

DECEMBER 2018

Bruce Thiele Red Wine Club



Christmas at Lambert Estate with our partners.

Fifty six members, partners and guests had a memorable Christmas event at Lambert Estate. We were welcomed with a choice of wines— their 2017 'The Prologue' Sparkling, 2017 'First Kiss' Rosé, 2016 'A Thousand Words' Chardonnay and 2013 'Forgive Me' Zinfandel. These were enjoyed together with platters of hot and cold canapes.

After half an hour of sipping, eating and chatting we sat down at one long table with a view of the estate at the front of their relatively new cellar door. Laurie welcomed us all and introduced our hosts, Jim and Pam Lambert and their winemaker son Kirk (Kirk's wife Vanesa, also a winemaker, was an apology).

Kirk gave us some information on the wines (see tasting notes later in the newsletter) and the food began to roll out. We were spoilt with Wood oven bread with whipped butter, Steamed Asparagus and green beans with herb butter, Roasted turkey breast, sage and onion stuffing, cranberry jus, Glazed Smoked ham, Beetroot salad with rosemary and feta, Roasted potatoes with thyme and garlic and Salad leaves with pomegranate dressing. There were washed down with the 2014 'Thoroughbred' Cabernet Sauvignon and 2013 'Commitment' Shiraz.



Jim then took over the mike and told us something of the origins of Lambert Estate. The Lamberts are originally from Wisconsin. Jim's international business took him to many parts of the world, including Australia in the 1990's. Jim

Coming up—January at Home on 22nd, Remembering Kym.

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

Christmas at Lambert Estate (Cont.)



loved the place and saw the Barossa as somewhere he could realize his dream of getting involved with wine. He convinced Pam that a move to Australia would be a good idea.

In 2003 they purchased Allan Duthie's property and began Lambert Estate. Their son Kirk joined Jim and Pam on their journey from Wisconsin in the USA to the Barossa. Kirk studied wine making at the University of Adelaide and it was there that he met and fell in love with fellow student Vanesa. Now married, it's Kirk and Vanesa who fuse their American and Peruvian backgrounds with their expertise in wine making. It's a fusion that brings their flair and individuality into every bottle of multiple award winning Lambert Estate wine.

Jim is particularly proud of the new Winery—Cellar door complex. He designed it using the ideas and style of celebrated architect Frank Lloyd Wright. Every effort has been made to make it as environmentally efficient as possible. They generate their own solar power and collect all the rainwater so the complex is generally self sufficient in that regard. The winery is built into the hillside and reflects the natural shape of the terrain. Without the need for pumps, They are able to let gravity do a lot of the work. This saves energy, and treats the fruit more gently, which is always good news for the wine. It also means the winery is a naturally cooler space, with less need for air conditioning to develop the quality of the wines. The winery has been designed to be in harmony with the beautiful location. They have chosen locally sourced materials in the construction - from the stonework in the walls, to the concrete in the floors. The wood inside the tasting bar, restaurant tables and the detail around the building has all been selected from the estate.

Vineyard management is also innovative with a picker that removes stalks to improve processing.

Jim is also a gardener—and was proud that some of the produce used in the dinner had been grown in their vegetable patch.

Pam was able to add some comment and give her version of their leaving the USA and moving to South Australia.

Finally it was time for Alan Duthie to say a few words. Allan related how he and his wife purchased the property on Long Gully Rd. in 1980 from Mick and Ella Zimmerman, who had owned the property for about 40yrs. The Zimmermans really did hard yards: - growing grapes, currants, fruit trees, flowers and vegetables for township, and keeping a menagerie of animals

The Property was originally owned by the Salter Bros. They were the first Title holders and grew fruit trees from their Salter Bros Winery in Salters Gully following the hills around to the property.



Christmas at Lambert Estate (Cont.)

The old shedding which was opposite the existing house had a full time Blacksmith with stables attached There-to there were also full-time bird Shooters to protect the fruit trees.

