the Z 2017 'August' Old Vine Grenache. Made from the same grapes as the Rosé and matured for six months on old oak, a mix of French and American. As with mist wineries oak is a challenge. A wines goes for quality over quantity—buying less but paying more.

The next wine was the Z 2016 'Roman' GSM. 51% Grenache, 34% Shiraz and 15% Mataro. Once again old oak was used to maintain the fruit character of the wine. Next was the Z 'Audrey' Cabernet Sauvignon, named after the girls grandmother.

While we nibbled on some bread Kristen gave us some pointers on tasting wine—with a bit of help from a club stalwart Rex Way.





## Z Wines Continued

Kristen then took the opportunity to introduce our chef for the evening. Teagan Carpenter regularly caters for the cellar door as well as having her own business—Vintage Chef Catering. She is a local Barossa Girl whose parents own the Lord Lyndoch Restaurant in Lyndoch. She introduced the rest of the menu: Beef cheeks slow cooked (12 hours) in 'Julius' shiraz accompanied by potato puree with rosemary and garlic. This would be followed by chocolate tarts.



It was time to taste some Z shiraz—with the beef cheeks. Firstly there was the 2015 'Hedley' shiraz named after Hedley Zerk, the girl's Grandfather and 3rd generation Barossan who meticulously worked the vineyard pruning, picking and ploughing from a young age. This was followed by a 2015 'Julius' shiraz—the flagship wine of Z wines.



We then tried the 2016 'Poole' Old vine shiraz. He 64 year old vines are planted in north-south facing rows close to the river. It has stewed rhubarb and violet on the nose and was matured in 60% new French oak. Next was the 'Ploughman' Dry Grown Shiraz. It is never irrigated and has low yields in dry years. Ma-

tured in 60% new oak half of which is American. It has great aging potential. All of the shiraz

wines went beautifully with the beef cheeks and the final taste of the night was the Non vintage Z Tokay which complimented the luscious chocolate tarts. Not as sweet as a Rutherglen Tokay, it has burnt toffee, dried fig and caramel on the nose. This follows through to the palate and is enhanced by decadent flavours of butterscotch and a hint of honey.

Prize winners were Graham Jeffery, John Albrecht and Rud Nicholson.

Overall an excellent evening!



## The wines

### Z [SAUL] EDEN VALLEY RIESLING 2017

This Riesling is sourced from vineyards in the premium Eden Valley region. Aromatic characters of citrus and gooseberry are supported by floral notes. The palate is focused with purity and minerality finishing with crisp acidity. Drink now or cellar 5-15 years. This wine is drinking beautifully now with intense flavours full of depth and length, but will age elegantly for many years to come. We recommend serving this Riesling chilled with fresh oysters, chilli prawn skewers or cured Atlantic salmon.

2016 [SAUL] EDEN VALLEY RIESLING REVIEWS: "This is a beautifully proportioned and structured Riesling that cries in a loud voice, 'Drink me if you must, but cellar as many bottles as possible for drinking '23-'30'. It's acidity seems to have been wrung from the lean and rocky Eden Valley soils. 96/100 JAMES HALLIDAY | 2018 WINE COMPANION "Very varietal with lovely fresh spicy/lemon characters and years ahead of it ." WINESTATE MAGAZINE NEW RELEASES JUDGES: MARC VAN HALDEN | STEPHEN JOHN | SCOT RAWLINSON

**Alcohol:** 11.5% **Cellar door Price** \$28.00



### Z [AVELINE] ROSÉ 2017

The [AVELINE] Rosé is hand-picked from 70 year old vine Grenache and soaked on skins for 22 hours before gently pressing and a cool ferment on a small amount of solids. This wine displays fragrant aromatics of red apple, strawberry and cranberry with hints of violet. The palate is perfectly balanced with seductive red fruit and crisp acidity. Serve chilled with spicy foods and on summer days.

