

# Bruce Thiele Red Wine Club

Editors: Viv Tomlinson & Ian Cooper  
Photos: Ian Cooper

## Seabrook Wines at our new home base

### Coming up

- February Wines by Farquhar
- March Paisley Wines
- April Bosworth Wines
- May Greenock Creek
- June Ben Murray Wines
- July Birthday Gomer-sal Wines with Mal-colm Filsel catering. **AWAY**
- August The Willows
- September Gibson Wines
- October Founders Dinner Kies **AWAY**
- November Blind comparison of areas led by Ian.
- December Esilio Wines.

Tuesday January 2025 a fabulous start to our new year of wine club events. 38 members, 3 guests and our presenter Hamish settled into our new Home Base at the CWA Community Hall Tanunda. The atmosphere was great we caught up with each other in our new intimate setting.

Hamish poured the welcome wine, a well chilled **2024 Adelaide Hills Pinot Grigio** (click on the link for tasting notes) as we enjoyed generous platters and hors d'oeuvres from Crafty Cooks.

At 7.00 pm our MC Graeme welcomed everyone and spoke about housekeeping. The most important point was that as the hall is carpeted any wine spills would need immediate attention.

Graeme then welcomed our presenter Hamish from Seabrook Wines.



Seabrook Wines is a small family-owned vineyard, tasting room and winery, situated at the base of Barossa's Eastern Foothills, where their vineyard and historic cellar door are perched. The Cellar door was opened in 2016. Hamish makes small-batch wines he loves to drink.

Growing up in the Barossa Valley, Hamish was always around wine and with a family history that dates back to 1878, it was inevitable that his future would be in the wine industry.

5<sup>th</sup> Generation Hamish Seabrook spent many vintages travelling between the Barossa Valley, McLaren Vale, California and New York before enrolling in Winemaking at Adelaide University and graduating with a Bachelor of Oenology in 2000. Upon graduating, Hamish went on to make wine for Bests, Great Western, where was taken under the wing of wine industry legend Viv Thomson, who influenced his winemaking style.

### 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](mailto:btredwineclub@gmail.com)

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Hamish also worked for Brown Brothers and Callers Masters in the Barossa, before he revived the historic Seabrook brand and released his first wine under the family label in 2005. Together with his wife Jo they manage every aspect of the Seabrook business, including the 20-acre vineyard on their property, wine-making and sales.

Before the tastings began Hamish talked about the welcome wine, the 2024 Adelaide Hills Pinot Grigio, grapes are Williamstown. Hamish has been making this wine for 14 years.

Out of interest Hamish explained the difference, as he sees it, between Pinot Grigio and Pinot Gris. Pinot Gris is Italian from Northern Italy which he described as a lunch wine. Pinot Gris is French from the Alsace region it is more a dinner wine. Hamish described the Australian version as somewhere in the middle!

Let the tastings begin!

The first tasting wine was 'Lineage' 2023 Barossa Valley Mataro Rose. The 'Lineage' range pays homage to this unbroken line of Seabrook's bloodline from the past, the present, and the future. Mataro grapes from the Home Block Vineyard on the Eastern Ridge of the Barossa Valley grafted on top of Semillon. Loosely based on wines from Provence.

Just five minutes on skins then crushed and pressed. It has delicious flavours of strawberries and cream.

We then tasted the 2019 'Triple Threat' Barossa Valley GSM, 60% Grenache- light and floral, 30% Shiraz- the 'weighted blanket' and 10% Mataro the spice. Named after Hamish's Great Aunty Mary who was smart, and good looking. She worked as singer, dancer, writer and fashion model before she was lured



## Seabrook continued

back into the wine industry, working alongside her brother Douglas; proving to be a true 'triple threat'!

The next wine tasted was 'The Gambler' 2022 Barossa Valley Cabernet Malbec. Cabernet grapes from the home block and 10% Malbec grapes from Greenock. Hamish said the Malbec helps the Cabernet more than the Cabernet helps the Malbec. The Malbec softens the Cabernet. Big soft and juicy and aged in old barrels for 12 months. It's named after Jo Seabrooks Grandfather who loved to bet on the horses.

Then we tasted the 2022 'Lineage' Barossa Valley Shiraz. Grapes grown on the North Light Pass Road on sandy soil so the roots must tap deep. In old French Oak for 12 months, It's a spicy shiraz.

The next wine was 'The Founder' 2022 Barossa Valley Cabernet Sauvignon. Named after WJ Seabrook and Sons. Grapes grown on the Eastern Foothills on Clay. Elegant Bordeaux Style in French Oak for 2 years.

The last wine we tasted was 'The Merchant' 2022 Barossa Valley Shiraz, from the Home Block Vineyard on the West facing Eastern Ridge of the Barossa Valley.

'The Merchant' is named in honour of second generation, Thomas Claudius (T.C.) Seabrook, who was a respected wine merchant, judge, and educator. In young French Barrels for 2 years. This wine is rich and full yet soft and textural.

Hamish is great presenter and could talk all night, but it was time for dinner and more Seabrook wine to quaff accompanied by chicken, potatoes and salad from Craftly Cooks, again rather generous servings!

After dinner the raffle was drawn by Hamish. There were ten lucky wine bottle winners!

George Akkerman 'The Founder' 2022 Cabernet Sauvignon

Ian Roark 'The Founder' 2022 Cabernet Sauvignon

Cathy Akkerman 'Lineage' 2023 Mataro Rosé

Allan Duthie 'The Gambler' 2022 Cabernet Malbec

Bob Greening, Randy Klemm, Glen Hillebrand, Colin Coleman and Angus Kane each won a bottle of 'Lineage' Pinot Grigio.



MC Graeme brought the evening to a close and thanked Hamish for his informative and lively presentation.

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Thanks also to Kerry and Alison from Craftly Cooks who were applauded for their work.



Vivienne then presented Hamish with the club's certificate of appreciation.

A big thank you to Rita and Colin Coleman, Angus Kane and Tony Impett for their help in putting out tables and chairs and setting up the room.

Thanks to Rita Coleman for generously donating Fortune Cookies to celebrate the Chinese New Year- the year of the Wood Snake, who is said to bring new opportunities for growth and change.

Laurie Rundle has put his hand up to be the new Port Supervisor, thanks Laurie!

A big thank Peter Boehm who did the job so well. (probably for 12 years!?)

Thank you to everyone who proactively stayed behind to help clear up after the meeting, putting away tables and chairs and giving the vacuum cleaner a great work out. The committee are grateful for your sense of ownership, a great start to the new year.

Finally thanks to Anthony and Cathy Sharkey for recommending Seabrook Wines.

Next Month Tuesday 25<sup>th</sup> February we will be back at Home Base for 'Wines by Farquhar'. A new wine brand by Connor Farquhar. Small batch estate grown wine from the family-owned vineyards.



# Photos