When they purchased of the property, they did not have a lot of knowledge of vines and vineyards, so they sourced a Share Grower for a few years until they learnt the ropes.

In the late 1800's this block was mined for Copper but was only worked for a couple of years then closed down, as the shafts kept filling up with water. Hence the name Crennis Mines with the nearby road named after it.

The Angaston town Council used the Copper mine shaft for a rubbish tip for a time – as tins and other items rust away more of the original shaft appears.

In 1980 Grape prices were very ordinary so they ran 20 odd cattle and 60 odd Sheep in their first 4-5 years they made more money from our animals than the grapes

Of the 66 acres we had approx. 35 acres were vineyard and a couple to fruit trees the rest was Gum and wild olives. After a while grape prices increased so the animals were replaced with more grapes.

Alan and Aileen spent 25 enjoyable years on this property and loved every minute of it. The Lamberts family have made some great improvements with some being this beautiful winery and Cellar Door – entertainment building. They hope Lambert family enjoy the lifestyle as much as they did.



As we viewed a glorious sunset we were treated to a special wine the 2012 'Family Tree' Shiraz.

Dessert was steamed Christmas pudding, brandy sauce and fresh cherries and it was followed by mulled wine, gingerbreads and chocolate truffles. To cap off the evening we had a taste of the Lambert Estate Chocolatier which pairs an aged tawny with dark chocolate to craft a unique balance of flavours.

Christmas at Lambert Estate (Cont.)

We had two door prizes for the ladies and two for the gentlemen and a special prize drawn from those who ordered six or more bottles of Lambert Estate wines. The lady winners were Cathy Johnson and Lyn Greening while George Akkerman and Allan Target won the men's prizes. Allan then doubled up by winning the purchaser's prize. His prize was a bottle of Silent Partner Cabernet Sauvignon and a bottle of Family Tree Shiraz Valued at over \$180.



Laurie concluded the evening by thanking our hosts and in particular the chef and his team. Our chef for the evening was Roger Farley. Roger is a member of the Farley family, long time Barossa residents, that for decades were Tanunda's family chemists in the main street. Roger's father was a good mate of Bruce Thiele so it is appropriate that Roger was the Chef to oversee the BT Red Wine Club's Xmas Dinner.



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The Wines

2017 'The Prologue' Sparkling (Pinot Noir)

Every story has a beginning, but it's what happens before the story begins that defines the characters. Sit back, relax and enjoy our story.

- **Wine Type:** Sparkling White
- **Tasting Notes:** A distinctively fresh Sparkling wine with underlying fruit characters of pear (Chardonnay) and fresh strawberries (Pinot Noir).

Production Notes: Harvested only a couple days apart, these classic sparkling wine varieties were fermented separately and went through partial MLF. They were then blended back together until perfect balance was achieved. Secondary fermentation was completed in tank to produce a fine bead and a long living effervescence.

Cellar Door Price \$26.95



2017 'First Kiss' Rosé

It can start with a gentle brush of the cheek, it can happen in an instant but then grows deeper with every passing second. In that moment, it's the madness in our eyes that we will forever remember. Sometimes you just know...

Vivid, bright salmon tones bring the 2017 First Kiss Rosé to life. Aromas of pomegranate, candied apple, fresh cinnamon and touch of rose petal complexity fill the nose. A soft roundness builds leading to a crisp, clean finish.

Cellar Door Price \$22.95

2016 'A Thousand Words' Chardonnay

Sometimes we have those picture perfect moments that need no explanation. However, more often than not, a single picture may just signify part of a great story. For those experiences in our journey that can't be captured in a moment may there be a thousand words in every bottle.

Tasting Notes: This Chardonnay was hand-picked from the oldest vines on the Lambert Vineyard, basket pressed, then slowly cold fermented for a period of 6 weeks to retain the natural fruit characters of the variety. Ageing on the yeast lees for a further 8 weeks adds complexity and character to the palate.

