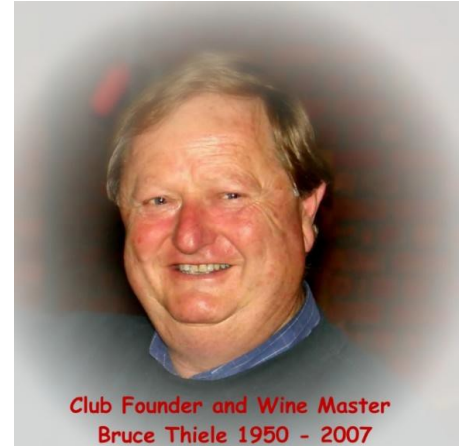


Bruce Thiele Red Wine Club

Founder's Dinner at Kies



Thirty seven members and guests were welcomed to Kies Family Wines with a glass of the **2023 Sparkling Polly Jean Shiraz Rosè**. We were taken across to the barrel shed where we were offered a small



container of nibbles each (and more sparkling if needed) and told something of the history of Kies Family Wines. We then moved outside and into the new winery. The Kies winemaker is a fan of stainless steel tanks and they are all named after family members. Kies is an 'Estate' producer in that all the wines they sell are from their own vines. While this limits the varieties they have for sale it has advantages in that the grapes are processed immediately after picking rather than having to be transported. This also allows for innovation such as their white Shiraz.

It was then time to move inside to the Monkey Nut Café for our tasting and meal. Our Emcee Graham Worsley wel-

Coming up:

- ◆ November **18th** Blind comparison of wine areas led by Ian
- ◆ December: **Wednesday 3rd** Christmas at Esilio Wines. AWAY

Editor & Photos: Ian Cooper

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 btred-wineclub@gmail.com

Kies continued.

came to us and handed over to Tina and her crew for the tasting.

We began with another sparkling, this time a Kies [2023 Cheers To You Sparkling Shiraz](#). This wine is made up of 100% Premium Shiraz and spent 18 months in a mixture of French and American Oak (20% new).

Next was very innovative wine—Kies [2025 Shepard Vuk White Shiraz](#). This wine is a tribute to Shepard Vuk (Wolf in Croatian) Kies, son of Bronson and Lidija. As a shepherd protects his flock from wolves, this delicate & floral dry white is made from the biggest & boldest of the Barossa's red varieties, Shiraz. Nectarine and apricot are complemented by delicate floral notes of Lilly and Jasmine, finished with a crisp acidity.

Wine number three was Kies [2025 Spring Rosé Shiraz](#). The wine was crafted from a carefully selected parcel of Shiraz from our Dedication block.



This fruit was harvested exactly eight weeks earlier than the fruit destined for the flagship Dedication Shiraz, chosen by winemaker Bronson Kies for its vibrant freshness and natural balance. Picked at 10.5 Baume, in the cool of the night, it captures the delicate harmony of sweetness and acidity that defines our Spring Rosé.

The 2025 vintage shines with notes of raspberry and cream, lifted by a refreshing, crisp finish.

The next wine was the Kies [2025 Deer Stalker Merlot](#)—the most popular wine Kies have ever produced.

The final wine was Kies premium red—their [2021 Dedication Shiraz](#). “In 2021, the Barossa Valley produced an exceptional vintage of wines characterised by rich flavours and exceptional quality. The region experienced favourable weather conditions, with a mild growing season followed by a warm and dry harvest period, allowing grapes to ripen fully and develop concentrated flavours. 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 vigneron. 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 plummy fruit balanced by abundant soft tannins.



Kies continued.



For our main meal we had a choice of Chicken Calabrese, mashed potato and salad or German Kesler Bockwurst, chips, apple sauce and salad accompanied by generous quantities of the Kies wines.

Our meal finished it was time for Rory Chisholm's annual Muscat challenge. This year Rory made it easy for us and informed us which Muscat was which. His barrel vs the last of a Rutherglen Muscat bottles by the club many

years ago.



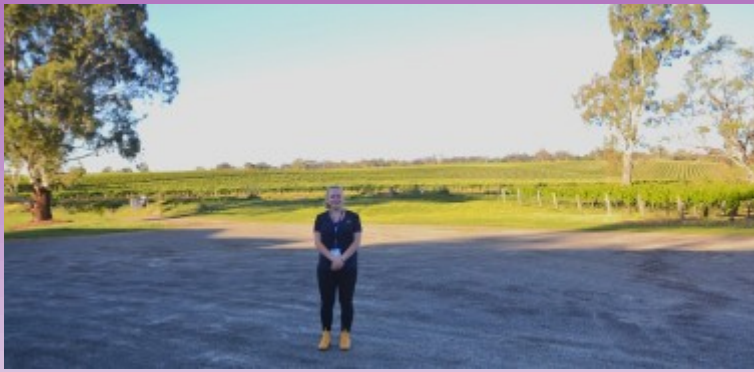
It was time for the prizes drawn by Tina Kies. They were won by Rira Coleman, Tony Impett and John Ellis.



The evening was concluded with John Ellis presenting Tina with a certificate of appreciation and a reminder that the November event is a week earlier than usual Tuesday 18th. Ian Cooper will be presenting a paired dating comparing regions.

Note: Our Christmas event is also near at hand. It will be at [Esilio Wines](#) **Wednesday December 3rd 6.45pm (719 Uley Rd Uleybury)**

Photos



More photos



Photos cont.

