

# Great Night with Gibson Wines

The September gathering of our club was held at the home base of the CWA hall. Gibson Wines were presented by Rob Gibson who spoke to all of the wines and told us a little of his long history within the wine industry. Starting out in New Zealand on a working holiday initially, then returning to Australia and working as a cellar hand in the Barossa. Later working for Penfolds in a laboratory who sponsored him to attend Roseworthy College studying viticulture as a potential Manager. He was sent overseas looking at new methods in the wine industry and potential take-over opportunities. He is very ably assisted by son Adam now Manager, and wine-maker Jack.

We were welcomed with Gibson's 2025 Discovery Road Fiano and trays of nibbles—Cheeses, meats, dips and crackers. Fiano is a heat-loving grape that thrives in warm, sunny climates. This makes it particularly well-suited to hotter regions like the Barossa, where it can easily produce balanced wines with natural richness. In recent years, Fiano has been gaining a solid reputation in Australia, largely due to its impressive ability to retain acidity even under warmer growing conditions. The 2025 vintage was one of the hottest and driest on record, defined by a severe spring frost followed by widespread drought across many vineyards. Yields were significantly reduced—down 30–40% in most regions, with some suffering even greater losses. Harvest began unusually early, starting on February 5th and finishing by March 19th, marking the earliest on record. Despite the tough conditions, the wines are of impressive quality: concentrated and expressive, with whites and rosés showing greater depth and fullness than in typical years. Pale straw in colour, this aromatic wine bursts with notes of white lavender, jasmine, and crisp orchard fruits. The palate is soft and silky, offering layers of custard apple, green papaya, and poached pear, all lifted by a refreshing line of acidity.

Our start was a bit delayed while we waited for some expected guests to arrive. When we eventually got under way, Rob was most accommodating continuing his presentation while the entrée (Pumpkin and Parmesan Arancini served on Baby Spinach with Tomato Concasse ) and main course (Lasagna served with fresh salad and grilled vegetables )were served.



## 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 [btredwine-club@gmail.com](mailto:btredwine-club@gmail.com)

Reporter: John Ruby. Editor & Photos: Ian Cooper

## Coming up

- ♦ October: .Founders Dinner Kies AWAY
- ♦ November: Blind comparison of areas led by Ian.
- ♦ December: Esilio Wines.AWAY

## Gibson Wines (Cont.)

The first wine Rob offered us for tasting was a **2023 Gibson Duke Shiraz**. Adam, second generation at Gibson, is The Duke. Back in his footy days, legend has it he'd often be engaged in scuffle and melee, duking-up in defence of his teammates. Duke Grenache carries that energy. It's a story of lively exuberance versus boldness in wine style. The palate is fresh and vibrant with flavours of cranberry, cherrystone & red apple skin, leading to a long delicate finish of fine chalky tannins.



Our second wine was a **2021 Discovery Road Shiraz/Monte**—Shiraz/Montepulciano blend. Although varieties of very different personalities, this wine brings two winemaking generations together. The 2021 Shiraz/Monte combines the stalwart variety of the Barossa with a Mediterranean newcomer, in what Rob Gibson and son Adam Fiegert are calling a “modern Barossa red of pure drinkability”. Rob recognised Montepulciano as a “climate change compensator” several years ago and sees it as a variety that can add aromatics and vibrance to Shiraz. This 2021 release delivers vibrant flavours of fresh blackberries, mulberries and black cherry.

Gibson Wines has three ranges: Gibson Heart & Soul collection is the home of Gibson classics. This is heartland Barossa, where single varieties and blends tell the stories of our family and place (The Dirtman Shiraz, The Smithy Shiraz Cabernet. Duke Grenache, My Darling Merlot and Isabelle Cabernet Merlot).

Gibson Pedigree & Pathfinders chapter showcases our fine wines of structure and age-ability. Our premium wines with a history of being age worthy, we look to express special methods or special sites (Burkes Hill Riesling, Reserve Shiraz, Burkes Hill Shiraz, Eden Valley Old Vine Shiraz and Barossa Valley Old Vine Shiraz).

Discovery Road is Gibson's playground - a space for creativity and experimentation across grape growing and winemaking. Weighted toward Mediterranean varieties new to the Barossa, Discovery Road highlights brightness and immediate drinkability (Fiano, Graciano Rose, Nero d'Avola, Montpulciano and Shiraz Monte).

Wine number three was the **2023 Gibson My Darling Merlot**. Rob said the name refers to his wife Anne. The fruit for this 'labour of love' is sourced from the estate vineyard in Light Pass. This vineyard is planted to the 'Gibson-Schulz Trellis' system - a unique method of training vines, co-invented by Rob. Vines are alternately planted on a low and high cordon wire, the latter reaching over two metres in height.

Our fourth wine was a **2022 Gibson Reserve Shiraz**. “Gibson Reserve Shiraz is the result of up to 20 individual Shiraz parcel components, which we assess out of barrel for qualities that show particular finesse and structure - the precursors to age-ability. We don't limit this expression to individual vineyards, but rather build in many layers of complexity through fruit sources from various sites of the Barossa. One and two tonne open-topped fermenters are used along with other detail-orientated small batch winemaking methods, including hand plunging and basket pressing”.

The final tasting of the night was a museum release of the 2015 Gibson The Dirtman Shiraz (not on website). James Halliday rated this wine at 96 points. “The back label implies that this is a blend of Barossa Valley and Eden Valley fruit. It has deep, but vibrant colour, and is full-bodied yet magically



## Gibson Wines (Cont.)



has elegance and finesse to its mid-palate, black cherry fruit before the firm, intense, but not dry, tannin pickup on the finish with implacable resolution". *Published 21 June 2021.*

Having finished our dinner and enjoyed more of the Gibson wines it was time to draw the prizes. There were quite a number of them thanks to the generosity of Gibson Wines and they included some of their premium offerings.

First winner drawn was Viv Tomlinson. She was followed by Laurie Rundle, Allan Duthie, Anthony Sharkey, Paul Keady, Luke Raggio, Angas Kane, John Ruby, George Akermann, and finally your editor Ian Cooper.



Our MC Graham Worsley wrapped up the night by thanking our presenter Rob Gibson and our cook and reminding us of next month's event—our Founders Dinner at Kies Family Wines.



Gibson Wines—Photos

