

Bruce Thiele Red Wine Club

JUNE 2018

COMING UP:

- ◆ July: Birthday at St Hallet (Away)
- ◆ August: James Haselgrove (Home)
- ◆ September : Kellermiester (Away)
- ◆ October Bruce Commeration (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.

Terrific wines from Tenafeate Creek



Our June meeting began as usual with our brief AGM (see later report) while we enjoyed Grahams nibbles and a welcome wine from Tenafeate Creek Wines. Ian welcomed our guests (Randy Kleem, Andrew Maynard and Allan Targett) and then handed over to our guest presenter Michael Costa of Tenafeate Creek Wines. Michael began by telling us something of his business. The winery is based on the One Tree Hill Road and the grapes come from the One Tree Hill area—neither Barossa nor Adelaide hills but somewhere in-between. The winery has grown from 50 buckets to 50 tonnes with 20 different wines. The name of the winery comes from the gallic name of the homestead

meaning whistling house. It was started by Larry, Michael's father who was a hair-dresser who retired early due to an eye illness and took to winemaking more seriously. Michael started with a Diploma in Food and Wine and worked in wineries in Australia and Europe before completing a Bachelor of Oenology and returning to become full time winemaker at Tenafeate Creek in 2012.

Michael then went on to present his wines. Our welcome wine was a 2017 Dry Grown Grenache from a single vineyard. Our first tasting wine was the Tenafeate Creek 2016 GSM Although young it was a very approachable wine made from 50% Grenache, 25% Shiraz and 25% Mourvedre. The Costas own only 2 acres of vines so buy their red fruit from growers in the district, while whites come from Eden Valley, Adelaide Hills or Lyndoch (Moscato). The Grenache and Shiraz grapes were from 30 year old vines while those of the Mourvedre were from younger (5-6 year old) vines. The 2016 vintage was warm, and as Michael picks on flavour the result was a relatively high alcohol content of 15%. He uses only French oak for maturation new or seasoned as the style demands. He achieves up to 15 seasons from a barrel.



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

Tenafeate Creek (cont.)

Wine number two was a 2016 Montepulciano. This grape comes from south eastern Italy—not from the Montepulciano Region of Italy! It is a thick skinned variety that they first produced in 2011 that needs to be picked when quite ripe and care needs to be taken not to over extract from the skins. However it does not need as much irrigation as other varieties.

Next was the 2015 Basket Press Shiraz. Michael does a vertical tasting (2004-2016) of this wine each year and several members had attended one recently. They highly recommended it. The 2016 is a blend of four blocks and has spent 20 months in oak. It is a 5 stars and category winner with Winestate magazine. Very approachable now it will improve with age.

We then tried the 2014 Judgement Shiraz. This is Tenafeate Creeks flagship wine. Made only on 2007, 2010 and 2014. It is still young and should cellar for 30-40 years. It is made from some of the oldest vines in One Tree Hill on clay and quartz soils. In non-premium years the grapes are blended into other shirazes.

The final tasting of the evening was the 2015 Durif. From a single vineyard with 5-6 year old vines this is the first attempt at this variety.

It was then time to sit down to a delicious meal by Deliciously Devious of Barossa chicken cacciatore with rich tomato and olive sauce served with creamy polenta and Green salad with balsamic dressing and with of course Apex wood fired bread and butter accompanied by more of Michael's wines.

Prize winners of Tenafeate Creek wines were Simon Granfield, Allan Duthie and Brian Fechner.

An altogether excellent evening.



AGM

Peter Frick conducted our AGM with his usual efficiency.

1. Meeting opened with 24 members in attendance
2. Finance Report (e-mailed)
 - a. Moved Ian Cooper, seconded Rex Way: Carried
3. 2019 Subs \$75 Goes towards Xmas and Birthday \$25 subsidy each and wine cellar Wine Cellar
 - a. Moved Bob Heinicke, seconded Michael Sanderson: Approved
4. Election of committee
 - a. The Committee was thanked
 - i. Ian: Home events, Newsletter, photos, washing glasses
 - ii. Bob: Away events, publicity, washing glasses
 - iii. Graham: liquor licences, nibbles
 - iv. James; nibbles until illness
 - v. Peter: Finances, Communicating with members including the web site and Facebook
 - vi. Volunteers: Simon cares for our wine cellar, Tina Kies cares for our Port and Steve and Rex take photos
 - b. Constitution allows for at least 4 members.
 - c. Nominations:
 - i. Laurie Rundle nominated by Bob Heinicke, seconded by Graham Jefferey
 - ii. Peter Frick nominated by Tony Impett seconded by Michael Sanderson
 - iii. Graham Jeffery nominated by Ian Cooper seconded by Rex Way
 - iv. Bob Heinicke nominated by Graham Jeffery seconded by John Ellis
 - v. Ian Cooper nominated by Peter Frick seconded by Simon Granfield
 All were elected
5. **AOB**
 - a. Simon Granfield spoke of the need for a more targeted approach to using the cellar and for adding to it. Agreed that the committee would attend to this in 2019 preparations
 - b. Ian Roark moved a vote of thanks for the efforts of the committee in the past year



