

Salute to Bruce with a member's selection



Dean Trinne, Werner Gatermayr, and George Akkermann, assisted by George's son Shaun, gave us a very interesting evening at our 'Covid' home location at the Lyndoch Institute. Our night was also enhanced by our guest Rod Chapman and Rory Chisholm's muscat taste off.

Our members and guests were on time so Laurie was able to start proceedings at seven PM. He welcomed our guests Shaun Akkermann, Rod Chapman, Paul Drake, Angus Kane, Gerry Raggio, and James Rowe. He then invited Wine Maker for Jenke wines, Rod Chapman to propose a toast to Bruce.

Rod told us some of Bruce's story. He related how Bruce was from Minlaton on the Yorke Peninsula and came to the Barossa Valley in 1978 to start work at Bernkastel Wines (now Langmeil). He moved on to become a sommelier at a Tanunda restaurant before taking a position at Orlando (now Jacobs Creek). Here he worked with Bob McClean, one of the early promoters of Barossa wine. When Bob moved on Bruce took his job as promotions manager.



Bruce was very much involved with the Barossa Vintage Festival and also the Lyndoch Cricket Club. Rod was also a cricketer and recounted how in the 1970's the Lyndoch team would play a 'State' side as a fundraiser. The idea was resurrected in 1993 when David Hooks, Darren Lehmann and other noted South Australian cricketers played in the game.

Bruce joined the club in the early 70s and was a useful left arm bowler—one that particularly worried left hand batsmen. He batted at number eleven, however.

He was a close associate of Colin Gramp and when the latter retired from Orlando, Bruce would keep him up to date with developments and take back any ideas he had.

Rod said he still had memories of Bruce—images of him as a cricketer, driving in the vintage parade and in his Baron of Barossa robes (He was a Baron and member of their Grand Council).

Coming up:

♦ **Tuesday 8th December: Christmas with partners at Yaldara.**

♦ **January: Remember Kym (Home).**

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

Salute to Bruce– members selection Continued

In proposing a toast (seated) to Bruce Rod said he was always jovial, easy to communicate with and a master at promoting wine.

Peter then asked us to register for the Christmas event, which may be limited numbers depending on the current Covid restrictions.



It was then time for Dean Trinne, Werner Gatermayr and George Akkermann to present the wines they selected.

Dean began by asking us to identify the welcome wine. It turned out to be a 2018 Rojomoma Red Art Single Vineyard Barossa Valley Cabernet Sauvignon which won a Gold medal (95 points) at the Barossa Valley Wine Show. Rojomoma also won THE COOPERAGES 1912 AUSTRALIA TROPHY for the Most Successful Exhibitor - Small Producer. Unfortunately the wine is yet to be released so we have limited information about it.

(Previous vintages had a price of \$30 on release, however some are now more than double that price. Ed.)

We then tasted our second wine and Werner took the floor. It was well structured, fresh and fruity and it was a 2019 Butchers Block Red by Turkey Flat Vineyards. It was a blend of Grenache (dominant) Mataro and Shiraz. It was also a winner t the Barossa Valley Wine Show—gold medal (98 points) and the THE BOB McLEAN MEMORIAL TROPHY SPONSORED BY LALLEMAND AUSTRALIA Best Grenache, Shiraz & Mourvedre dominant blend, Class 17.

Our third wine was a Grenache—a 2018 Peter Lehmann ‘The Bond’ Grenache. Another Barossa Wine Snow winner it gained the THE VINPAC INTERNATIONAL TROPHY for the Best Grenache, Class 16 and a gold medal (97 points).

