



February 2022 Newsletter

Bruce Thiele Red Wine Club

Editor: Ian Cooper

Photos Ian Cooper & Steve Blee



Greenock Brewers and Dell'uva Wines

At our first meeting for 2022 we welcomed prospective women members with a mix of beer and wine. On arrival at Greenock Brewers Chris and Liza served us a tasting glass of one the five beers on offer, accompanied by some nibbles supplied by Ian Cooper. The beers were a Dinner Ale (a light and refreshing English-style bitter), Bunawunda Blonde (a larger), Victorville Ale, Dark Ale (a full-bodied English porter style ale) and Brunskill Stout.

Once we found a favourite we were treated to a full glass of our choice. Our host then some of his 'specials', a heavy beer, a light beer and spring water (see photos) The door prizes were then drawn and winners were able to select a six pack of the beer of their choice. The winners were Nipper Fechner, Rud Nicholson and Gerry Travers.

We were pleased to welcome the following first time guests:

- Natalie Apostolopoulos
- Carolyn & Gerry Travers

And return guests

- Margi Schilling
- Alison Ager
- Paul Sumison

We hoped they enjoyed the night and will come again!

GUEST INVITATION

You are invited to join a group of like minded people 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 \$30.

Coming up:

Mar: Zonte's Footstep (Home)

Apr: Gutsy Reds (Lyndoch Hotel Red Room) (Away)

May: Ubertas Wines (Home)

Jun: AGM AGM Mystery Wines (Home)

Jul: Birthday Dinner at Lambert's Wines (Away)

Aug: Purple Hands Wines (Home)

Sep: Purple Hands Wines (Home)

Oct: Remembering Bruce Thiele Dell'Uva Wines (Away)

Nov: Kies Wines (Home)

Dec: Christmas at with Wives & partners (Away).

Greenock Brewers/Dell'uva continued

Replete with beer and nibbles we strolled round the corner to Dell'uva wines. Wayne Farquhar and his staff greeted us with a glass of Dell'uva Vino Blanco (a blend of Albariño, Vermentino and Riesling). Soon the pizzas were coming out and we were able to select a glass of red from Wayne's premium collection. The wines available were the Dell'uva 2017 Old Vine Grenache, 2016 Syrah, 2016 Petite Sirah, a 2014 Sandstone Shiraz and a 2016 Saperavi.



Towards the end of the evening there was a little ceremony to celebrate welcoming women as members of our club. Our two newest members, Viv Tomlinson and Wayne Farquhar held each end of a red ribbon while Natalie Apostolopoulos cut it. We believe that Natalie was the first woman to present wines to the club, about 15 years ago at Ulebury Wines.

Our Emcee Graeme Worsley closed the evening with thanks to all involved.

Photos



Greenock Brewers—the Beers

Dinner ale

Our Dinner Ale is a light and refreshing English-style bitter, made to commemorate the 150 year anniversary of the Schluter family's involvement in the Greenock Creek Tavern. A flavoursome mid-strength, the latest addition to our portfolio and a tribute to my Grandfather Gerry Schluter, who introduced a Dinner Ale for The Tavern back in the 1960's. A vintage beer style but made for today with light fruity hops and mild bitterness. Easy drinking and the perfect accompaniment to any food. We use the best ingredients, including malt from our neighbour Tom Ryan of Barossa Valley Craft Malt. You can't get much more local than that.

Our Lightest brew. 3.5%



Bunawunda Blonde

We brew our German Blonde as a lager (cold with bottom fermenting yeast) using Australian pils and specialty German malts. We use the Noble Czech Aroma hop Saaz. This is Blonde! Nothing to do with carbs. A crisp malt body is balanced with a clean bitterness and mild spiciness.

This is as dumb as our beer gets! 4.7%

Victorville Ale

Big on its hop aromas and has moderate bitterness. We use Cascade and Amarillo hops with Cascades late in the boil, and also dry hopping in the fermenter. Victorville has a citrus flavour profile with a pronounced grapefruit and a touch of passionfruit. A perfect cleanser after that big heavy red or heavy real ale.

Victorville is a true session beer. 4.9%



Dark Ale

A full-bodied English porter style ale that's as dark as a dog's guts! We use generous amounts of drum roasted barley malt and chocolate malt. These produce the coffee and chocolate characters that balance with mocha and smokey aromas that are not too dominant in the flavour. Nottingham ale yeast is used to retain the true English style. Pride of Ringwood hops are used for mild bittering and subtle aromas. These hops can be described as having a spicy kick with essence of citrus and fruit-like tones, making for a strong yet delectable aroma and flavour.

