

Bruce Thiele Red Wine Club

MARCH 2022 NEWSLETTER

EDITOR IAN COOPER

COMING UP

Apr: Gutsy Reds
(Lyndoch Hotel Red
Room) (Away)
May: Ubertas Wines
(Home)
Jun: AGM Mystery
Wines (Home)
Jul: Birthday Dinner
at Lambert's Wines
(Away)
Aug: Purple Hands
Wines (Home)
Sep: Brokenshach
Wines (Home)
Oct: Remembering
Bruce Thiele Dell'Uva
Wines (Away)
Nov: Kies Wines
(Home)
Dec: Christmas at
Rosenvale with Wives
& partners (Away).

GUEST INVITATION

You are invited to join
a group of like mind-
ed 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 intro-
duce a new guest for
just \$30.

Zonte's Footstep

Brad Rey from Zonte's Footstep pre-
sented a selection of very interesting
wines to thirty two members and
guests at our home base in the
Lyndoch Institute. We were welcomed
with a glass of bubbles—Zonte's Foot-
step 2010 Water Fairies Vintage Brut
and some nibbles prepared by Laurie
Rundle. Our emcee Graeme Worsley
welcomed us all and in particular our guests; Alison Ager, Mark Bevan, Rita
Coleman, Vicky Cooper, Ann McNeil, Margi Schilling, Paul Sumsion, Carolyn
& Gerry Travers and Murray Unkovich. After the usual Covid messages and
reminding us to pay our annual subs he introduced our presenter, Brad Rey
of Zonte's Footstep.



Brad is originally from Canada and began by telling us
something of his background and how he ended up as a
McLaren Vale vigneron.

It started when he and 13 other mates decided to put in
money to buy a vineyard in McLaren Vale. The name
'Zonte's Footstep' is a reference to the history of the
block with the first grape grown there being Zante cur-
rants—a Greek variety grown for table grapes and dried
fruit. You are not allowed to use the name of a grape va-
riety so they changed one letter. One partner thought
the ripped up area for vine planting looked like a foot-
print, hence the name.

Development of the vines was impeded when a large rock dug up proved to
be a fossil of a giant wombat. Although the experts did a lot of searching,
nothing more was found.

Wine production started in 2003 with a shiraz-viognier and a shiraz. Pro-
duction has grown from 0 in 2003 to around 45,000 cases currently.

Brad has worked in the wine industry all over the world and said he has



Zonte's Footstep Continued

learned something from everyone he has worked with, in particular Brian Crosier (Petaluma) and Greg Trott (Wirra Wirra).

In 2022 he does not consider himself a winemaker but vigneron (and storyteller). He looks after the vines so good wines can be made. Zonte's Footstep currently produces 26 wines—from all South Australia's main wine regions except Clare and the Limestone Coast.

We began our tasting of a series of paired Shiraz wines. The first pair was from the Barossa, a 2015 vs a 2019 Baron Von Nemesis Barossa Shiraz.

While we tasted Brad continued his story. He said he had experience in restaurants (starting in McDonalds), hospitality and retail as well as wine.

In 2009 the original owners split with half taking over the winery. Now there are only three of the founding partners left. 60% of the wine is exported and they have insulated themselves against problems, like the recent one with China, by not having more than 10% in any one market.

They have a policy that if the grapes are not good quality they don't make wine. Their wine names are quirky because wines have personalities like people. They use French oak rather than American and often used barrels so as not to overpower other characters of the wine.

Our second pair were a 2015 and a 2018 'Hills Are Alive' Adelaide Hills Shiraz. They were followed with a 2015 and a 2019 'Chocolate Factory' McLaren Vale Shiraz. The grapes for this pair were picked at different sites in McLaren Vale and then blended.

Our final pair were a 2015 and a 2019 'Lake Doctor' Langhorne Creek Shiraz. More wines from the winery were tasted while we enjoyed our meal of Smoked Duck wrapped in Bacon with red wine Peppercorn gravy complimented with Asian Noodle salad and Green Garden Salad.

With our dessert of Pancakes with Strawberries and Cream we were given a taste of Zonte's Footstep NV 'Witching Hour' Langhorne Creek Fortified Viognier.

The prizes were drawn (including magnums of the Langhorne Creek Shiraz). The lucky winners were Randy Klemm, Rud Nicholson and Mick Schilling.



Graham closed the night with thanks to our presenter and the staff of the Lyndoch Hotel for the great meal and Laurie Rundle presented Brad with a certificate of appreciation.