2015 AVEINE Rose' reviews: "Deep, bright, young purple colour with blue hints. Very fresh and fruity to sniff, with rich blueberry and raspberry aromas. The palate is rich and fruity, with a trace of sweetness and a firm-ish finish." HUON HOOKE TROPHY & TOP GOLD "Very strong class of a range of Rose varietals. Top gold showed classic Grenache Rosé characters with great fruit, length and balance" 2015 CAIRNS WINE SHOW | JUDGES COMMENTS

**Variety:** 100% 70 year old vine Grenache **Oak:** Nil, **Alcohol:** 13.5% **Cellar door Price** \$20.00

### Z [XAVE] LATE HARVEST | 2015

The [XAVE] Late Harvest is hand-picked from very ripe bunches of Semillon from Janelle's Vineyard on Krondorf road along with dry-grown Old Vine Riesling. Together these varieties have produced an outstanding crisp sweet wine balanced with an amazing acidity showing lemon sorbet, honey, lime and white peach characters. We recommend to serve chilled as an aperitif with goats curd and roast capsicum or for dessert with a citrus lemon and lime tart.

**Variety:** 51% Single vineyard Semillon 49% Old vine Riesling **Oak:** Nil, **Alcohol:** 10.5% **R/S:** 55g/L

2014 [XAVE] EDEN VALLEY RIESLING REVIEWS: "Bright. Sharp-edged herbal and green lime aromas, pungent and arresting. A hint of honey, which becomes magnified on the palate which is quite sweet. An off-dry style, or more accurate semi-sweet. Very honeyed and quite delicious, the finish relatively clean and appetising

**Cellar door Price** \$20.00



## The Wines continued

### Z [AUGUST] OLD VINE GRENACHE | 2017

The [AUGUST] is crafted from Old Vine Grenache, which brings ultra-fragrant floral perfumes to the fore. Enhanced aromatics of lifted spice and layers of ripe plum and red cherry. The palate is silky with youthful red fruits ensuring great length of fresh vibrant flavours. Drinking beautifully now but has great cellar potential for 5-8 years.

2015 [AUGUST] OLD VINE GRENACHE reviews: "Shared its debut with the Rustica Grenache, and also some of the flavours, adding plum, and the deeper palate this brings. It doesn't strike me as entirely dry, but this may simply be fruit sweetness. 90/100 JAMES HALLIDAY | 2018 WINE COMPANION

**Variety:** 100% Grenache [A blend of 70 & 90 year Old Vines] **Oak:** 8 months [No new oak] | **Alcohol:** 14.0% **Cellar door Price** \$30.00



### Z [ROMAN] GSM | 2016



The [ROMAN] is blended from centenarian bush vine Grenache, which brings perfume and cinnamon spice to the fore; Shiraz adds structure and dark chocolate flavours coupled with a dense layer of dark berries from Mataro. The depth and complexity comes from the vineyard and with our careful blending of these three varieties they simply compliment each other. No new oak is used to ensure that we retain the fruit characteristic in the final blend. Serve with Peking duck, quinoa and braised venison or any game meats.

2014 [ROMAN] GSM reviews: "A 45/40/15% blend matured in used oak. This fulfils the promise of the Z Wine 100% grenache releases, and like those wines, thrives on the freshness ex controlled alcohol, avoiding the confection characters of overripe grenache. 90/100 JAMES HALLIDAY | 2018 WINE COMPANION

**Variety:** 51% Grenache, 34% Shiraz, 15% Mataro **Oak:** 16 months [No new oak], **Alcohol:** 14.5% **Cellar door Price** \$35.00

### [AUDREY] CABERNET SAUVIGNON 2016

Proudly named after Audrey Zerk, our Grandmother and 3rd generation Barossan who loved working hard, living the farm life and making rohte grütze with her favourite red grapes.

**VINTAGE:** The 2016 harvest was a stand-out, with high quality fruit after several low-yielding vintages. The vines experienced a warm, dry, spring, with good conditions for flowering and fruit-set. This was followed by a warmer than average spring and early summer. This made way for dense colour and rich, vibrant flavours in the fruit. Ultimately yielding rich, ripe tannins – and early flavour development lead to outstanding flavour and good natural acids

**WINEMAKING:** Following harvest at optimum flavour ripeness, select parcels of fruit were individually fermented to enable ideal colour, flavour and tannin extraction from the skins. Elegance and balance are key in our winemaking style.

