

Bruce Thiele Red Wine Club



Christmas at Rosenvale with our partners



According to our Emcee Graeme Worsley we had seventy two members, partners and guests at our Christmas dinner at Rosenvale Vineyards. He welcomed us all and paid tribute to Viv Tomlinson who had been responsible for much of the organisation of the event but had to miss it due to Covid. He quickly handed over to Ronnie who was our host for the evening.

Ronnie welcomed us to Rosenvale and asked how many of us had been at the venue when the club visited in August 2021 for our birthday bash. Quite a few had. She informed us that the welcome wine was their Barossa Prinzessen Sparkling made from Survivor vine Semillon grapes. The vines are quite old (1940) and the wine is not too sweet. We had enjoyed this together with a variety of hors d'oeuvres—Smoked salmon / Salsa / Rare beef & caramelized onion & Curried egg Rosti and Smoked ocean trout 'N'

fraiche and Roasted butternut 'N' caramelized onion.

On the table we had a 2019 Rosenvale Vineyards Estate Grown Grenache and a 2019 Rosenvale Vineyards Estate Grown Mourvedre to accompany our entrée of Tasmanian Salmon baked & served with Avocado / Mango salsa. King prawn tails & scallops pan-fried in herb butter on the side and Butter lettuce salad plus Crispy Tenderloins / Dakgangjeong sauce - Kimchi / white rice & butter lettuce salad.

Our Mail was Beef fillet wrapped in Barossa bacon BBQ grilled- medium & served with rich reduction

Coming up—January 'Remembering Kym' at Home (Lyndoch) on 24th January.

Guest Invitation

You are invited to join a group of like minded people at a Bruce Thiele Red Wine Club dinner meetings to taste, talk about, learn and enjoy wine. Inquiries Peter Frick btredwineclub@gmail.com

Bring a friend

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

Christmas at Rosenvale (Cont.)

Small portions of fillet Duck Semi boneless legs cooked Confit & served with rich basting, Roasted potato portions Doused with herbed salt, Roasted Butternut / parsnip & carrot as friends & coated with sticky Maple dressing, Crispy fried Broccoli & Green beans plus rolls and butter. This was accompanied by a 2017 Rosenvale Vineyards Estate Grown Shiraz Cabernet and a 2019 Rosenvale Vineyards Resident Artist Merlot.



Dessert was Vanilla bean & Strawberry Panna Cotta and Creamed Banana Curd Pies accompanied by the club port.



The three prizes supplied by Rosenvale were won by Cheryl Ellis, Carolyn Travers and Jenny Ruby.

Graeme closed the evening with thanks to our hosts and the catering team. Many of us took advantage of the special prices on the Rosenvale wines.



The Wines

Barossa Prinzessen Sparkling

"Pale gold with a hint of cyan and nose of canned pear, lychee gums, white peach, banana, pineapple sage and hints of lanolin. In the mouth it's fruity, pure in flavour and echoes the nose. It's textured with an excitable and thick mousse and starts a little mineral and ends with a toasty finish. Beautifully expressed fruit with generosity and ripeness, carried by well matched acidity." *Mark Malouf, Wine Worth Writing About*

VINEYARD NOTES: The Rosenzweig vineyard which is grown on sandy brown loam over red clay with a calcareous clay limestone mix sub soil. The vines were planted in 1940 and are pruned with 2 canes to maintain a healthy shoot length and berry size. A single catch wire aids in keeping the canopy vertical and shading fruit on hot days. We manage the site under our dynamic viticultural system.

HARVEST NOTES: Average winter rainfall was followed by minor frost events in late September and spring rains in early October. Budburst was even with good fruitfulness although heat bursts in late November affected fruit set. Strong winds in early December 2020 caused some damage to the canopies but the fruit remained disease free. January was mild and dry with a short heat wave late January at veraison, followed by rainfall in early February. The lead up to vintage and conditions during ripening remained cool, cloudy and dry, with the fruit showing balanced acidity, excellent colour and flavour development.

WINE MAKING: Semillon – Free Run and light pressings cooled to Stainless fermentation, Pressings Portion (15%) barrel fermented in 2 seasoned French Oak Hogs Heads Viognier – Co-fermented with portion of Semillon in Stainless. Bottled with some residual sugar for palate weight and soft sweetness.

