

Bruce Thiele Red Wine Club

September 2018



Kellermeister Wine Showcasing

Our September meeting was held at Kellermeister Wines, Barossa Valley Way, Lyndoch. Last year at the UK Food and Drinks awards Kellermeister was awarded Fine Wine Producer of the Year, Kellermeister has also been awarded the World's best Shiraz at the International Wine Show in London, while James Halliday rates Kellermeister in the top 7% of Australian wine producers. We came with high expectations and were not disappointed.



Our host for the evening was proprietor Susanna Pearce, co proprietor Mark was unable to make the evening as he was in France for vintage. Mark was making his own Shiraz in a French winery with French grapes. A very unique situation. We look forward to the result.

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

Coming up

- ◆ **October: Bruce Thiele Remembrance Evening**
- ◆ **November: An Evening at Kalleske's**
- ◆ **December: Christmas at Lambert's**

BRING A FRIEND

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

Upon arrival at Kellermeister's mud brick facility we were welcomed with the 2018 The Rambling Ruins Pinot Gris. The wine is described as having vibrant aromas of nashi pear and apple while crisp green apple flavours zip across the palate. The grapes are from Fechner Bros vineyard in the Eden Valley. Susanna said it was their best Pinot Gris so far with a great balance between fruit and acidity. \$23.50 List price. The Pinot Gris was complemented with delicious smoked salmon and dill cream crepes.



Bob Heinicke welcomed to the club our newest members Randy Klem, Allan Target and Andrew Maynard. We also welcomed Tom Andrews and Jim Murray as guests. Total attendance was 30.

The formal part of the evening opened with Susanna explaining how they initially began as managers of Kellermeister before eventually taking over the business and becoming the second owners of Kellermeister.



We then took our seats for the first pair of reds. The 2016 Curtain Raiser Temperanillo, a new release for Kellermeister described as showing vibrant flashy cherry, dark chocolate and vanilla spice characters. Ready to drink now. \$28.50 list. The 2014 The Funk Wagon Grenache Shiraz Mataro is described as having aromas of bright raspberry and red currant which follow through to the palate and are underscored by dark spices to the finish. The wine was matured in French Oak. The 70% Grenache was from Bethany of 70 year old bush vines. The Shiraz content is 25% with Mataro 5%. Susanna said GSM is the ultimate BBQ wine. \$28.50 list price.



Our next pair of tastings were the 2013 and 2014 Whiskers Single Vineyard Grenache. The fruit is from Mark and Susanna's home block, Threefold Farm on Stockwell Rd before Angaston. The vines were planted in 2002, the sandy soil provides an elegant fruity style. The 2013 vintage was picked on the 4th of March. The warm/hot vintage produced a richer, full bodied wine. By contrast the 2014 vintage picked on the 4th of April due to a milder weather produced a lighter style. An interesting comparison as to the effect of the weather on the final product. \$45.00 list price.



Next up was the 2013 Missy Moo Single Vineyard Mataro and the 2015 Missy Moo Single vineyard Mataro. The fruit is also from Threefold Farm, the vineyard is 318 metres above sea level. 2013 was warm vintage produced a deep rich bodied Mataro with more savoury flavours, by contrast the 2015 vintage produced brighter lighter style than the 13 with berry characteristics. Winemaker Mark was blown away by the flavours and brought forward the release to take advantage of them. \$45.00 list price.





Our final formal tastings were the 2015 Pious Pioneer Dry Grown Shiraz, 2015 Black Sash Shiraz and the 2014 Wild Witch Shiraz. Three outstanding wines.

The 2015 Pious Pioneer Dry Grown Shiraz as the name suggests is from older non irrigated vines. The wine is described as having bright red fruit aromatics with the palate displaying a depth of rich blackberries and dark chocolate and seamless integrated vanilla spice leading to a long finish. The wine was stored in old oak barrels and will cellar for 8 to 10 years. \$28.50 list price.



The 2015 Black Sash Shiraz, the fruit is from 100 year plus vines in Adrian Hoffman's Ebenezer vineyard. The wine spent 2 years in new French Oak. The Shiraz is described as delivering a rich opulent palate with lashings of dark black fruits, dark chocolate and vanilla with a finish of majestic length. Halliday awarded 97 points. The Shiraz will cellar for 20 plus years. List price \$75.00.

The 2014 Wild Witch Shiraz, made using the best Shiraz of the vintage. The fruit is from Fechner Bros Eden Valley vineyard. The wine was stored in 70% new and 30% seasoned French Oak Barrels producing an elegant, silky Shiraz. The Black sash is described as having the intrinsic power, dimension and surprising elegance that inevitably brings the most indulgent connoisseur under its long, intense and luxurious spell. The palate showcases seamless black and blue fruits with ultra fine tannins. The Wild Witch will cellar “forever”. Halliday awarded 97 points. List price \$85.00 The 2012 Wild Witch was awarded the world Best Shiraz.



Our meal was then served, our caterer Teagan Carpenter from Vintage Chef operating out of her parents restaurant The Lord Lyndoch claimed she had made the smoothest mash potato we would ever have. It was true. Teagan catered for our meeting at Z Wines where she so impressed our members we approached her to do this meeting. The Hearty Shiraz infused steak and mushroom pie with rocket salad was outstanding. One member was heard to say “I have eaten a lot of pies in my life but, along with the world’ best Shiraz I have now had the world’s best pie”.



As a nightcap we had dark chocolate and walnut brownies with double cream complimented by Kellermeister Chocolate liqueur. An addictive combination for chocolate lovers. A great way to complete our night at Kellermeister.



Door prize winners were; Rob Chapman, Ron Tomlinson and Dieter Bieseigel.



Another amazing evening for the members of The Bruce Thiele Red Wine Club, sincere thanks to Susanna and the staff at Kellermeister. Thanks to Teagan for the outstanding meal.