Wines

2017 Dry Grown Grenache

ANALYSIS: 14.5% Alcohol

CELLAR POTENTIAL: This wine is approachable upon release, but will benefit with carefully cellaring between 4-8 years

COLOUR: Magenta coloured intensity with dark red and slight pink hues

BOUQUET: This Grenache displays rich and vibrant aromas of fresh raspberries and plums characters, with great depth and complexity.

PALATE: Intense and flavoursome. A lively and spicy palate with gently tannins, displays raspberries and blueberry characters, finishing with a slight savoury edge.

VINEYARD & VITICULTURE: Sourced from a single low yielding vineyard from Northern One Tree Hill, with an average yield of 2.0 tonne per acre. No Irrigation was employed throughout the growing and ripening season, this giving more concentrated fruit. Vineyard age – 30 years old.

WINEMAKING: Crushed and destemmed to open top fermentors, where cooling was employed throughout the fermentation between 18-25oC. There was two pump overs and one hand plunge every day to optimise flavour, colour and tannin extraction. After 7 days of fermentation the fermented wine was then gently Basket Pressed to a settling tank for 2 days, where it was then racked to older oak barrels to undergo Malolactic fermentation.

STORAGE/MATURATION: 10 months in seasoned French oak hogsheads.

Cellar Door Price \$28



2016 GSM

ANALYSIS: 15 % Alcohol

CELLAR POTENTIAL: This wine is approachable upon release, but will benefit with carefully cellaring between 3-5 years

COLOUR: Purple coloured intensity, with red/pink hues.

BOUQUET: This GSM displays enticing aromas of ripe cherries, violets and raspberries.

PALATE: Flavourful palate of generous fruits with a silky and soft finish.

VINEYARD & VITICULTURE: Sourced from three low yielding vineyards from Southern and Northern One Tree Hill, with an average yield of 2.0 tonne per acre.

WINEMAKING: Crushed and destemmed to open top fermenters, where cooling was employed throughout the fermentation between 18-28oC. There was two pump overs and one hand plunge every day to optimise flavour, colour and tannin extraction. After 7-10 days of primary fermentation, the fermented wine was then gently Basket Pressed to a settling tank for 2 days, where it was then racked to older oak barrels to undergo Malolactic fermentation.

STORAGE/MATURATION: Short maturation undertaken in seasoned French oak barrels.

Cellar Door Price \$28

2016 One Tree Hill Montepulciano

ANALYSIS: 14.5% Alcohol, Residual Sugar < 2g/L

CELLAR POTENTIAL: This wine is approachable upon release, but will benefit with carefully cellaring between 3-5 years

COLOUR: Purple coloured intensity, with red/pink hues.

Wines

BOUQUET: This Montepulciano displays perfumed spiced aromas with raspberries and dark cherries.

PALATE: Textured flavours with hints of plum, blackberries and red currants.

VINEYARD & VITICULTURE: Sourced from a single vineyard from Southern One Tree Hill, with an average yield of 2.0 tonne per acre.

WINEMAKING: Crushed and destemmed to open top fermenters, where cooling was employed throughout the fermentation between 18-28°C. There was two pump overs and one hand plunge every day to optimise flavour, colour and tannin extraction. After 7 days of primary fermentation, the fermented wine was then gently Basket Pressed to a settling tank for 2 days, where it was then racked to new and older French oak barrels to undergo Malolactic fermentation.

STORAGE/MATURATION: 15 months in new and seasoned French oak barrels.