Zonte's Footstep: The Wines

Welcome : 2010 Zonte's Footstep WATER FAIRIES VINTAGE BRUT (TASMANIA)

"Do you believe in fairies? ... If you believe, clap your hands." -James Barrie, Peter Pan

Light straw colour indicative of a chardonnay dominant blend with a golden hue from its long slumber. The harmony and character are married in this blend of the citrus "line and-length" of chardonnay with the delicate hints of red fruits and apples from the Pinot Noir with toasty, biscuity complexity of lees aging. The perfume of this elixir displays wafts of citrus zest and honeycomb with subtle hints of toasted brioche. On the palate all these aromas and flavours are complemented by nigh on a decade of bottle age which has resulted in a delicate bead with a persistent, creamy mousse. It concludes with a natural acidity from a cool and extended growing season renowned in Tasmania and carries with good line and well-balanced acid and dosage. A wonderful treasure to be enjoyed now. With jubilation, the encased fairies dance across the palate with effervescent elegance, offering enticing aromas of Hazelnuts, dried fruit & Orange Zest. The flavours draw you in with the magical incantation of Grapefruit coupled with creamy notes of pastry.

Varietal Blend: Chardonnay 63% Pinot Noir 37% Alcohol by Volume: 12% Cellar door price \$95.00



2015 Baron Von Nemesis Barossa Shiraz

Background: If you can't beat them; join them. Baron von Nemesis Barossa Shiraz is the best of the Barossa and brilliant with anything off the grill. Ah foiled again. Zonte's Footstep represents generations of grape growers who have not made Shiraz from the Barossa. Well, Baron Von Nemesis, the time has come.... all the milk chocolate in the world just won't do if you want something dark. We scoped the entire Barossa to find this tiny parcel of old vine Shiraz that fits perfectly with our philosophy of people, place and purpose.



Winemaking: The fruit for the Baron Von Nemesis is sourced from hand tended blocks in the Eden Valley sub-region of the Barossa. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new & well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes: (This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.) Colour: Barossa blood red with a purple hue. Nose: Super blackberries and pure unadulterated 90% Cocoa chocolate. Black plums, macerated raspberry with hints of cracked pepper and brambly spice. Entry: Generous dark fruits, like mulberries and boysenberries. A full and frank Shiraz start. Middle Palate: Classic Barossa. Generous, flavoursome with sweet blackberry pie and dark, dry cocoa mouth feel. After Palate: Begins with sweet berry fruit then tightens up with fine fruit and oak tannin. Sweet Christmas spice cuts through the hints of jamminess.

Finish: Youthful austerity as you would expect from such a classic, old-school Shiraz. There is plenty of finesse to the tannin and dark chocolate nuances in the lengthy finish.

In Summary: We couldn't have wished for more. Great richness with great line and length. We imagine drinking this wine with hard local chesses the cheese is optional.

Alcohol by Volume: 14.5%, TA: 6.3 g/L, pH: 3.55, RS: 2.7 g/L, Club Price \$45.00

Zonte's Footstep Continued

2019 Baron Von Nemesis Barossa Shiraz.

Ah, foiled again! All the milk chocolate in the world just won't do if you want something dark, broody and mischievous. Underlying purity from the vineyard, it holds onto youthful austerity while delivering as you would expect from classic Barossa Shiraz – cool and intelligent – Germanic heritage abounds. Imagine drinking with hard local cheeses.

The fruit for the Baron Von Nemesis is sourced from hand tended blocks in the Barossa. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malolactic fermentation before being pressed off. It is then transferred to new & well-seasoned French oak puncheons and aged for up to 15 months prior to bottling. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence

Barossa blood red colour with a purple hue. Super blackberries and pure unadulterated 90% Cocoa chocolate nose. Black plums, macerated raspberry with hints of cracked pepper and brambly spice. Generous dark fruits, like mulberries and boysenberries on entry. A full and frank Shiraz start; Classic up front Barossa. Generous and flavoursome with sweet blackberry pie and dark, dry cocoa mouthfeel. After palate begins with sweet berry fruit then tightens up with fine fruit and oak tannin. Sweet Christmas spice cuts through the hints of jamminess. Youthful austerity as you would expect from such a classic, Shiraz. There is plenty of finesse to the tannin and dark chocolate nuances in the lengthy finish.

Great richness with great line and length. We imagine drinking this wine with hard local cheeses... the cheese is optional.

Dark Chocolate and Sugar Plums this wine is deep, vibrant, fleshy and accessible. With a sweet Christmas Spice finish to cut through the hints of jamminess.

