Bruce Thiele Red Wine Club

November 2022

Editor Peter Frick .Photos Viv Tomlinson and Steve Blee

An Evening with Kies Wines

The Monkey Nut Café was abuzz with chatter as 40 members and guests sipped on their welcome wine, a 2022 Sparkling Polly Rose named as such after one of our two hosts Jess Kies' daughter. Delicious hot finger food was served by the very congenial Kies staff.







MC Graeme Worsely began the night with an announcement not usually associated with our membership and that was to congratulate George Akkermann and Catherine on their recent marriage

Coming up

- December 6th: Christmas at Rosenvale
- January 24th Remembering Kym Jenke at our Home Base Lyndoch

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 men and women at a Bruce Thiele Red Wine Club dinner meeting to taste, talk about, learn and enjoy wine. Inquiries btred-wineclub@gmail.com

Graeme then went on to welcome our guests for the evening, Margaret Chisholm, Chris Gattermeyr, David Kerrison, Linda Sibley, Wendy Trinne and Mark Bevan. Finally Graeme announced that Tony and Sue Connelly and Mark Kerrigan were now members of the club.









It was then time to get down to the serious side of the night, good food and excellent wines. Graeme introduced us to our dual host's Tina Kies and her daughter Jess Kies. Our welcome wine was discussed and then we moved onto our first tasting the 2022 Hill block Riesling which has received 95 points from Wine State. Following that, in a side by side tasting ,was the 2022 Deer Stalker Merlot so named after the feral deer who offer steep competition for the vine

It was about now when our pre ordered main course found its way to our table. We had been given the choice of three:

- ◆ Lamb and Klauber Block Shiraz Pie from Apex bakery with chunky chips salad and Barossa Tomato Chutney
- Battered Flathead and Chunky Chips and tartare sauce and
- Drunken Chicken: Boneless Drunken Chicken Maryland with salad and Maggie Beer Verjuice

Our next two wines were sister Shiraz's which we considered side by side. First was the 2020 Klauber block Shiraz. Before it's grapes found a home in a Kies bottle it had been used by Treasury wines and figured in the famed St Henri label. At the London Wine show, now with a Kies label, it missed out on a gold by one point! Along side this was the 2018 Dedication Shiraz created from vines to be found in the first eight rows closest to the creek. This wine has a fine export pedigree and wine drinkers in Hong Kong can pay \$900 a bottle. Tonight it was offered to us for \$55 and then a club discount! We were indeed most generously treated.

Along with our tasting we were regaled with tales of this very family orientated winery with Jess speaking fondly of her Grandfather Ken. One of Ken's golden rules was to never sell to the big chains as tempting as that may be.





It was now time for dessert which was a delicious Red Velvet cake: layers of cake and vanilla flavoured white chocolate cream sauce. For those of us with a not so sweet palate a well stocked cheese board was available. Both were well matched to the Kies Bastardo Fortified. This is derived from the quite rare Portuguese Bastardo variety grape.



It was now the more raucous time of the night when Ron Tomlinson the raffle man ably assisted by Jess Kies drew out tickets for an astounding 5 prizes all donated by the Kies family. Winners were Rory Chisholm, Wayne Farquar, Ron Tomlinson Mark Bevan and Tony Impett. Tony went home with a bottle of the Guardian Angel Shiraz valued at a cool \$120! Tina further excelled in the generosity department by opening a bottle of this special wine for us to have a little bonus taste.









We were blown away with the quality of the wine and the food which was generously provided to us. Graeme mentioned too the fact that Kies are the foster parents of our own keg fortified which they care for and will sell to you with a club voucher (check our web site for details) for \$50 for 5 litres. Graeme thanked the hard working staff and Viv Tomlinson presented Tina and Jess with our certificate of appreciation which wrapped up another night to remember



























































Kies Wines



























2022 Sparkling Polly Shiraz Rosé

Named after Polly Jean, the second of the 7th generation of the Kies family. Polly (derived from Molly) means "long wished for child" and this could not be more true for Jesseca Kies and Benjamin Fromm. Beautiful Polly came into the world after some tough times and this dry Sparkling Rosé Shiraz is a fitting tribute; vibrant and bubbly just like it's namesake. The nose boasts aromas of strawberry and cream lollies, but with a crisp dry finish. Alcohol 12.5 %





2022 Hill Block Riesling

This Barossa Valley floor Riesling is classic in style and depicts the true German heritage of the Barossa Valley. It boasts notes of pineapple, lime zest, green apple and white spices. The zingy acidity combined with the tropical fruit characteristics, presents a lively palate. Experience from the front, mid to back palate

2022 Deer Stalker Merlot

An unoaked Merlot which is designed to be served at room temperature or chilled. These Merlot vines struggled through the first years of their life; battling Australian wildlife and stock. First it was hares, then came sheep and kangaroos and finally, rogue red deer.