The next wine was the winner of the AP JOHN COOPERS TROPHY for the Best 2018 Shiraz, Class 10 at the Wine Show and a gold medal (97 points). It was Pinnacle Drinks 2018 Cat Amongst the Pigeons Fat Cat Barossa Shiraz. Cat Amongst the Pigeons is a label produced for Dan Murphy and BWS



The fifth wine did not follow the theme of the previous four in that it was not a trophy winner at the Barossa Wine Show, but it was a great wine none the less. It



was a 2011 Clarendon Hills Brookman Syrah, made from grapes grown at their Blewitt Springs vineyard (McLaren Vale). 2011 was a challenging year and the winery only made a small amount of wine. The wine like the next one was courtesy of George Akkermann's son Shaun. The Cellar Door price was \$95 when it was released. Clarendon Hills concentrate on higher end wines for the American market. They like to use good quality French oak from Burgundy and generally use a 'hands off' approach to wine making.

Our final wine for tasting was another one from Clarendon Hills—this time their 2015 Hickinbotham Syrah. This was the last vintage under the Clarendon Hills label. It probably needs a bit more bottle age.

We were then served with a fine meal of Beef fillet chargrilled and oven roasted with jus accompanied by mashed potato and broccolini.

Once our main was eaten it was time for Rory Chisholm's annual muscat taste off. This year he up graded the size of the glasses so we could give the sample a good sniff—no extra muscat though. As usual there

Salute to Bruce– members selection Continued

were two samples—left and right or A and B. One was from Rory's keg the other a Morris Muscat from Rutherglen. Morris is famous for its muscat.

Rory sent your editor the following notes:

Bruce introduced the Club to Muscat, particularly Morris of Rutherglen Muscat through his long friendship with Mick Morris, father of current senior winemaker David. The Morris family have been in Rutherglen for 160 years, since 1859. Morris of Rutherglen joined the Casella Family Brands portfolio in 2016, but continues with David at the helm. Madden Morris (David's son), the sixth generation, is training and waiting his turn to become custodian.

Rutherglen Muscat is crafted from the grape Muscat a Petit Grain Rouge, more commonly known as 'Brown Muscat'. The climate and terroir of the area are ideally suited to this grape. For those of you interested in the story of both Muscat and the Morris dynasty, there is plenty of information available on the internet.

Bruce organised a number of bottlings of both Muscat and Tokay (Topaque) at Orlando, with members able to purchase same at heavily discounted prices. Some remember the Sunday morning at St Hallett winery where we did our own bottling and tasting and then-member Arthur Jackaman prepared barbecued 'sweetmeats' for us.

Our "Remembering Bruce Night" and the Muscat Challenge honour our memory of Bruce.

*Participants' comments were indicative of some very serious considerations being given to the task. Words like "luscious, smooth, mouth-filling, drinkability, flavour, honey, caramel, raisins" appeared often. Opinions were split as to which sample was preferred, although a number did give the answer **BOTH!***

One of the tasting wines has been awarded 99 points in James Halliday's Wine Companion (2020), specifically Sample B, Morris Old Premium Rare Liqueur Muscat. Hopefully the larger glasses did enable a more critical appreciation of the samples.

On a lighter side, many members will recall that in past years, Jenny Heinicke (Bob's wife) has managed to join us (as our caterer) and thoroughly enjoyed our Challenge. However, with Kerry doing the catering this year, that wasn't possible. A small sample was sent home for her, so she didn't miss out.

All being well, we should be able to repeat this exercise next year.



Salute to Bruce- members selection Continued

The dessert provide by Crafty Cooks was profiterols which were consumed with the muscat and/or some club port.

We had a number of prizes to draw. The first two were provided by our guest Rod Chapman. The first was a 2006 Ross Estate single vineyard Merlot, which was won by Dean Trinne.

The second was a 2003 Ross Estate Cabernet Merlot which was won by Laurie Rundle.

Dean then had three prizes of magnums of his Feral Row Shiraz. The First a 2018 was won by Ian Cooper, the second was won by Werner Gatermayr and the final one (a 2016) by Graham Jeffery.