Awards for this wine:

GOLD MEDAL – Australian Alternative Variety Wine Show, 2017

GOLD MEDAL – Small Winemakers Show, 2017

Cellar Door Price \$28

2015 Basket Press Shiraz.



ANALYSIS: 14.5% Alcohol

CELLAR POTENTIAL: This wine is approachable upon release, but will benefit with careful cellaring between 8-12 + years

COLOUR: High black/purple intensity, with red hues.

BOUQUET: Displays deeply scented aromas of blackcurrants, truffle and dark chocolate with underlying subtle oak characters.

PALATE: A supple, rich and juicy entry of dark berries, plums and spice. The tannins are rounded and integrated, with a long silky finish.

VINEYARD & VITICULTURE: Sourced from four low yielding vineyards from Southern and Northern One Tree Hill, with an average yield of 2.0 tonne per acre.

WINEMAKING: Crushed and destemmed to open top fermenters, where cooling was employed throughout the fermentation between 18-28°C. There was two pump overs and one hand plunge every day to optimise flavour, colour and tannin extraction. After 7-10 days of primary fermentation, the fermented wine was then gently Basket Pressed to a settling tank for 2 days, where it was then racked to new and seasoned French oak barrels to undergo Malolactic fermentation.

STORAGE/MATURATION: 24 months in new & seasoned French oak Hogheads.

Cellar Door Price \$28

2014 Judgement Shiraz.

ANALYSIS: 14.5% Alcohol

CELLAR POTENTIAL: This wine is approachable upon release, but will benefit with carefully cellaring between 15-20 + years

COLOUR: Black/purple core intensity, with black to purple hue

BOUQUET: Displays a complex bouquet of highly intense aromas – five spice, black fruit, black pepper, earth, graphite, black tea and integrated subtle oak characters.

PALATE: Layer upon layer of flavours. The entry is highly intense and concentrated with black berries, dark chocolate, followed by savoury, integrated but persistent tannins. The finish is lively and long, with a perfect balance of fruit and oak.



Wines

VINEYARD & VITICULTURE: Sourced from a single low yielding vineyard from Southern One Tree Hill. The Vineyard is 30 years old and is dry grown – resulting in highly concentrated fruit.

WINEMAKING: Crushed and de-stemmed to a single open top fermenter, where cooling was employed throughout the fermentation between 18-28oC. There was two pump overs and one hand plunge every day to optimise flavour, colour and tannin extraction. After 10 days of fermentation the fermented wine was then gently Basket Pressed to a settling tank for 2 days, where it was then racked to new oak barrels to undergo Malolactic fermentation.

STORAGE/MATURATION: 24 months in 100% New Extra Fine Grain French oak barrels.

Awards for this wine:

TROPHY & CHAMPION SHIRAZ – New Zealand Wine Show

GOLD MEDAL – New Zealand Wine Show

INCLUDED IN THE TOP 10 SHIRAZ'S OF THE WORLD – Winestate Magazine Shiraz Challenge 2017

BEST WINE OF CATEGORY (\$100-\$200) – Winestate Magazine Shiraz Challenge 2017

5 STARS – Winestate Magazine Shiraz Challenge 2017

GOLD MEDAL – Winestate Magazine Shiraz Challenge 2017

GOLD MEDAL – Small Winemakers Show 2016

BLUE GOLD MEDAL – Sydney International Wine Competition

Included in the TOP 100 WINES – Sydney International Wine Competition

Cellar Door Price \$100



2015 Durif

ANALYSIS: 16.0% Alcohol

CELLAR POTENTIAL: This wine is approachable upon release, but will benefit with careful cellaring between 5-8+ years

COLOUR: Inky black colour intensity, with a black to purple rim

BOUQUET: Very intense aromas of blackberry, fruit cake, leather and five-spice

PALATE: Full bodied in style. Flavours of chocolate, plum jam, mulberry with mouth-coating tannins and a long finish.

VINEYARD & VITICULTURE: Sourced from a single low yielding vineyard from Southern One Tree Hill, with an average yield of 2 tonne per acre.

WINEMAKING: Crushed and destemmed to an open top fermenter, where cooling was employed throughout the fermentation between 18-25oC. There was two pump overs and one hand plunge every day to optimise flavour, colour and tannin extraction. After 7 days of fermentation the fermented wine was then gently Basket Pressed to a settling tank for 2 days, where it was then racked to new and older oak barrels to undergo Malolactic fermentation.

STORAGE/MATURATION: 18 months in new and seasoned French oak Hogsheads.

Cellar Door Price \$30





