

BRUCE THEILE RED WINE CLUB

At Home with James Haselgrove

August 2018



As a number of members were away it was a select group of nineteen members who gathered to enjoy a presentation by James Haselgrove (of Nick Haselgrove Wines and James Haselgrove Wines).

On arrival we had a choice of three welcome wines from the Nick Haselgrove Clarence Hill range. They were a 2017 Chardonnay, a 2014 Cabernet Sauvignon and a 2016 Shiraz. These were enjoyed with cheese and Metwurst (thanks Graham) while we waited for everyone to come.

Ian welcomed everyone and especially his guest Allan Targett and Ron Tomlinson's first time guest Jeff Andrews. He then handed over to James so he could tell us some of the history of their family wines and about the wines we were to taste.

James started winemaking as James Haselgrove Wines in the mid 1970's in McLaren Vale and the Coonawarra. Later he decided he wanted to do something different and sold the business—which eventually dropped the 'James' and became Haselgrove Wines. His son Nick continued to work for the organisation for a time before returning to home base to start Nick Haselgrove Wines. He asked James to join him which he did primarily to improve the marketing.

James went on to describe their winemaking strategies and the wines we were to taste.

Firstly we tried the 2017 Blackbilly Pinot Gris. It was full of fruit flavour—more so than many Pinot Gris. We then moved on to a Blackbilly 2016 Shiraz. This is produced each year from a variety of vineyards and blended to be as similar as possible each year.

Next was the 2014 Futures Shiraz. This is marketed in a unique way. People buy a quantity (last year 6 bottles) before it is released and on release get more than they paid for (last year 12 bottles). Nearly all is sold this way so there is none for general purchase.

We then moved on to some top of the range single vineyard reds. First was a 2012 Old Faithful

Coming up:

- September : Kellermiester (Away)
- October Bruce Commemoration (Home)
- November Kalleske Wines (Away—3rd Tuesday)
- Christmas at Lamberts with Wives & partners (Away).

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 btredwine-club@gmail.com

James Haselgrove continued



'Top of the Hill' Shiraz. As its name suggests it is from a vineyard on the top of a hill north of McLaren Vale. While it was drinking well now it is suitable for cellaring.

The final wine of the night was 2013 Old Faithful 'Northern Exposure' Grenache. Again the name tells us something of the single vineyard it is produced from—a north facing slope.

Our dinner was roast pork with roast potatoes, pumpkin and green beans supplied by Tom's catering and accompanied by ample quantities of James' wines.



Door prize winners of James Haselgrove wines were Lindsay Stevens, Ian Cooper and Bob Heinicke.

John Ellis proposed an enthusiastic vote of thanks to our presenter which we all endorsed.

Another great home night!



The wines

The Welcome Wines: The Clarence Hill Range

This is an old label that has been revived with new identity and purpose. Clarence Hill has provenance; since its inception in 1990, it has pleased many customers with its generous, full-fruited wines. We appreciated that the brand needed rejuvenation, with improved production quality and smarter fruit selection, but – as the Clarence Hill label and branding shows – there remains a respectful nod to classic styling. Its growth and improvement is underlined by premium value, and high praise despite its modest pricing. As the entry level to the Adelaide Winemakers portfolio, Clarence Hill wines achieve a pleasing meld of soft palates, ripe fruit and rich flavour – approachable wines that drinkers have no qualms reaching for a second glass of.

2017 Clarence Hill Chardonnay

James Halliday 4.5 Stars, Qwine 86, Wine Showcase 84

Colour: Bright straw green with light honey tint.

Nose: White peach, melon, nectarine and spices, with an element of citrus flowers. A touch zesty & youthful.



Palate: Low oak usage highlights pristine white peach with crisp citric acidity with length and richness. Whilst young, this wine is expected to fill out and develop some nutty nuance.

Vintage: Even and predictable with sunshine and cooling breezes. Ripe and flavoursome.

Alcohol: 12.5% pH 3.19, TA 6.16 Price: \$18



2016 Clarence Hill Shiraz

CWSA Double Gold, Wine Showcase Silver

Fresh lifted mulberry / raspberry fruit and light mocha aromatic is nicely weighted by subtle oak.

Palate: Medium bodied with fresh, crisp acidity and nice length of fruit. Persistent finish with long fruity after taste.

Alcohol: 14% Price: \$18

2014 Clarence Hill Cabernet Sauvignon

WineState, 4 Stars & Silver

Colour: Deep cherry red.