"If you can't beat them, join them" Jim Henson

Vital Statistics: Alcohol by Volume: 14.5%, TA: 6.19 g/L, pH: 3.58, RS: 0.5 g/L, Cellar door price \$35

2015 'Hills Are Alive' Adelaide Hills Shiraz

Zonte's Footstep has long produced Shiraz from most of South Australia's iconic wine regions, celebrating our vast regional diversity with this noble variety. Always looking for a "sense of place", we searched high-and-low to locate a jewel (or should we say Julie) in the picturesque Adelaide Hills. One of South Australia's coolest viticultural regions, the Adelaide Hills produce wines of elegance, finesse and prettiness; let's say our Fair Lady.

"Expansive background information sheets disclose all three '15 Shiraz siblings (Chocolate Factory, Lake Doctor and this wine) are made in precisely the same way. This is a full-bodied wine with savoury black fruits, liquorice and firm tannins. Needs time." 90 Points James Halliday Published 01 August 2017

14.5% Alcohol, Club price \$45



2018 'Hills Are Alive' Adelaide Hills Shiraz

This jewel (or should we say Julie) was found in the picturesque Adelaide Hills, truly alive. Wine with elegance, finesse and prettiness; let's say our Fair Lady is as magical as The Sound of Music. The fruit for Hills Are Alive is sourced from hand-tended blocks in the Mt Pleasant sub-region of the far northern Adelaide Hills. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new and well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine style with purity of fruit that is appealing and eminently satisfying to allow for regular indulgence.

Deep purple colour with garnet-purple hue. Lifted red raspberry scent and Dutch liquorice, hints of fresh sage. A rush of plums and cherries on entry with a hint of rhubarb. Hints of pepper/spice, more plums and a dash of cocoa. Firm yet elegant tannin melds with notes of rhubarb, cherries and plums. Finish with a culmination of the aforementioned flavours with a long, fine finish.

Best enjoyed with friends, winter fare and a second glass, curled up by a crackling fire.

"Lively Red Cherries with spiced plums and Liquorice; Silky soft tannins with dusts of White Pepper; perfumed and pretty with hints of rose petals; these are a few of our favourite things."

- Maria Von Trapp (with artistic license)

Vital Statistics: Alcohol by Volume: 13.5%, TA: 5.4 g/L, pH: 3.65, Glucose/Fructose: 0.5 g/L Cellar Door \$35.00



2015 'Chocolate Factory' McLaren Vale Shiraz



Background: Our beloved McLaren Vale Maritime climes produce Shiraz with a signature juicy milk chocolate core, decadent and lush... Growing grapes and making wine is a magnificently irregular pursuit, especially wonky weather, with very few givens. However, in our beloved McLaren Vale our maritime climes produce Shiraz with the juicy milk chocolate middle palate fruit, year in year out. McLaren Vale is not only our home but also the home of our very own Chocolate Factory Shiraz.

Winemaking: The fruit for the Chocolate Factory is sourced from hand tended blocks in the Blewitt Springs sub-region of McLaren Vale. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new and well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration.

Tasting Notes: (This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.) Colour: Deep purple with garnet-purple hue. Nose: Warm blackberry pie with notes of fresh blueberries and blackberry preserve. Star anise, nutmeg and cocoa sneak up under the berry fruit. Entry: Velvety and plush and fragrant rich blackberry/cherry fruits. Some tangy cedar and lingering cigar box characters. Middle Palate: Juicy round black cherry fruits, tempered with the soft idiosyncratic "milk chocolate" McLaren Vale Shiraz sweetness and roundness. After Palate: Lashings of trademark milk chocolate

with blackberries and dark-fleshed plums and spice with velvety, smooth tannins. Finish: Juicy blackberry and mocha notes intertwined with signature lush McLaren Vale tannins. It's like taking a big mouthful of Black Forest cake. In Summary: Though it will drink great now, especially with anything off the grill, it should cellar well over the medium term.... If you can resist your chocolate craving.

Varietal Blend: Alcohol by Volume: 14.5%, TA: 6.41 g/L, pH: 3.51, RS: 2.8 g/L, Club Price \$39.00

Zonte's Footstep Continued

2019 'Chocolate Factory' McLaren Vale Shiraz

As an expression of a maritime climate, on our own little slice of heaven, our beloved McLaren Vale grape factory produces Shiraz with a signature milk chocolate core –our wonky take on decadent and lush. Willy, Willy Good.

The best time to open a Chocolate Factory McLaren Vale Shiraz? Anytime (it just glides down so easy).

The fruit for the Chocolate Factory is sourced from hand tended blocks in the Blewitt Springs sub-region of McLaren Vale. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new and well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration.