**TASTING NOTES:** This generous wine delivers an intense bouquet of blackberry, blackcurrant and hints of cassis. An abundance of ripe berries match seamlessly with herbal notes to finish.

**CELLARING:** This wine will develop more complex characters with age - cellar 8 to 10 years or more. **Cellar door Price** \$35.00





## The Wines (Cont.)

### [HEDLEY] SHIRAZ 2014

Proudly named after Hedley Zerk, our Grandfather and 3rd generation Barossan who meticulously worked the vineyard pruning, picking and ploughing from a young age.

**VINTAGE:** 2014 vintage will be remembered for low yields and some up and down weather. An early heat wave followed by some rain got the vintage started, but mild conditions finished it off resulting in wines smoother and more fragrant than usual. The beautiful Barossa fruit (although scarce) enabled great depths of colour and flavour - all of which are evident in this wine.

**WINEMAKING:** Following harvest at optimum flavour ripeness, select parcels of fruit were individually fermented to enable ideal colour, flavour and tannin extraction from the skins. Elegance and balance are key in our winemaking style.

**TASTING NOTES:** This exemplary Shiraz has a lifted perfume nose displaying raspberry and black pepper notes. The palate is fruit driven with hints of mulberry, plum and smooth chocolate tannins.

**CELLARING:** This wine will develop more complex characters with age - cellar up to 10 years or more. **Cellar door Price \$35.00**



### Z [JULIUS] SHIRAZ 2015



The [JULIUS] Shiraz was carefully produced from an amazingly concentrated vintage in 2015 which has resulted in this beautifully crafted boutique Barossa Valley Shiraz. Brooding forest berry fruits are married seamlessly with structural oak support and dark chocolate tannins with hints of vanilla. We recommend indulging in this opulent Shiraz with aged cheeses or an eye fillet with a red wine reduction. Decanting 3-6 hours before drinking will open up and intensify this outstanding wine.

2013 [JULIUS] SHIRAZ reviews: From 20yo vines planted by Janelle and Kristen Zerk, their father and grandfather. A supremely honest and generous Barossa Valley shiraz, but by no means a sledge hammer; the bouquet is expressive, the medium-bodied palate very well structured and balanced, with ripe blackberry fruit neatly balanced by fine, ripe tannins and well judged oak. Drink 2033 95/100 JAMES HALLIDAY | 2018 WINE COMPANION

**Variety:** 100% Shiraz, **Oak:** 24 months | 40% New [20% New French - medium long toast | 20% New American - medium toast] **Alcohol:** 14.5 % **Cellar door Price \$60.00**

### Z [POOLE] OLD VINE SHIRAZ 2016

No tasting notes available at time of going to press.

**Cellar door Price \$120.00**



### Z [PLOWMAN] DRY GROWN VINE SHIRAZ 2016

No tasting notes available at time of going to press.

**Cellar door Price \$120.00**



## The Wines (Cont.)

### Z [FORTIFIED] TOKAY NV

Aged for 10 years in 'The Fox Shed' this aged fortified is in a class of its own. With its rich golden amber colour this fortified displays intense aged characters of burnt toffee, dried fig and caramel on the nose. This follows through to the palate and is enhanced by decadent flavours of butterscotch and a hint of honey. A great compliment to roast tomato and goats curd as an aperitif or indulge and enjoy with some dark chocolate for dessert.

[Wine Companion tasting note](#). James Halliday - Published on 28 Jul 2015

This really does have muscadelle toffee/Christmas cake/shortbread flavours. But it must also be in dire danger of contravening the Australia-EU Wine Agreement.

**Vintage:** NV **Variety:** 100% Tokay **Oak:** Old oak barriques **Alcohol:** 18.0% alc/vol

**Cellar door Price** \$30.00





# Photos





# More Photos





# More Photos

