

Bruce Thiele Red Wine Club



Wayne Farquhar of Dell'uva Wines at the Red Room

It was a packed night for thirty four members and guests at the Lyndoch Hotel's Red Room, with our annual toast to our founder, a presentation from Wayne Farquhar of museum wines from Dell'uva and Rory Chisholm's Muscat challenge

The evening got off to a great start with a welcome drink of Dell'uva Uva Loca NV Sparkling Rosé and roaming hot and cold Finger Food. Our Emcee Graeme Worsley opened proceedings by welcoming us and in particular the guests: Alison Ager, Margaret Chisholm, Tony & Sue Connelly and Mark Kerrigan. He also explained that we had invited Grant Burge to propose the toast to Bruce, however he had come down with some health issues and sent his apologies.

Graeme invited Rory Chisholm to propose the toast to our founder Bruce Thiele in his stead with a 2005 BJT shiraz. Rory reminisced about early days of what was then the Orlando Red Wine Club. Bruce was an enigma—his did not like doing all the organis-

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 to btredwine-club@gmail.com

BRING A FRIEND

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



Coming up:

- ◆ November 15th: Kies Wines
- ◆ December 6th: Christmas at at Rosenvale with Wives & partners

Dell'uva continued

ing, but he hated committees and delegating the task. His forte was blind tastings where he encouraged members to give their thoughts and made them feel good about it. Often the 'wine of the night' picked by the group turned out to be a cheap Jacobs Creek red, but we were convinced it was good. We raised our glasses in his memory.



Graeme then introduced Wayne and Connor Farquhar from Dell'uva Wines. Wayne is no stranger to the club as we have had evenings at his cellar door in the past. Wayne said our welcome Sparkling Rosé was a 50/50 blend of Pinot and Vermantino from their own grapes. He explained that the wines for tasting came from his museum collection—mostly the 2012 vintage and that he was interested to see how they had 'held up'.



While the first wine was poured Wayne told us some of his history and philosophy of winemaking. Lots of wines gave him massive headaches and he believed it might be due to chemicals in the wine. When he started his own vineyard he chose a site upwind of everyone in the Barossa Valley in a place where no one can build behind him. Over sixty chemicals can legally be added to wine, he prefers to be chemical free only using a little sulphur (to prevent oxidation) and bentonite clay to clarify whites. Dell'uva means 'wine of the grape' and this is Wayne's guiding principle. His vines have only 1kg per trunk compared with up to 10kg in other Barossa vineyards. Intense fruit makes good wine. Some of the great wines—made pre 1960 were good because they did not have chemicals.

The tastings were to be of his first vintages 2012 to 2014 and Wayne was keen to have our opinion as to how they had 'held up'.

Our first wine to taste was a 2012 Dell'uva Tempranillo/Garnacha. When picked although the Tempranillo had a high baumé it was green and horrible rather than tip it down the drain he tried blending it with Garnacha—Spanish Grenache. It has the same DNA as Grenache but after 500 years of growing in Spain it is different. The two together were great and the wine sold well. It had a good nose—chocolate, caramel and black fruits. Under screw cap it had certainly lasted the distance.

Wine number two was a 2012 Dell'uva Merlot. Wayne did not expect it to cellar well but it did. It is a new clone of Merlot and he had expected it to be good.

Our third wine was a 2012 Dell'uva Lagrein. This grape comes from Italy near the Swiss border—a cooler region. It was introduced to Australia in 2002 and now is reasonably popular. It has strong colour and great acid and tannins. Wayne believes the grape has a big future.



Next we tasted a 2012 Dell'uva Montepulciano. This wine has many different versions and Wayne makes his in the way it is produced in Italy. It is a big wine and will age for 20 years.

Our fifth wine was a 2013 Dell'uva Old Vine Grenache. This one was a bit different being a later vintage and purchased fruit. Once again Wayne said he made it for himself not the public.

Number six was a Dell'uva Saperavi. This time the 2014 vintage as he has only a few of the 2013 left. Saperavi comes from Georgia—the birthplace of winemaking.

Our seventh wine was a 2012 Dell'uva Syrah—a story 10 years in the making. In Australia there are few laws about what you put on a wine label. There are a wide range of wines called 'Syrah' and it is differ-

Dell'uva continued

ent again in France. Wayne imported the best two Syrah clones. Wayne believes that Shiraz came from a transcription error by a scribe recording Syrah cuttings imported in 1838. However different clones have different characteristics and also take something from the rootstock they are grafted onto. His clones have pure genetics.

Our final tasting wine was a 2012 Dell'uva Petit Syrah. This variety is also known as 'Durif'.

All the wines had lasted well.



Our meal was Hot Baked smoked Ham served with English Mustard infused Yorkshire, Pudding, Potato Mash, baked Pumpkin, greens and hot buttered bread rolls. This was washed down with a table wine of 2015 Dell'uva Frill Hill Swill (A blend of Shiraz, Pinot, Sangiovese, Dolcetto and Merlot)

Three prizes donated by Dell'uva were drawn with the lucky winners being Margaret Chisholm, Ron Tomlinson and Allan Targett. Tickets were also drawn for a dozen of the cellar's BJT wine. Winners included Allan Duthie, George Akkerman, Paul Sumison, Tony Impett, Steve Blee, Ian

Cooper, Werner Gattermayr, Rex Way, Simon Granfield, Tony Connelly and Peter Frick.

Desert was English Cinnamon Apple and Sultana Pie with dollops of whipped cream.