Low in tannin and easy to drink The nose display's a heady mix of rich ripe strawberry, raspberry and cherry with just a touch of spice. with nice warmth. Palate: Confectionery raspberry notes with strawberry plus dried herb notes. Medium body with a clean round finish.

Appearance: vibrant deep red with a magenta hue. Alcohol 14.5%





2020 Klauber Block Shiraz

VINEYARD: The Klauber Block vines are 70 years old and are set on a variety of soils adding complexity. From Sandy loam to Biscay to Clay, the soil varies as the slope undulates.

The Klauber Block is Rod and Spur pruned and minimal intervention vineyard practises are used to allow the true varietal character to shine.

HARVEST: The fruit was harvested in the cool of the night when the Baume levels were around 14.5. Our winemaker Bronson Kies determined that the fruit was full of flavour but retained some great natural acidity.

PROCESSING: Upon harvest the fruit is tipped into our receival bin with dry ice to prevent oxidation before being destemmed. Our automatic sorting table then removed extra green matter (around 5kgs per tonne). During fermentation the cap is pumped over twice per day. The process consists of pump overs as well as automatic gentle irrigation for up to an hour in the afternoon and again in the morning. Once the wine reaches zero Baume it is pressed in our state of the art Europress to remove the skins. During this process dry ice is used to prevent browning and oxidation. The fruit was then inoculated with a neutral yeast strain and then 24 hours later, LAB is cultured and added to the wine matrix. The wine was fully through malolactic fermentation 10 days after primary fermentation finished. The ferment was purposely let to spike at 25°C and then cooled down to around 18°C for a 14 day fermentation. Dry ice was used initially before fermentation started and was producing its own CO₂. The longer cooler fermentation is achievable because the winery has ample tank space, resulting in a big bold Barossa Shiraz with loads of complexity. Once the Shiraz was malo and sugar dry, it went into a mixture of American and French oak hogshead barrels, including 40% new oak. The wine was topped every 4 weeks, during the 20-month maturation time. Prior to bottling the wine was cross-flow filtered before bottling. The wine was then carefully blended, with tens of bench trials to achieve a powerful but balanced wine with a long finish.

HISTORY: Made from the older more mature vines of the Kies Estate, the fruit has been specially selected to provide the complexity and excellence required to maintain its incomparable reputation. This sensational Shiraz produces good richBarossa lift, with an abundance of fruit mid palate, with quite a dry finish.

The Klauber Block Shiraz will grow with time in the cellar.

AWARDS:

SILVER MEDAL - London Wine Competition 2022 SILVER MEDAL - Decanter World Wine Awards 2022 SILVER MEDAL - Australian Small Winemakers Show 2022

2018 Dedication Shiraz

This Shiraz stands proud and tall as the flagship of the Kies red range. From their 90 year old vineyard, this old world Shiraz is dedicated to Ken Kies who sadly passed away in 1996. This wine is a representation of all of Ken's hard work. He was the first of the Kies family to start producing wine in 1969. Prior to that, the family were vignerons.

It's a rich old Barossa Shiraz with mulberry, black cherry, leather and finished with light oak overtones. A big wine with long flavours and rewarding characteristics, full of plumy fruit balanced by abundant soft tannins.

The finished wine was matured over 2 years in 30% new French and American oak hogshead barrels, which has given it a robust structure. It is a big Shiraz, with the traditional Barossa Shiraz flavours of mulberry, tobacco, leather, and Light oak overtones. A big wine with Long flavours and rewarding characteristics, full of plummy fruit balanced by abundant soft tannins

This wine has long been held in high esteem with James Halliday and received a GOLD MEDAL at the China Wine and Spirit Awards. 14.5% alc/vol.



The Guardian Angel Shiraz

The fruit is sourced from the most sought after vineyard on the Kies estate. After a long cool ferment, the wine was put into 100% new American oak from A.P Johns Shenandoah for 24 months and topped up every 4 weeks. There are only 650 bottles produced, each individually numbered. It's a special occasion wine, so every bottle should be unique.

The Guardian Angel" Shiraz is the most premium wine that Kies FamilyWines has ever produced. Aromas of lavender, baking spices, mint leaf, and toasty oak are followed by blackberry and blueberry with dark chocolate spice on the palate. Showing great tannin structure and mouthfeel, this wine is dry but present-





Xmas Dinner

Don't forget our Xmas Dinner at Rosenvale on December 6th. The flyer is out and we need a reply no later than November 27th with the name of your nearest and dearest accompanying you

NV Bastardo Fortified

A beautiful ruby style fortified wine made from the rare Portuguese grape variety "Bastardo". This fortified is deep with red cherry and cooked strawberry, with high alcohol and high, sour candy acidity. Aged for only 2 years in oak. Available in bulk. 18.5% alc/vol.