Cellar Door Price \$28, BTRWC special \$20



2019 Rosenvale Vineyards Estate Grown Grenache

VINEYARD NOTES: The Rosenzweig vineyard which is grown on sandy brown loam over red clay and a deep limestone mix. Planted in 1935 and surviving the Barossa vine pull in the 1980's, Aubrey Rosenzweig left these vines in the ground and today we can enjoy his vision. These vines enjoy a small amount of additional food and supplementary water to help maintain then on tough days. The vine is trained to a single wire trellis system with lift wires. Detailed spur pruning gives better bunch positioning and a limited number of grapes per year.



HARVEST NOTES: The growing season started dry and continued that way. In September below average maximum temperatures, but over 3 °C below average minimums which delayed budburst and early vine growth. The drier soils combined with warmer than average October and November days meant vine growth caught up, but the below average minimum temperatures in November, and clear night skies resulted in another frost in November. If the frosts and dry conditions were not enough, the flowering period was windy and unsettled, and a hailstorm on 22 November topped it all off. The summer months of December and January experienced above average maximum temperatures. Hand harvested, destemmed, cultured yeast, twice daily pump over and 20% plunged. After ferment is done, we press the juice from the skins with our computer controlled open slot air bag press to barrel. The wine undergoes malolactic fermentation then we rack and return to barrel for maturation. This is a single vineyard wine blended for bottling.

Cellar Door Price \$35, BTRWC special \$20

The Wines (Cont.)

2019 Rosenvale Vineyards Estate Grown Mourvedre

VINEYARD NOTES: Our Mataro / Mourvedre vineyard is planted to 3 selections of this variety, R2V13, R2V7 and our pedigree selection RDPMM. The vines are grown on brown loam over red clay with deeper limestone. These vines enjoy a small amount of additional food and supplementary water to help maintain them on tough days. The vine is trained to a single wire trellis system with lift wires. Detailed spur pruning gives better bunch positioning and a limited number of grapes per year.

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TASTING NOTES: Fresh cherry, sweet herbs, liquor plum make their way from the glass inviting one to sample. Plums, cherries, cloves, dark berries, liquorice all come to mind wrapped in silky tannin with balance. Greeted by a hint of dark chocolate on the finish and slightly drying.

Cellar Door Price \$28, BTRWC special \$20

2017 Rosenvale Vineyards Estate Grown Shiraz Cabernet

SOIL: Loam over red clay with deeper limestone

VITICULTURE: Detailed spur pruning, non till, supplementary food and water.

CLIMATE: 2017 growing season was one of the wettest on record. Cooler than average spring and early summer meant the vines grew slowly but healthily. Two short bursts of high temperatures. Two well-timed rain events in late January and early February kept vines healthy and in no rush to ripen, with the rest of February remaining dry. The average minimum and maximum temperatures for March were 2 to 3°C above average, followed by a notable shift to much cooler nights from late March onwards.



VINIFICATION: Open fermenters, twice daily pump overs and 1 fermenter plunge, open cage bag pressed

TASTING NOTES: Lifted mulberry, dark fruits, spice and herbal notes flow unchallenged to the palate. Here we see the mulberry, plum, cherry, blackcurrants, herbal tones tied into spices lightly coated silky tannins, lengthy finish of dark choc.

"Beautifully fruited and inviting, the bouquet shows cassis, violet, dried herb and roasted nut characters, leading to a concentrated palate displaying fine texture and excellent focus. It's flavoursome and lingering with an elegantly structured finish. At its best: now to 2030." 94 Points - Wine Orbit, Sam Kim.

2019 Rosenvale Vineyards Resident Artist Merlot

VINEYARD NOTES: The Stockwell Rise vineyard planted in 2007 provides the majority of this Mer-

The Wines (Cont.)

lot's source (92%) planted to selections SAVII 01, SAVII 02. The vineyard is south of the Stockwell township on a slightly elevated location overlooking Stockwell road. The soil profile; red and brown soils over red clay with an underlying stone and clay mix. The Vine Vale Sands Vineyard (8% of the Merlot source) planted in 2001 to Merlot selections 8R, Q45-14 in brown/red clay sand mix on white sand over yellow, red, brown clays. These vines enjoy a small amount of additional food and supplementary water to help maintain them on tough days. The vine is trained to a single wire trellis system with lift wires. Detailed spur pruning gives better bunch positioning and a limited number of grapes per year.



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Cellar Door Price \$35, BTRWC special \$20



Photos (by Ian Cooper & Steve Blee)



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