Next was Rory Chisholm's annual Muscat challenge. Rory got us to blind taste Muscat from his barrel (based on Morris Muscat) against Morris of Rutherglen Muscat. Some members picked them the right way and others did not. Both were enjoyable. Morris was sample 'A' and Rory's was 'B'



Rory recounted that like all wine terroir is important and Morris' have the perfect one for Muscat. Others grown nearby simply don't taste the same.

We then had an auction of some bottles of 2013 Dell'uva Sandstone Shiraz donated by Wayne. This wine sits in the national Wine Centre next to Grange and other top SA wines. The successful bids ranged from a top of \$110 down to \$66. The money raised benefitted the club

Graham closed the evening with thanks to the catering staff Allie, Kayla, Carol, Haden and Sam. A certificate of thanks was presented to Wayne.



The wines

Dell'uva 2021 Uva Loca Sparkling Rosé

Our Sparkling Uva Loca is a blend of Pinot Noir and Vermentino.

We carry out the secondary fermentation using the Charmat method prior to bottling. This ensures a lovely small bubble mousse. The secondary fermentation is stopped at 8.5 grams per litre of residual sugar making an elegant Sparkling semi-dry style.

The result is a vibrant coloured wine full of flavour and character, exhibiting lovely strawberries and cream and lively mouth feel.

A great celebration wine served chilled on a sunny day.

Cellar Door Price \$30 (Tasting Special \$25)



2012 Dell'uva Tempranillo/Garnacha

"The blend made famous around the world by Rioja. The bouquet is fresh, the medium-bodied palate juicy and lively, with the full gamut of red fruits, small and larger, giving rise to a long, savoury finish, oak not a major player" Halliday review Published 21 June 2021 (tasted 11/3/2015) 93 Points.

Alc: 14% Cellar Door Price \$55 (Tasting Special \$45)



2012 Dell'uva Merlot

"Very good colour, still bright crimson-purple; has attractive mouthfeel and continuity for its flavours of cassis and plum, the finish with hints of black olive within the tannin framework." Halliday review Published 21 March 2022 (tasted 11/3/2015) 92 Points.

Alc: 14% Cellar Door Price \$55 (Tasting Special \$45)

2012 Dell'uva Lagrein

"Deep, dense colour typical of the variety, and a potent, full-bodied palate of highly spiced fruitcake and black fruits, the tannins obvious, but balanced, French oak." Halliday review Published 21 March 2022 (tasted 11/3/2015) 93 Points.

Alc: 14.5% Cellar Door Price \$85 (Tasting Special \$65)

2012 Dell'uva Montepulciano

"An interesting wine, its medium body at odds with its intensity and the spread of red and black fruits, the tannins are good, French oak in play." Halliday review Published 21 March 2022 (tasted 11/3/2015) 94 Points.

Alc: 13.5% Cellar Door Price \$85 (Tasting Special \$65)

2013 Dell'uva Old Vine Grenache

"Remarkable colour; the vines were 90yo when the grapes were harvested, and this wine reflects that age; it is a celebration of red fruits without any distracting confectionery characters, the only caveat an aftertaste twitch of alcohol. So near to the bulls eye." Halliday review Published 21 March 2022 (tasted 3/2/2016) 94 Points.

Alc: 15% Cellar Door Price \$85 (Tasting Special \$65)

2014 Dell'uva Saperavi

"20% whole bunches included in the ferment. Matured in used French oak for 3 years. Toast and tobacco flavours lend this wine a distinctive edge. The fruit flavours are ripe, red berried and sweet-sour, despite the wine's dark appearance. Tannin is supple but just assertive enough. In the end we have a mid-

The wines cont.

weight wine of character and form.” Halliday review (Campbell Mattinson) Published 20 June 2021 (tasted 1/1/2019) 92 Points.

Alc: 14.5% Cellar Door Price \$85 (Tasting Special \$65)

2012 Dell’uva Syrah

“Made from clones imported from France (its shiraz uses old clones), expensive packaging, heavy bottle, etc. An interesting wine, but I would like to see a shiraz of the same vintage made the same way to see that difference the clone makes. There is a break in the line between the red and black fruits on one hand, oak and tannins on the other.” Halliday review Published 20 June 2021 (tasted 11/3/2015) 91 Points.

Alc: 14.5% Cellar Door Price \$85 (Tasting Special \$65)

2012 Dell’uva Petit Syrah

“Dense purple-crimson; the typical powerful clenched fist of durif (as we know it in this country) is presented in an ultra-heavy bottle; the tannins of durif are built-in cupboards, part of the room, and indivisible.” Halliday review Published 21 March 2022 (tasted 11/3/2015) 94 Points.

Alc: 14.5% Cellar Door Price \$85 (Tasting Special \$65)

2015 Dell’uva Frill Hill Swill

SWILL verb 1. (informal) to drink (something) greedily or in large quantities. Welcome to our new range of cheerful easy drinking party wines Frill Hill. Our first release is this 2015 Frill Hill Swill an absolutely fantastic easy drinking, party/barbecue delight. A blend of Shiraz, Pinot, Sangiovese, Dolcetto and Merlot. Lovely aromas of red cherry, spiced plum and blueberry with creamy vanilla oak.

Palette is medium strength red cherry, cranberry, spice soft fine tannins with a long lingering finish.

Cellar Door Price \$30 (Tasting Special \$25)

2013 Dell’uva Sandstone Shiraz

“Deeply coloured and unequivocally full-bodied; Barossa Valley with all guns blazing, including the alcohol If you enjoy big, traditional red wines, this will please you. .” Halliday review Published 30 June 2021 (tasted 3/2/2016) 89 Points.

Alc: 15% Cellar Door Price \$99 (Tasting Special \$79)



Photos



Photos Cont.

