

Gutsy Reds and Tawny Tasting in the Red Room

Covid struck the club again this month with reduced numbers (28) and our cellar master Simon Granfield unable to give his presentation. Fortunately Steve Blee was able to step into the breach using Simon's notes and purchased wines.



The welcome wine was a Jenke 2012 Shiraz accompanied by Laurie Rundle's nibbles. Laurie opened proceedings and welcomed our guests—Cathy Johnson, Dagmar and Paul Keady, and Luke Raggio. He then handed over to Steve who informed us he was going to present the six wines for tasting in the way that Bruce Thiele used to do. That is all six would be tasted and commented on before the 'big reveal'. Members had a number of comments and suggestions as to the variety, region and vintage of each of the wines and some were proven correct.

The wines were:

1. Ulebury 2006 Lepre Petit Verdot (One Tree Hill SA)
2. Jenke 2010 Shiraz (Barossa Valley SA)
3. Kingston 2016 Echelon Collection Petit Verdot (Riverland SA)
4. Kingston 2017 Empiric Shiraz (Barossa Valley SA)
5. Pirramimma 2018 White Label Petit Verdo (McLaren Vale SA)
6. Pirramimma 2019 Ironstone Shiraz (McLaren Vale SA).

Our meal of Irish Beef Stew cooked in Stout and Dumplings served with Dublin Cabbage (Cabbage, bacon, Cinnamon, red wine vinegar and butter) was served by the efficient Lyndoch Hotel Staff.

Following our main course it was time for Rory Chisholm's Tawny challenge. Over the years Rory has tested the Muscat from his barrel against the best of Morris of Rutherglen. This year for a change he introduced us to his other barrel—a tawny 'port' and had brought along some Penfold's Grandfather Tawny for comparison. The Grandfather comes in a presentation locked box and has been aged for 20 years. It retails for about \$80 for a 750ml bottle.

Rory explained he had had some problems with his Tawney barrel and gave up on it for a while until he was encouraged to get it going again. He believes tawny is "a personal thing" so he gave us all a slip of paper to record our



Coming up

- ♦ 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).

BRING A FRIEND

Remember, at home shows you can introduce a new guest for just \$30

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 btredwineclub@gmail.com



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observations and try to determine which sample was his and which was the 'Grandfather'. After the event he sent the newsletter some comments and there are reproduced below.

"It would be difficult to give instant feedback of members' comments on the evening, but here is a summary.

Generally it was considered that there wasn't a great deal of difference between the two ports. Opinions as to which was the 'better' were about 50/50. Some noted that A (Penfold's) was slightly lighter and smoother. Others mentioned that B (mine) had a more lingering taste. Some thought A was thin, but fresher. The 'oakiness' in B was noted. Some thought A was 'more sophisticated'. B was softer, A had an awesome taste, etc.

The comedians indicated that their favourite was BOTH.

The winning comments were Dagmar Keady's. She thought A was lovely, but picked up a 'dusty' taste in B. I have interpreted this as B was slightly over-wooded.

I am in the process of adding some much younger port to my barrel. I think this will result in much improvement. As I said, this is a journey for me and I'm glad to share it with you. It started a long while ago in 1982, when Russell Johnson gave me an old Mr Pickwick barrel from Saltrams which I began filling with Rovalley, Lehmanns, Basedows, etc. Around 2000, I put some Pedro Ximenez in (why? you ask) and created a protein haze which ruined the appearance and was extremely difficult to remove. Two years later, egg white ended up as the answer and cleared it, but also removed all the colour. I ended up with a barrel of light orange material and got the shits. I forgot about it and concentrated on the Muscat barrel. Many years later the Stockwell Port Challenge and Peter Boehm rekindled the interest and the journey recommenced to the point where it has improved a bit (with some fairly dramatic tinkering).

*Thanks to everyone who took time to comment.
Rory"*

It was time for dessert—of Hot Apple Crumble and Cream, with a top up of Rory's Tawney if required.

The door prize draw was conducted by Ron Tomlinson and Ali Daniels from the hotel. The winners of the wines were Ian Cooper, Werner Gattermayr, Jerry Raggio and Dagmar Keady, while our presenter Steve Blee scored a wine pourer.

Laurie concluded the evening by thanking Steve and, in his absence Simon Granfield, together with the Lynndoch Hotel manager Ali, Chef Trish, and staff Caroline, Emilia and Kaylia. Ron presented Ali with a certificate of appreciation.



Living With Covid—a message from the committee

As we move into a new phase of managing the pandemic we believe the following guidelines be given serious consideration by all members and guests:

1. If you have tested positive under no circumstances should you attend a club event until you have a negative 'all clear' test
2. If you have had a PCI test and are awaiting results, you should not attend until a negative result is reported to you
3. If you have a positive RAT test then you should not attend
4. If you have COVID like symptoms you should not attend
5. If you are an immediate close contact you should not attend unless you receive a negative RAT or PCI test

It is our policy to give a 100% refund if you need to cancel for a COVID related reason.

The Wines

Welcome Wine: 2012 Jenke 1926 Vineyard Shiraz

In 1926 Reinhold Bernhard Jenke purchased this vineyard and John Jenke was born and raised on this property. Through the generations we have tended and nurtured the vines for nearly 100 years.

