

MAY 2022

# Bruce Thiele Red Wine Club

## An Evening with Ubertas Wines

May saw us back at Home Base under the glittering star lights of the Lyndoch Hall. Our feature winery was Ubertas Wines. This relative new-comer to the Barossa is led by Taiwanese born brothers Kevin and Philip Liu. Our evening was led by Kevin. Kevin and his brother came to Australia in 2007. It was a far call from working on their grandfather's rice fields in Taiwan. Kevin obtained a Masters in Marketing from



University of South Australia, while Philip earned a Masters in Oenology (winemaking) from the University of Adelaide. Originally wine exporters, in 2014 the Liu brothers took a century-old, run down vineyard and built it from scratch into a winery and cellar door. Through years of

hard work, they've created organic, sustainably produced wines with their own rich and unique flavour.



We started our night with a welcome wine from Tenafeate Creek Wines

A 2022 Sangiovese Rose that went down a treat with Laurie Rundles cheese and nibbles.



### COMING UP

- ♦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 Peter Frick [btred-wineclub@gmail.com](mailto:btred-wineclub@gmail.com)

Our MC Graeme Woresely welcomed our first time guests for the night Wendy Trinne and Bob Cartwright, along with returning guests Rita Coleman, Paul Sumsion and Alison Ager. It was great to see Dean Trine back after a long absence .

Moving on we had a look at the 2020 Single Vineyard Merlot which was evenly balanced and easy drinking having been awarded 90 points at the Small Winemaker Awards. Moving on we came to the more serious part of the night and enjoyed a 2018 single vineyard Shiraz with similar acidity to the Merlot but with more body. This wine was awarded 92 points by Winestate magazine, 90 points from our old friend Halliday, a bronze at the Barossa Valley Wine show and 92 points at the Small Winemaker Awards .

Our final for the night was a 2017 Project D Shiraz, certainly made for cellaring and delightfully full bodied. Halliday scored it a 94 and Stuart Robinson from the Vinsomniac a 93. Throughout the tasting we were guided by Kevin's tasting sheet.








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**2020 Single Vineyard**  
**Chardonnay**

91 Pts- Winestate Magazine, 90 Pts -The Vinesomniac

Acidity

Body












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**2020 Single Vineyard**  
**Merlot**

90 pts – Small winemaker awards

Acidity

Body












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**2018 Single Vineyard**  
**Shiraz**

92 Pts- Winestate magazine; 90 Pts -James Halliday; Bronze-Barossa Valley Wine Show; 92 Pts small winemaker awards

Acidity

Body












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**2018 Single Vineyard**  
**Shiraz Cabernet Sauvignon**

96 pts Small winemaker awards; 93 pts Wine Business Magazine

Acidity

Body












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**2017 Project D Shiraz**

94 Pts James Halliday, 93 Pts Stuart Robinson, The Vinesomniac

Acidity

Body

## Ubertas Wines Continued



Dinner was a hearty and delicious Lamb Shank with potato mash courtesy of the Lyndoch Hotel





## Ubertas Wines Continued

Main course was followed by a dessert of Creamy Trifle with Port Wine Jelly and of course our own barrel tawny delivered by Peter Boehm the club Port custodian



Door Prizes were won (as is usually and strangely the case by first time guest Bob Cartwright as well as Werner Gatermeyr and Allan Duthie



## Ubertas Wines Continued

Graeme Worsley and his bell brought the evening to a close by thanking Kevin for his presentation and presenting him with our Certificate of Appreciation



## The Wines



### Single Vineyard Chardonnay



#### Winemaking

The Chardonnay was picked and crashed freshly before fermentation. Malolactic process has been used to create creamy texture. Wine was aged in used French Barrels for 6 months.

#### Tasting note

Single Vineyard chardonnay is fresh, fruity and easy drinking style. The Chardonnay shows fresh tropical fruits aromatics of rock melon and pineapple and lime with smooth, creamy texture on the palate.

#### Food Pairing

Oysters, Mussels, cheddar cheese and Chicken satay

#### Wine Awards

90 points from Stuart Robinson, The Vinsomnia

91 points from winestate magazine



## The Wines (Cont.)



### Small Batch Merlot



#### Magnolia Vineyard

The Merlot is from Magnolia vineyard in Tanunda. The vineyard has a very different soil profil to our light pass vineyard which a combination of clay and sandy soil offering heavier tannin and more flavour for our merlot.