Nose: Youthful aromatic of tomato, cassis, mulberry and light leafiness.

Palate: Full to medium bodied in style with ripe fruits with a varietal lift and young tannin on the palate. A rich palate showcases fruit and a crisp acid finish.

Vintage: The 2014 vintage was exceptional in our vineyards with low yields and even ripening.

Alcohol: 14.5% , pH 3.4, TA 6.57 Price: \$18



The wines

The Tasting Wines

2017 Blackbilly Adelaide Hills Pinot Gris

Gold Medal AAVWS Halliday 87, Top 100 Award 2007 Sydney IWC, Wine Showcase 91

Blackbilly wine is produced using the famous vineyards of McLaren Vale and the Fleurieu Peninsula known for wines of richness and diversity. Using modern winemaking and traditional winemaking techniques in our winery, we craft wines of exceptional value and flavour for drinking and enjoyment. Pinot Gris (synonym: Pinot Grigio) is an emerging variety in Australia but is famous in other regions of the world (France & Italy). This variety's name comes from the fact that the grapes berries have a 'grey' colour to them which allows a range of styles to be produced from dry crisp whites to full, rich textured styles. This vintage of Blackbilly Pinot Gris is from the Adelaide Hills region and is made in a crisp, slightly off dry style that is varietal but with texture that develops with bottle age. It is intended to

Colour: Medium straw green with a subtle 'rose' tint. Nose: Lifted aromatics reminiscent of nashi pear and citrus flowers and a hint of lemon.

Palate: Clean, crisp with full fruit and crisp acid combined Bright and fresh with like pear graininess and slightly sweet finish Potential: Ideally drink now but short term cellaring will add further complexity and varietal definition.

Foods: Oysters, Sushi or deep fried whitebait. This wine seems to have an affinity for spice and chilli so try with your favourite Chinese, Thai or Mexican food.

Vintage: 2017 season was initially cool and damp with the cool trend continuing will into Autumn meaning a long hang time for the grapes.

Alcohol 12.5%, pH 3.23 TA 6.2, RS 7g/L Price \$24.00



Blackbilly McLaren Vale Shiraz

Trophy & Gold '06 MV Wine Show 3*, 3*Winestate, James Halliday 94, Wine Showcase Gold, 2 x Silver, Halliday 93

This vintage of Blackbilly uses an older single vineyards from heavier soils in McLaren Flat to produce a beautifully scented wine. Full and round tannins are a highlight of the palate aptly combined with ripe fruit complexity. The partial use of new American oak hogsheads for barrel fermentation (~20%) and a mixture of older French oaks provide a complex character in harmony with the fruitiness of the wine. As this wine has been treated with respect in our cellar, a harmless crust may develop with maturation. Decant and allow to breathe on opening. Medium to long term cellaring recommended to enjoy the regionality this wine provides.

Colour: Deep rich purple with lively brightness

Nose: Fresh blue fruits with a touch of lavender and five spice. Fresh and juicy but not at all over-ripe.

Palate: Medium to full bodied with a nice line of acidity complexed with interesting oak notes of vanilla, light cedar and a nice long, satisfying finish.

Potential: This vintage has produced fruity, well structured wines that have medium to long term cellaring potential.

The wines continued

Foods: Rib-eye steak or perhaps a bouillabaisse with green olives.

Vintage: 2016 was another standout, benchmark vintage for McLaren Vale with ripe, rich plush wines being made still with good natural acidity

Alcohol 14.5%, pH 3.48, TA 6.03 Price \$24.00

James Haselgrove McLaren Vale Futures Shiraz

Vintage '05 Halliday 94, Gold, Bronze, 3 & 4* Winestate Vintage '06 Halliday 87, Bronze Winestate 3.5* Winestate 5* Gold WineWise, James Halliday 94

Our Futures Shiraz was first made in 1984 as a rich, full bodied Shiraz wine style that is very suitable for cellaring yet maintains drinkability. This 2016 wine is the 26th release after maturation in French & American oak, a small proportion of which are new. Fruit for this release again comes from a single vineyard planted in 1910 in McLaren Flat. Rich, concentrated fruit was hand-picked then open fermented before being put to larger oak barrels to finish fermentation and then mature for 24 months. Barrel selection is made for site expression. This wine has lovely medium to long term potential which will augment the savoury fruit characters expressed by this terroir in McLaren Vale. As we want this wine to mature gracefully in the bottle we have decided to use DIAM cork for quality cellaring that will still allow the wine to slowly develop complexity and regional nuances.



