

Bruce Thiele Red Wine Club

Salute to Kym

Coming up

- February: Sussex Squire (Home)
- March: Underground Barossa
- April: Adelaide Hills (Home)
- May: Tenafeate Vertical tasting
- June AGM Members own
- July: Birthday Rosenvale Wines
- August: Gutsy Reds (Home)
- September: Red-Heads
- October: Remember Bruce
- November: Grenock Brewery
- December Christmas Chateau Yaldara:



Our first meeting for the year was held at our Rowland Flat home base on Tuesday January 28th.

Prior to 2012 we never had a January meeting. When the Club began our current committee method of operating Kym Jenke was one of our original committee members. At Kym's instigation we began having a January meeting held at Jenke Wines. We would have our welcome wine and tasting the banks of the North Para down from the Old Cottage. A meal was then had set up on long trestles adjacent to the cottage. Kym was a very generous host. These nights became amongst the

best we had.

Suitably relaxed many members made substantial purchases before heading home. The late disgorge Sparkling Shiraz reintroduced many of us to the joys of sparkling red. Kym's premature passing in 2016 saw an end to these wonderful nights. In Kym's memory we have continued to hold a January meeting with a toast and a moment to reflect on Kym.



We had 32 person in attendance, 26 members, 2 presenters and 6 guests, Dan Eggleton, Rodney Finlay, Alan Horan, Finn McGown, Isiah Tesselaar and Ross Van Enckevort. Finn and Isiah are the grandsons of Graham Jeffery and Peter Frick. Together they lowered the average age of the meeting substantially while also adding to the average height!

Fittingly this evening we had the pleasure of Mark Jenke and winemaker Rod Chapman as

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

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

Jenke Vineyards continued



presenters introducing us to the 7th Generation Range by Jenke Vineyards. Upon arrival we tried the Cabernet Sauvignon, Merlot and Shiraz from the 2018 Old Vine range. To commence the evening a toast to Kym was raised with a 2005 Jenke Shiraz, the magnum coming from the club cellar.

Mark Jenke informed us of the history of Jenke Vineyards and the path from growing grapes to Kym becoming wine makers. The work behind the scenes with Mark's wife Rebecca since 2016, the arrival of Rod on board, the new labels finalizing in the new 7th generation range. Rod then presented the three Reds. All of these wines are made from grapes grown literally within meters of where we were tasting them. All were of an exceptional standard and well received by our members. Our final tasting was Family Icon. A limited release of 1500 bottles. The Shiraz is from the best of the remaining barrels from Kym's last vintage. Bottled in October 19 after 2 years on wood. Rod described the wine as being a typical fine Barossa Shiraz with good acid balance, not in your face flavors with a hint of Raspberry. We were all impressed with this fitting tribute to Kym. Asking the group at what price the wine should sell for John Ellis quickly chimed in with between \$5 and \$10. Don't hold your breath John. Nipper with a more reasoned approach suggested at least \$50. It certainly was a premium wine and it will be interesting to see the actual price.



We consumed more of the wines over dinner. A mouth-watering Scotch fillet with potato gratin and a light Demi glaze accompanied with a mixed tossed salad. The desert of Chocolate cake with light chocolate sauce and berry garnish was the perfect match for a Club Port.

The door prize raffles were won by Graham Jeffery, Ron Tomlinson and Dan Eggleton. The guest prizes were won by Ross Van Enckevort and Allan Horan.

This month's newsletter thanks to Graham Jeffery



Jenke Vineyards —Photos



Jenke Vineyards —Photos continued



Photo Credits Steve Blee

Wines

Jenke 2018 7th Generation Barossa Valley Shiraz

The full ripe Barossa Shiraz flavours along with the toasty vanillas from the two types of new oak barrels have ensured a rich classical wine with layers of flavour.

Vintage and Vineyard

Grapes for this wine are grown on our Estate near Golflinks Road in Rowland Flat from a single vineyard. A small parcel of highly flavoured fruit from the Sonntag block was earmarked and kept separate. Grapes were harvested on 13 March 2018.

Baume: 14.2 Acid: 6.5 g/l pH: 3.65

Winemaking

Colour: Dark deep crimson / purple.

Traditional on-skin fermentation for 8 days with daily pumping over of the skins has extracted a deep dense colour and robust firm tannins.

Free-run and press portions were blended together and the young wine transferred for maturation into new 50% French and 50% American oak barrels sourced from Heinrich Cooperage, Tanunda. The full ripe Barossa Shiraz flavours along with the toasty vanillas from the two types of new oak barrels have ensured a rich classical wine with layers of flavour.



RRP:\$35 per bottle Alcohol: 14.5%

Jenke 2018 7th Generation Barossa Valley Cabernet Sauvignon



This wine is rich and full bodied with “cassis” aroma which is classical of the Cabernet Sauvignon variety.

Vintage and Vineyard

Grapes for this wine are grown on our Estate in a block formerly known as the “cow paddock”. As a young boy, John Jenke left his milking cows to graze here during the day while he attended the Rowland Flat School across the road.

Baume: 14.2 Acid: 6.7 g/l pH: 3.60

Winemaking

Colour: Medium – deep brick red/blue. This wine is rich and full bodied with “cassis” aroma which is classical of the Cabernet Sauvignon variety.

Cabernet Sauvignon is arguably the “King of Red Grapes” and is well suited to growing on the Jenke Vineyards Estate at Rowland Flat.

The wine was fermented on skins for 8 days during which it was pumped over twice daily to extract colour and tannins. Free run and press fractions were blended together. Maturation in 60% new French oak barrels from Heinrich Cooperage, Tanunda and 40% aged barrels for 12 months has imparted fine silky tannins.

The wine was bottled in July 2019. Further bottle ageing will reward you with complex mature flavours.

RRP \$30 per bottle Alcohol: 14.5%

Wines

Jenke 2018 7th Generation Barossa Valley Merlot

This wine is rich and full bodied with “cassis” aroma which is classical of the Cabernet Sauvignon variety.

Vintage and Vineyard

Grapes for this wine are grown on our Estate on Golflinks Road in Rowland Flat from a single vineyard. A small parcel of highly flavoured fruit from this vineyard was earmarked and kept separate. Grapes were harvested on 19 March 2018.

Baume: 14 Acid: 6.5 g/l pH: 3.60

Winemaking

Colour: Medium brick-red, cherry.

This wine is a vibrant varietal Barossa Valley Merlot which displays typical red currant and savoury spice flavours. Overall it is medium bodied with well-defined tannins and an attractive fleshy mid-palate.

Traditional on-skin fermentation for 7 days at slightly cooler temperatures, ensured the retention of fine delicate flavours from the Merlot grape.

Following pressing, malolactic fermentation and clarification, the wine was matured for 11 months in older French oak barrels. The wine was bottled in July 2019. Further bottle ageing will reward you with complex mature flavours.

RRP: \$30 Alcohol: 14.5%