#### Winemaking method

A small parcel of winemaker selected fruit is picked when showing flavours of plum, raspberry and redbeery. The wine was made with traditional open top fermentation. The Merlot offers easy drinking and noticeable aromatic. Our Merlot is crafted to mature over the next 5-7 years creating a wine of exceptional elegance and finesse.

#### Tasting note :

The Merlot offers noticeable aromas of plum, raspberry and red berry. Soft tainns on the palate.

#### Food Pairing

The Single Vineyard Merlot is perfect to pair with meat with light seasoning and light cheese such as lightly seaonsed steaks, duck, pork or ceddar .





## The Wines (Cont.)



### Single Vineyard Shiraz



#### Light Pass Vineyard

The history of Light Pass vineyard began in 1912 when Schulz family planted their first Mataro that located on the northern bank of Para river followed by Cabernet Sauvignon in 1950s and Shiraz 1990s. The soil profile is predominantly sandy soil offering softer tannins. In 2014, Phil and Kevin's family purchased the vineyard and started the rejuvenation project for some of century old vines and old vines with low-yield and sustainable farming practice.

#### Winemaking method

A small parcel of winemaker selected fruit is picked from our historic vineyard when showing flavours of darkberries, pepper and spices. The wine was made with traditional open top fermentation and matured in second use French oak for 18 months. The Single vineyard Shiraz is crafted to mature over the next 7-10 years creating a wine of exceptional elegance and finesse.

#### Tasting note

2018 Shiraz is showing darker purple colour and more intense flavour. The Shiraz shows aromas of blackberry, blueberry and dark plum soft tannins and spices on the palate.

#### Food Pairing

Proteins : Charcoal Lamb rib, scotch fillet steak and cheddar cheese.

#### Awards

92 points - WineState Magazine 2021

90 points - James Halliday's

Bronze - Barossa Valley show 2020





## The Wines (Cont.)



# UBERTAS WINES

## Single Vineyard Old Vine Shiraz Cabernet Sauvignon



### Light Pass Vineyard

The history of Light Pass vineyard began in 1912 when Schulz family planted their first Mataro that located on the northern bank of Para river followed by Cabernet Sauvignon in 1950s and Shiraz 1990s. The soil profile is predominantly sandy soil offering softer tannins. In 2014, Phil and Kevin's family purchased the vineyard and started the rejuvenation project for some of century old vines and old vines with low-yield and sustainable farming practice.

### Winemaking method

A small parcel of winemaker selected fruit is picked when Shiraz and Cabernet are showing flavours of dark berries, pepper, Capsicum and The wine was made with traditional open top fermentation and matured in combination of new and second use French oak for 18 months. The Single vineyard Shiraz Cabernet is hand-picked and crafted to mature over the next 8-10 years creating a wine of exceptional elegance and finesse.

### Tasting note

The Shiraz Cabernet Sauvignon of a dark red colour shows complex aromas of blackberry, capsicum, plum and vanilla. Silky and sleek on the palate with touch of pepper and chocolate.

### Food Pairing

The Shiraz Cabernet Sauvignon blend is perfect to pair with a lightly seasoned steak, lamb chops or cheddar cheese.



## The Wines (Cont.)



# UBERTAS WINES

## Project D Shiraz [ Limited Edition]



### Dry Grown Old Vine Block

The dry grown block was planted in the 1950s without any irrigation systems. Vines were trained to cope with drought conditions; as a result of this, the dry grown Shiraz has developed a deeper root system to reach ground water for survival.

### Winemaking method

A small parcel of winemaker selected fruit is picked when showing flavours of blackberry, pepper and spices from our historic vineyard. The Wine was made with traditional open top fermentation and matured in a combination of new and second use French oak for 18 months. Project D Shiraz is crafted to mature over the next 10-15 years creating a wine of exceptional elegance and finesse.

### Tasting note

The Project D Shiraz of a dark red colour shows complex aromas of blackberry, bilberry, plum and vanilla. Silky and slinky on the palate with touch of pepper and chocolate.

### Food Pairing

The Project D Shiraz is perfect to pair with Lamb chops with light seasoning, aged steaks and old English cheese because the acidity and fragrance of the wine will balance out the greasy after taste from the meat and compliment it with touch of spice.



## Photos





## Photos