Colour: Dark purple & magenta with a brick red hue.

Nose: Blueberry & Mulberry fruit with cedar oak. Hints of liquorice, cola with a distinct black pepper note. A little lifted by alcohol but this will settle as fruit characters become stronger.

Palate: Full bodied dark fruit notes with mocha and a warm peppery finish. Crisp, balanced acidity with even ripe tannin and persistence on the palate.

Potential: This vintage has long term potential for aging (10+ years). Sealed under DIAM cork. Ideally decant on opening and allow to breathe for a hour or two. Foods: King Henry (very thick rib eye) Steak, ideally medium rare with salted/caramelised crust.

Vintage: 2016 was a benchmark season with even ripening and some hang time developed strong and distinctive 'terroir'.

14.5% alc., pH 3.51, TA 6.44 Price \$50.00

The Old Faithful 'Top of the Hill' Shiraz

Trophy Vintage 2006 Winestate '08 4 1/2* & Top 4*, Vintage 2005 Winestate Sep '07 4* = TOP

McLaren Vale is home to some of the most treasured Old Vine plantings in the world today, with the earliest known plantings dating back to 1860's. We affectionately refer to them as "The Old Faithful". They are a resource we treasure dearly. The Old Faithful Wine Company is an artisan producer of small quantities of exceptional wines from older, exceptional single vineyards. We look for vineyards that are expressive of McLaren Vale, the vintage and the variety and only release our wines when the wines display these finest characters. With the Rhone as its inspiration - Shiraz, Grenache and sometimes Mourvedre grace our portfolio. Made to age gracefully, we believe in and recommend our wines and hope you can enjoy the magic of 'The Old Faithful'. The 'Top of

The wines continued

the Hill' Shiraz is another expressive site in McLaren Vale. Over 40 years old and perched at the "Top of the Hill" in the north of McLaren Vale with commanding views and hard schist loam soils, these vines have natural low vigour and produced some of the best fruit of the vintage. After harvesting, the grapes undergo cold soak in an open tank then ferment slowly over a week or more. On pressing the wine was transferred to seasoned French oak barrels to complete fermentation and add structure to the wine. Only the best barrels were selected for the final wine. Bottled with light filtration, no fining. wine's magical intensity.

Colour: Opaque, saturated purple.

Nose: Briary, bramble bush...reminiscent of wild blackberries. Nougat and mocha oak notes with a hint of liquorice and forest floor.

Palate: Tannic, full and rich with stoney, mineral palate and black fruits with length and crisp acidity. Full flavoured and persistent but needs time for the tannins to integrate and resolve. 2012

Vintage: Benchmark, one of the better conditions of vintage experienced for some time in McLaren Vale.

14.5% Alc/vol, pH 3.54 TA 6.8 Price \$70.00

The Old Faithful "NE" Grenache

Winestate Sep '07 3*- '09 Halliday '90 -Vintage 2006 '09 Halliday 94 Winestate '08 41/2 *Trophy Trinations 2008 Class 12, Trophy McLaren Vale winemakers Show 2016.



The 'Northern Exposure' Grenache is sourced from dry grown vineyard planted over 80 years ago on sandy soils over siltstone, to the North of Blewitt Springs on the edge of the Onkaparinga gorge. The block's exposure ensures optimal ripeness and pristine definition of varietal fruits, which is captured by the magic of old bush vines and traditional viticulture. Once fully and evenly ripe these grapes are harvested by hand and then gently crushed to our open fermenter. A short cold maceration helps extract fruits and tannin. Then the fermentation is allowed to get hot to extract richness and complexity. The new wine is transferred to seasoned oak for extended maturation and eventual barrel selection to produce a lovely textured wine style.

Colour: Dark cherry red with a mauve hue.

Nose: Dark raspberry fruit, floral pot pourri and with a hint of Turkish delights and a subtle malty oak note. Remarkably poised and fresh with interesting mineral, quartz stone complexity.

Palate: Textural palate with rich round tannin and piquant acidity with a touch of light soy. Focussed dark fruits, brightness and integration with oak. Excellent length and poise for the cellar

Potential: 4-12 years, longer in a cool cellar. Decant on opening and allow to breathe if possible for a couple of hours. 2013

Vintage: A classic vintage with all the great hallmarks of McLaren Vale.

14.5% Alc/vol, pH 3.4 TA 6.0 Price \$70.00



Photos