Cellar Door Price \$26.95



2013 'Forgive Me' Zinfandel

Successfully tempted and in pursuit of the reward, we push the boundaries, hopefully just to the limit, but on the odd occasion just beyond. With the best intentions at heart, it can leave us in a fiery situation where only forgiveness can help soothe the heat. This Zinfandel made on a winemaker's whim, without over extraction, aged 12 months in 50% Hungarian Oak and 50% French Oak, has produced an elegant wine with characters

The Wines (Cont.)

of freshly sawn cedar, black cherry and plum.

Cellar Door Price \$28.95

2014 'Thoroughbred' Cabernet Sauvignon

It's all in the lineage. A meticulous selection of a vineyard site cultivated with our choice of an elite vine stock with specific clonal traits. It has taken years of training and refinement of these elements to create the spirit and boldness that embodies the performance of a true Thoroughbred.

Tasting Notes: Beautifully structured and elegant, rather than overpowering, the 2009 Barossa Thoroughbred Cabernet Sauvignon has blackcurrant and plum characters, fine tannins and a soft finish. The wine drinks extremely well now, but will reward patience if cellared over several years.

Cellar Door Price \$41.95



2013 'Commitment' Shiraz

The Lambert Family have dedicated their lives to producing authentic Barossa Valley wines that respect the past while keeping an eye to the future. Wines that reflect a sense of the land and the people where it was created. It is this small encapsulation of time that is our commitment to you.

Tasting Notes: The Commitment Shiraz is deep, dark red in colour leading to aromas of blackberries and black cherries complimented with hints of eucalyptus, earth, liquorice and pepper. The palate comes alive with tastes of light vanilla and sweet berries complexed with characters of cloves, nutmeg, coffee and dark chocolate. Chewy, soft tannins carry a long toasty, cherry finish.

Cellar Door Price \$41.95

2012 'Family Tree' Shiraz

The wine that started it all, the foundation. We planted our roots in this beautiful valley in the heart of Australia, with the sole purpose of making outstanding wines. This Shiraz is the hallmark of our efforts and a benchmark against all others.

Tasting Notes: Deep red in colour with violet hues on the meniscus, the 2012 Family Tree Shiraz shows its richness, providing notes of raspberries complimented by spicy pepper, smokey vanillin, and hints of sweet strawberries. A silky, sophisticated tannic structure provides an elegant canvas to showcase a harmonious balance between fruit and oak, flowing to a complex generous finish of black cherry and chocolate.

Winemaker Notes: 100% aged in new American oak hogsheads for 24 months, only the best barrels are selected for our flagship Shiraz. This unapologetic wine pulls no punches, intense and powerful in its style, this youthful exuberance will develop into an elegant, refined wine showing the layers and experience only gained with age.

Acid: 6.7 g/l, pH: 3.45, Residual Sugar: 0.77 g/l, Alcohol %: 16.0

Cellar Door Price \$91.95



The Wines (Cont.)

‘The Chocolatier’

The Lambert Estate Chocolatier pairs an aged tawny with dark chocolate to craft a unique balance of flavours. Whether you choose to drink it plain, pour it over fruit or ice cream, or create your own signature dish, it is always a favourite.

Tasting Notes: The Chocolatier is lively and bright with amber hues, leading to aromas of dark chocolate, cherry and toffee with hints of vanillin and walnuts. On the palate butterscotch notes come alive with dried fruits and nuttiness. Its a luscious, rich, generous tawny with a lingering chocolate finish.

Winemaker Notes: The secret lies in the harmony between tawny port and dark chocolate with both flavours well balanced and contributing their best attributes to this fortified wine. Made from a blend of red and white grape varieties and fortified wine of different ages, the youngest being 5 years old and oldest being around 30 years old.

Acid: 5.2 g/l, pH: 3.41, Alcohol %: 17.0.

Cellar Door Price \$26.95