A great Autumn and Winter beer. 4.7%

Brunskill Stout

A traditional style stout with flavours of roasted coffee, chocolate and licorice. We use a variety of specialty malts to produce a near black colour and dark tan head. Creamy and rich with low carbonation and dry finish. Magnum hops for bitterness and aroma offering a mild spiciness and slight dried fruit flavours. We recommend you drink this stout with a good cigar, thick winter casserole or dark chocolate dessert.

Our strongest offering. 7%



Dell'uva—The wines

Dell'Uva 2020 Vino Blanco

Our Vino Blanco is a gorgeous blend of Albariño, Vermentino and Riesling. A Spanish, Italian and German mix resulting in a fruit driven wine.

Nose of white flower and hint of citrus, soft mouth feel of citrus and apple. This is a delightful drink to share with friends on a hot summer day, enjoy!



Dell'uva 2017 Old Vine Grenache

Old vine Barossa Grenache - something a little special. The gnarly vines give forth only a tiny volume of fruit, and this wine is a perfect expression of the site and the care in vineyard and winery. Perfumed fruit. Layered. Delicate spices. A fine oak integration. The acid that wraps the wine, and the plush fruit...

This wine *will* reward time in bottle. Joyous now, it will improve for years to come.

Cellar Door price \$70

Dell'uva 2016 Syrah

This Syrah is made from clones imported from France, which are uniquely different to our Australian Barossa Shiraz clones. The style and flavor profile of Syrah made at Dell'uva Wines from these clones tend to be medium to full bodied and display softer tannins and flavors of blackberry, mint and black pepper notes, as distinct from our Barossa Shiraz that is more consistently full-bodied with medium to high levels of tannins, jammier fruit and spice notes of liquorice and earthy leather.

Cellar Door price \$70



Dell'uva 2016 Petite Sirah



The 1860's French botanist Francois Durif identified a crossing of Shiraz (pollen) with Pelourcin (parent) grape. Widely called Petite Sirah or Durif. The Petite Sirah grape forms tightly packed clusters that can be susceptible to rotting in rainy environments, making it very suitable for our dry hot growing season at Dell'uva Wines, Western Ridge Barossa. The small berries create a high skin to juice ratio, which can produce very tannic wines if the juice goes through an extended maceration period. In the presence of new oak barrels, the wine can develop an aroma of melted chocolate. If you are a fan of big red wines made from the Nebbiolo grape, such as Barolo, or Grenache, Shiraz and Mourvèdre blends then you may find the Petite Sirah grape to your liking. This historic grape is now rarely seen in France, but is making a name for itself in America and Australia.

Cellar Door price \$70

Dell'uva 2014 Sandstone Shiraz

We have two premium Shiraz - Sandstone, and Bremner.

Sandstone Shiraz – The wine is hand made in open top fermenters with heading down boards, basket pressed and aged for a minimum of two years in new and re-shaved French and American Hogsheads before bottling. Wines are then bottle aged for another year be-



Greenock Brewers/Dell'uva continued

fore release. A wine with character and complexity with a balance of vibrant fruit, restrained alcohol and judicious oak, this is a Barossa Shiraz designed to age well, and to deliver intricate layers of savoury spice, dark berries and with a hint of cured meats. A delicate acid structure balances the oak tannin, and the resulting wine has a generous finish in a savoury and opulent style.

Cellar Door price \$80

Dell'uva 2016 Saperavi.

Saperavi originates in Georgia (Eastern Europe) dating back thousands of years and is the most important for Georgian wine culture and produces deep red wines which are suitable for extended periods of ageing: up to 50 years. Saperavi grapes are known for their dark pink flesh and very dark skins, from which they get their name (from the Georgian საფერავი, literally 'paint' or 'dye'). It is a teinturier grape, containing the red anthocyanin within the grape pulp as well as the skin. Our Dell'uva Wines Saperavi shows rich black fruits along with savoury, gamey and cloves on the nose. The colour is intense purple; its inky hues are intensely perfumed, with dark fruits, cocoa, coffee bean and anise, the oak is finely tuned to balance the intensity of the wine. Not a shy wine, this will deliver for very many years. A must have for the cellar.



Cellar Door price \$70



Greenock Brewers/Dell'uva continued



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