This Shiraz is a fantastic example of the style and quality produced from the Jenke Estate Vineyards.

The wine is deep red in colour with a complex nose of savoury fruit, olives and some French oak spice, including cinnamon and cloves. The palate is wonderfully rich with the bonus of bottle age which has softened and made the wine eminently approachable.

The palate kicks off with blackberry fruit, then the secondary characters appear with roasted meat notes and toasty oak predominant. There is plenty of layers to this wine and the flavours flow through the palate. It finishes with silky soft tannins and good length of fruit.

14.5% Alc. RRP: \$20 per bottle

Featured variety—Petit Verdot

The following is an extract from the 'Guide to Petit Verdot Red Wine' on <https://winefolly.com>

The bold-yet-floral expression of Petit Verdot is something that all red wine enthusiasts should have the opportunity to try.



Petit Verdot (“peh-tee vur-doe”) is a full-bodied red wine that originates in south-western France (in Bordeaux). It is highly desired as a blending grape in red Bordeaux blends because of its plentiful color, tannin and floral aromas of violet. Because Petit Verdot is such a bold wine, it is commonly added in less than 10% of most wine blends. The wine is also rarely produced as a single-varietal wine, however there are several producers making phenomenal Petit Verdot wines in regions within Australia, Chile, Spain, California and Washington State.

Great Petit Verdot wines offer up ethereal aromas of plum, lilac, violet and sage with gravel-like minerality.

Petit Verdot Taste

Petit Verdot offers up aromas of mostly black fruit flavours ranging from plum, blackberry and blueberry to slightly lighter black cherry. The unique and intriguing flavours of Petit Verdot are herbal and floral notes such as violet, lilac, lavender, sage, and dried herbs. You’ll find that most producers will oak age this wine to soften it and add flavors of vanilla, hazelnut and mocha. And occasionally, the wine can be a bit smoky and rustic, like smoked meats. On the palate the wine is dry and full-bodied with high tannin, bold fruit and medium-plus acidity. Some producers in Australia over crop the variety (in regions like Murray Darling and Riverland) and it makes the wines a little lighter and softer with smooth tannin and notes of blueberries and vanilla.

Petit Verdot Wine Facts

Petit Verdot translates close to “little green one” and this is most likely because this grape is a late-ripening, warm climate variety. In Bordeaux, it meant that the grapes were often not quite ready (e.g. a little green) when they had to be picked for harvest. Because of this, Petit Verdot was only used in blends in small amounts (usually only 1–2% of the Bordeaux Blend) to add tannin structure, color and

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herbaceous notes of violet and sage. In fact, much of the plantings in Bordeaux were uprooted in favor of the early-ripening varieties of Merlot and Cabernet Franc. However, when planted in Spain, Australia, California and other warm climate zones, the variety has since shown its true potential. And thus, you're likely to find awesome examples coming from outside of Petit Verdot's original homeland.

The wines

Wine 1: Uleybury 2006 Lepre Petit Verdot (One Tree Hill)

This rich bold red is a perfect partner to any game meat, particularly "Lepre" (Italian for Hare). It has aromas of spice and dark fruits and mouth filling varietal flavours including black cherry. It is richly textured and lingers on.

Alcohol % 14.2, RRP \$26



Wine 2: Jenke 2010 Barossa Shiraz (Barossa Valley)

We utilise traditional viticultural and winemaking practices to produce a fine portfolio of pure Barossa wines created from the best parcels of fruit.

The nose is expansive and deep with layers of plum, leather and perfectly integrated oak. The palate displays ripe, plummy fruit backed with spice on the mid-palate and is balanced with lovely integrated American oak, good length and fine tannins.

Intense and full-bodied. This is a great wine now as it has been carefully cellared at our Barossa winery.

Alcohol % 14.5 RRP \$20

Wine 3: Kingston 2016 Echelon Collection Petit Verdot (Riverland)

Our Kingston Echelon Collection showcases South Australia's finest varieties from the finest regions. Only wines of exceptional fruit vibrancy and flavour intensity are selected, wines that have perfect drinkability now with the ability to age beautifully.

Bouquet Spicy black cherries with a hint of liquorice.

Palate Layers of rich berry fruits balanced with subtle toasted oak and fine tannins.

Pair with Rich beef stew.

Vintage information:

Cellaring: 8-10 years in ideal conditions

harvest date Early April 2016

vintage conditions Warm to hot conditions, resulting in early ripening and very good quality fruit.

treatment 18 months maturation in American & French oak barriques.

analysis PH: 3.6, TA: 5.9, Alc: 14.0%, **RRP \$29**

Accolades:

GOLD 2020 China Wine & Spirits Awards Best Value

GOLD 2018 Melbourne International Wine Competition

GOLD 2018 Berliner Wein Trophy

SILVER 2018 Mundus Vini

SILVER 2018 Asia Wine Trophy

SILVER 2018 Royal Melbourne Wine Awards

93 POINTS 2020 James Halliday Wine Companion: 'Plum, leather and sweet oak aromas seduce you before the rich dark chocolate combined with a roasted coffee undertone leads the way to a long finish with firm tannins. Ned Goodwin sums it up well in the Halliday Wine Companion "If any grape variety is suited to this inland heat belt, it is surely the late ripener, petit verdot. Moreover,



this Bordeaux palate-filler packs an artillery of structure and extract, a perfect balancing meld. Equipped with a belt of vanillin oak, this is strapped in for a long ride."