Laurie then concluded the night: "Gentlemen, we've drawn the raffle and wine has been won, I would like to thank Rod Chapman, Dean, George, Werner and Rory for their presentation this evening and further acknowledgement to Our Caterer, Kerry Dudley, of Crafty Cooks Catering, and team, who has produced another great dinner". The statement being endorsed by the applause of members.



The Wines

2018 Rojomoma Red Art Single Vineyard Barossa Valley Cabernet Sauvignon

Not yet released. See <https://rojomoma.com.au/> for their wines.

2019 Butchers Block Red by Turkey Flat Vineyards

This is not yet released on the Turkey Flat web site, however, from the bottle:

"The Schultz family became the owners of the Turkey Flat property in around 1865 and while they continued to tend the vineyard they also developed a thriving butchers business. The sensitively restored bluestone butchers shop, which housed the Butchers Block, is now our cellar door.

This wine was sourced from some of the original vines on the Turkey Flat property. It is a blend of Grenache, Shiraz and Mataro and exhibit all the distinctive qualities of these traditional Barossa varieties. The 'Butchers Block' can be enjoyed now or cellared for 5-10 years."

Analysis: 14.5% alc. Expected Cellar Door Price: \$20.00

2018 Peter Lehmann 'The Bond' Grenache



Founded in 1979, Peter Lehmann Wines brings unmatched diversity, uniqueness and quality from more than 800 hand-tended vineyards across the length and breadth of all 14 Barossa sub-regions. The quality of Peter Lehmann Wines are a testament to our relationships, allowing us access to the region's finest grapes. Following a period of uncertainty during the great fruit surplus of the late 1970s, Peter Lehmann Wines was founded to save the region's grape growers from financial hardship. With Peter's word as his bond, growers sold their fruit on a handshake agreement and many of these contracts are still honoured today. The Bond has been crafted to honour Peter and his word, and as a testament to the relationships we continue to nurture to this day.

REGION: Barossa Valley. VINTAGE CONDITIONS: After a reasonable winter and spring rainfall, soil moisture was adequate during the growing season and Barossa's vineyards exhibited healthy canopies heading into summer. January and February were warm and dry, with very warm temperatures in February slowing down the pace of ripening and encouraging further flavour development.

WINEMAKING & MATURATION: The wine was fermented on skins for ten days, utilising a small percentage of whole bunch fermentation in open fermenters, and then aged in older French oak puncheons and hogheads for 15 months prior to bottling.

COLOUR: A youthful dark purple colour with bright crimson edge.

NOSE/ AROMA: Displaying aromas of fresh blueberries, nutmeg and spice.

PALATE: A medium-bodied palate, exhibiting flavours of ripe raspberry and pomegranate jam, with soft tannins and a lovely Turkish delight savoury finish.

ANALYSIS: Alc/Vol 14.5% T.A 6.01g/L pH 3.47 RS (Glucose & Fructose) 1.32g/L, Cellar Door Price: \$25.00

Pinnacle Drinks 2018 Cat Amongst the Pigeons Fat Cat Barossa Shiraz

The Cat Amongst the Pigeons story starts with three accountants who bought a block of land, in what the locals thought at the time wasn't ideal for producing fruit and turned it into a formidable Barossa Valley beauty.

Many questioned whether they could do it. Admittedly, there was a small chance of these unlikely vintners making it big, but that's the spirit of the Cat Amongst the Pigeons story – a reci-



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pe of vision, courage and the unordinary. Today, Cat Amongst the Pigeons is sourced from low yielding vines across the Barossa. This South Australian region is known for hosting some of the oldest Shiraz vines in the world and responsible for some of Australia's most decorated wines and winemakers. We applaud its rich soils, cool climate, and diverse growing conditions. While most come for the bold, iconic Shiraz, the Barossa Valley is also known for producing Riesling, Pinot Grigio, Grenache and Cabernet Sauvignon, all of which we proudly make

Inspired by the pioneering spirit of our founders – delivering outstanding quality from the bounty of the blessed Barossa. This premium parcel of Shiraz was carefully selected by winemaker Nick Badrice for its inimitable quality. True to its name, Nick describes this wine as the ultimate Barossa Shiraz. It offers intense, rich flavours of plum and blackberry, spice notes and toasty oak.