Deep purple colour with garnet-purple hue. Warm blackberry pie on the nose with notes of fresh blueberries and blackberry preserve. Star anise, nutmeg and cocoa sneak up under the berry fruit. Velvety and plush on entry with fragrant, rich blackberry/cherry fruits. Some tangy cedar and lingering cigar box characters. Juicy round black cherry fruits, tempered with the soft idiosyncratic “milk chocolate” McLaren Vale Shiraz sweetness and roundness. After palate has lashings of trademark milk chocolate with blackberries and dark-fleshed plums and spice with velvety, smooth tannins.

Juicy blackberry and mocha notes intertwined with signature lush McLaren

Vale tannins. It's like taking a big mouthful of Black Forest cake. Though it will drink great now, especially with anything off the grill, it should cellar well over the medium term... If you can resist your chocolate craving.

Black Forest cake in a bottle... be delighted by juicy Black Cherry and Mocha notes intertwined with signature silky smooth Milk Chocolate tannins.

“All you need is love; but a little bit of chocolate now and then doesn't hurt.”

Charles M Schultz

Vital Statistics: Alcohol by Volume: 14.5%, TA: 6.00 g/L, pH: 3.57, Cellar Door Price \$30.00



2015 'Lake Doctor' Langhorne Creek Shiraz



Background: ... Shiraz Viognier smells like a ladies handbag and tastes like a man's wallet. Drink with anything off the BBQ, and especially a second glass. The Zonte's Footstep Lake Doctor Vineyard is on the shores of Lake Alexandrina where, each summer afternoon the housecooling breeze of our 'Lake Doctor' arrives and revives vines and vigneronns alike. We have released this blend from the Lake Doctor Vineyard each vintage since 2003.

Winemaking: The fruit for the Lake Doctor comes from a single block in the heart of the Langhorne Creek. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new & well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Tasting Notes: (This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.) Colour: Deep purple with a royal purple hue. Nose: Pepper spice and a hint of macerated dark berry fruit. Plum pudding and blackberry pie with just a whaft of violets. Entry: Rich

Zonte's Footstep Continued

and soft and fragrant red fruits. Some tangy cedar and dried spice characters. Middle Palate: Juicy round blackberry sweetness, tempered with clotted crema texture with taught, but typical Shiraz tannin. After Palate: A basket full of juicy fruit flavour that fans out in the mouth with rolling soft, fine grained fruit tannin. Finish: Malt, cedar and intense blackberry. Minutes later, the flavour still lingers. In Summary: This is the thirteenth consecutive vintage of this wine. Though it will drink great now, especially with anything off the grill, it should cellar well as previous vintages.

Vital Statistics: Alcohol by Volume: 14.5%, TA: 6.50 g/L, pH: 3.51, RS: 3.6 g/L, Club price \$39.00

2019 'Lake Doctor' Langhorne Creek Shiraz

Named after the house-cooling breeze of our 'Lake Doctor' which arrives from the Great Southern Ocean direct from Antarctica and revives vines and vigneronns alike in the peak of summer.

Drink with anything off the grill (preferably charcoal), and especially a second glass. Not just about the fruit, it's earthy too and what we have always loved about Langhorne Creek is they produce cracker wines - consistently.

The fruit for the Lake Doctor comes from a single block in the heart of the Langhorne Creek. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new & seasoned hogsheads, puncheons and aged for up to 12 months prior to bottling. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Deep purple colour with royal purple hue. Pepper spice and a hint of dark berry fruit on the nose. Plum pudding and blackberry pie, with just a waft of violets. Rich and soft entry with fragrant red fruits. Some tangy cedar and dried spice characters. Juicy round blackberry sweetness follows, tempered with a clotted crema texture with taut but typical Shiraz tannin. A basket full of juicy fruit flavour that fans out in the mouth with rolling soft, fine-grain fruit tannin. Minutes later, the flavour still lingers.

Will drink great now, especially with anything off the grill, and if you desire to, it will cellar well as previous vintages.

Vital Statistics: Alcohol by Volume: 14.0%, TA: 5.81 g/L, pH: 3.46, Glucose/Fructose: 0.6 g/L Cellar Door Price \$30.00



Zonte's Footstep NV 'Witching Hour' Langhorne Creek Fortified Viognier

Enjoy on its own or at the end of a meal, The Witches of Zonte's have this to reveal. Behold the richness of the fruits, selectively picked, By us ladies of the night on our magical broomsticks. Intense and delicious, deep amber in hue, A fortified wine crafted especially for you. Pop the cork and indulge in the smell, And in no time at all you'll be under our spell....

Turkish Delight | Aged Walnut | Toffee

Alcohol % : 19.5 Bottling Date : Hand bottled 23 September 2018 Ageing : 15 Years Cellar Door Price \$95.00