Wine 4: Kingston 2017 Empiric Shiraz (Barossa Valley)

Our Kingston Empiric Shiraz showcases a wine that is a true representation of Australia's most famous and illustrious wine region - Barossa Valley.

Bouquet Vibrant and rich blueberry and dark cherry aromas immediately jump from the glass.

Palate A bold and opulent palate filled with generous red berry fruits and dark plum, combined with the perfect presence of supple tannins.

Pair with Braised lamb shanks.

Regional information: A famous wine region known worldwide for its distinctive style. The Mediterranean climate of the Barossa Valley produces full bodied wines with rich and complex characters

Vintage information:

cellaring 7 years

harvest date April 2017

vintage conditions Long and cool season produced excellent aromas and flavours.

alcohol 15.0%

treatment American oak for 6 months

Accolades:

GOLD 2019 China Wine & Spirits Awards

GOLD 2019 Decanter World Wine Awards

SILVER 2019 Monde Selection International Wine Contest

Empiric has vibrant and rich blueberry and dark cherry aromas which immediately jump from the glass. It shows a bold and opulent palate filled with generous red berry fruits and dark plum, combined with the perfect presence of supple tannins.

RRP \$50

Wine 5: Pirramimma 2018 White Label Petit Verdot (McLaren Vale)

Winemaker's Notes: The exceptional 2018 vintage provided us outstanding fruit quality, great colour, varietal character, ripe tannins and length of flavour. For this our twenty third Petit Verdot release we selected fruit from several of the Pirramimma McLaren Vale Estate blocks, each providing its own distinctive profile. The wine has a lifted bouquet of black cherry, violets, pink plum and musk, enhanced by hints of cedary oak. The concentrated palate exhibits spicy blackberry, boysenberry, red currant and tangy Morello cherry, and the fine grain textured tannins, subtle oak and savoury varietal flavours are beautifully integrated in a long-sustained finish.

Wine details:

Acid 3.2 g/L, pH 3.55, Residual Sugar 3.2 g/L, Alcohol % 14.5

Aging: Over 2 years in new and old French & American oak.

Bottling Date 10th May 2021 RRP \$35

Wine 6: Pirramimma 2019 'Low Trellis' Ironstone Shiraz (McLaren Vale)

Winemaker's Notes: The miniscule from the old low trellis contoured vineyard yields under 2 tonnes per acre. The result is a wine of immense concentration. The bouquet displays spicy red



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plum, mulberry, bramble and subtle cedary oak, with hints of coconut and vanilla. The palate shows distinctive regional flavours of cranberry, Kirsch cherry, wild loganberries, black plum and toasted Mocha oak, complemented by spice and savoury notes. This powerful Shiraz delivers balanced fruit, firm structured tannins, and harmonious oak, finishing with great length of flavour.

Approachable now or will develop for over 15 years with careful cellaring.

Wine details

Bottling Date 13th May 2021, Alcohol % 14.5, RRP \$70

Awards

96 Pts Wine Orbit, 94Pts Wine Pilot, 92Pts Winestate, 95 Pts The Real Review

This is the epitome of the old adage 'An iron fist in a velvet glove'.

Dark and opaque in the glass. Brooding aromas of plums, panforte, graphite and vanilla. Full, rich and layered on the palate, dark fruits, dates, sweet spice, there's a generosity and roundness of flavour, but the tannins provide firmness and structure and ensure the lush fruit behaves itself. A powerfully built, rich and structured wine.



Penfolds Grandfather Rare Tawny

The success of Penfolds has been driven by the generations of visionaries and innovators. From the beginning in 1844 to today, the merging of science, art and innovation has driven Penfolds to become one of Australia's most famed and respected winemakers.

Since 1844, Penfolds has been grounded in experimentation, curiosity and uncompromising quality. Our success has been driven by a lineage of visionary winemakers. It began with Dr Christopher and Mary Penfold, the pioneers who dreamed big, inventing tonics, brandies, and fortified wines made from grapes and Australian sunshine. It continued with Alf Vesey, Ray Beckwith and Max Schubert, celebrated winemaking legends who pushed our development to extraordinary, bold new heights.

It is this pioneering spirit and curiosity that still rings true after nearly two centuries, it is Penfolds has a long tradition of fortified wine production dating back to its time in the 1800's. This one features a blend of some meticulously selected old tawnies and has incredible depth of character and lushness of texture.

'Fully aged but bright tawny; the very complex Xmas cake bouquet has all manner of Asian spices asking to be heard; the palate is very luscious yet magically made elegant by its burnt sugar acidity' - 97 Points. James Halliday

Region: South Eastern Australia, Australia

Alcohol Content: 20.0% Price from \$80



Gutsy Reds Photos



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