NOSE: Plum and blackberry, spice notes and toasty oak

PALATE: Plum and blackberry, spice notes and toasty oak

COLOUR: Deep Red

ANALYSIS: 14.5% alc. Dan Murphy Price \$19.90 (BWS \$29.00)

2011 Clarendon Hills Brookman Syrah

Clarendon Hills was founded by Roman Bratasiuk in 1990 aiming to make high end quality/terroir style wines. He got big reviews from Robert Parker in the mid 90's in which he started to sell high amount of wine to USA. In the 2000's CH had around L6 wines on their portfolio from 6 single site vineyards. All vineyards were only a couple of km's from the winery in Blewitt Springs. All wine is made and bottled on site.

Vineyard: Blewitt Springs vineyard (500M from Winery), dry grow yielding approx. 1T/acre, 250M above sea level.

Cellar: Wild fermentation approx. 14 days on skins, matured in 100% French Oak (50% new) for 18 Months. Bottled on site and matured in bottle for 3-5 years. (hand off approach).

Summary: Vintage 2011 was wet tough vintage for making Shiraz. Clarendon Hills only made a very small amount of wine in which the Brookman Syrah and the Hickinbotham Syrah made the cut.

James Halliday "Medium red-purple; in a different idiom to its siblings; rounded mouthfeel and a supple, seductive array of red and black fruits, tannins and oak in subtle support; balance and length are features. 94 Points (Published 25 July 2014)"

Alcohol: 14.5%, Winemaker: Roman Bratasiuk, Price when released \$95

2015 Clarendon Hills Hickinbotham Syrah

Vineyard: Alan Hickinbotham vineyard, Clarendon (Now Owned by the Jackson Family Estate USA wine company which owns Yangarra estate) dry grow, 450M. above sea level.



Cellar: Wild fermentation approx. 14 days on skins, matured in 100% French Oak (50% new) for 18 Months. Bottled on site and matured in bottle for 3-5 years. (hand off approach)

Summary: Vintage 2015 was a warm-quick but good quality wine. The vineyard was established in 1971 by Adelaide Building company Hickinbotham Homes. 50-hectare property which produces very high-end grapes. Some batches went into Penfolds Grange, Eileen Hardy and Hickinbotham Clarendon vineyard. The Vineyard was sold off to the Jackson family estate in 2012 and this wine (2015) was the last wine that Clarendon hills made from this vineyard.

James Halliday "Dark garnet, the rim still purple-hued. Cherry Ripe - cooked berry, chocolate and coconut. Road tar. It seems more complex, sweeter and is certainly more pleasurable on the palate, though nudging fortified characters. Again, the acidity or low pH texture is a fea-



The Wines

ture. Big, uncompromising wine.

David Bicknell, Published 01 August 2019”

Alcohol: 14.5%, Winemaker: Roman Bratasiuk, Price when released \$90



Morris Old Premium Rare Liqueur Muscat

Only the best vintages are selected for the Old Premium Rare range. The art lies in the blending of very old and much younger material, to impart intense, concentrated and luscious flavours with aged complexity, complemented by fresh fruit characters from younger wines. This is one of Australia's most awarded Muscat wines, and considered an icon. Approximately 20 years of age.

WINEMAKERS NOTES: Dark green core with olive green tinge on the rim, with an intense bouquet of raisin fruit and soft wood aged characters. The palate is rich and luscious to give this elegant wine great depth and mouth filling complexity.

VINTAGE: Non Vintage, **VARIETAL:** Muscat, **ALCOHOL** 17%, **REGION:** Rutherglen

Cellar door price \$90.00

Photos by Ian Cooper & Steve Blee



Photos



Photos

