

BRUCE THEILE RED WINE CLUB

First look at a second take—Interesting night at Yelland & Papps

August 2016



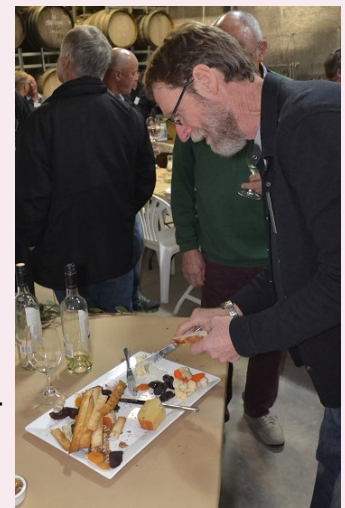
Sue and Michael Papps are relative newcomers to the Barossa Valley. Michael welcomed 28 members to their winery and explained he and Sue (then Yelland) began by making three wines in 2006 from a small tonnage. This year they crushed 80 tonnes and produced 18 different wines. Varieties they processed often turned out to good to blend—so anew label was born.

After small beginnings in a house in Greenock they moved to their current property—the old Hahn homestead that dates from 1848. Their philosophy of wine making is 'hand made' but 'hands off' i.e. minimal intervention in the process.

Our welcome wine was a white—a 2015 YP Vermentino. A wine Michael said suits the Barossa. Members enjoyed this along with a cheeseboard.

The second wine presented was another interesting white—a 2015 Second Take Roussanne. Distinctive as it unfiltered/unfined so is cloudy.

The third wine was the 2015 Sete Di Vino a blend of Primitivo and Barbera. Continuing the theme of wines with a difference—using less common varieties for the Barossa.



Coming up

- **Sep: Tscharke Wines (Away)**
- **Oct: Veritas Wines with Rolf Binder (Away)**
- **Nov: Pinot with Kym Jenke & Rick Burge (Home)**
- **Dec: Christmas at Jacobs Creek with Wives & partners.**

First look at a second take continued

Fourth wine tasted was the 2014 Vin De Soif a blend of 74% Grenache, 17% Mataro and 9% Carignan. Like all the Yelland & Papps wines it is relatively low alcohol at 13.9%. All the Y&P wines are under 14% It is made as a easy drinking style.

The fifth wine was a 2014 Devote Old Vine Grenache a richer wine with 20 months in oak. Light pump-overs and long extraction keeps the colour.

The final wine tasted was the 2015 Second Take Shiraz a fuller bodied wine—50% whole bunch fermented and 18 months in oak.

Members then sat down to a delicious meal of slow cooked premium grass fed strip-loin of beef with red wine jus, grilled free-range chicken marinated in lemon and oregano, seasonal garden salad with tomato, cucumber and chardonnay vinaigrette, waxy potato, caramelized onion and Schulz's bacon salad with ample of the wines tasted to go with it.

The door prizes kindly donated by Michael and Sue went to Steve Blee, Dieter Beisiegel and Werner Gatermeyer.

An altogether enjoyable night!



The wines

1. 2015 YP Vermentino

Perfect summer drinking here; the 2015 Yelland & Papps Vermentino is bound to hit the spot as the weather warms up and you come out of hibernation and go searching for your thongs. It's a variety, originally hailing from the islands of Corsica and Sardinia, that seems to have found a happy place here in the Barossa. It's got a number of synonyms; in Corsica it's known as Vermentinu & it goes by the name of Furmentin in Piemonte, but the one we like the most is Favorita. We're sure the wine will become your favorita too!

Pale green straw in the glass with lifted, perfumed aromas of bright citrus fruits bursting from the glass. Grapefruit, crunchy Granny Smith apples and pithy Meyer lemon aromas with lighter notes of tropical fruits, melon and guava. There's hints of frangipani and citrus blossom too with notes of ginger, creme fraiche and briny, sea-spray aromas. Fresh as a daisy with an energetic skip to its step, the aromas transpose nicely on to the palate, which has a slinky, textural element, bright acid drive and a savoury flick to its tail. Pithy, perfumed, pure of fruit and dangerously easy to drink, shuck yourself some oysters, perhaps grill some seafood and put on some tunes and you will be in your happy place.



The Vineyard

Coming from 3 Vineyards throughout the Barossa Valley, including the first plantings of Vermentino in the Barossa at Light Pass in 2006 by the Mader Family, Andy Kalleskes vineyard at Vine Vale and Wayne Farquhars Western Barossa vineyard. Cropping between 2 and 3 tonnes per acre the vineyards were picked mid February when optimum flavours and balance were achieved.

The Winemaking

The parcels of fruit were handpicked in mid February coming in at 10.6, 11.8 and 13.2 baume.

The grapes were whole berry basket pressed, cold fermented for 15 days to maintain maximum fruit freshness with 13% fermented in 100% French oak (3% new) to give an extra layer of complexity before resting on yeast lees for 3 months. This wine has had minimal intervention to retain all purity, then blended and gently filtered prior to bottling. pH – 3.27 TA – 7.15 Alc – 12.1% RRP—\$25

2. 2015 Second Take Roussanne

Here at Yelland & Papps and we are rightly proud of our 2015 Second Take model. The Second Take is our “funked up” version with a wild yeast ferment in barrel, plenty of leesy action and 8 months in predominately old, seasoned French oak barrels. Of course, as always the wine is bottled without fining or filtration.

Mid straw in the glass with a hint of cloudiness to its hue, the 2015 Second Take Roussanne immediately shows vibrant fruit aromas of pithy Meyer lemon, white peach, pear and crunchy apples along with hints of soft spice, dried citrus peel, white flowers, garam marsala, marzipan, lemon curd and honeysuckle. The fruit flows onto the palate with great energy, propelled along by a tube of sapid, saliva-inducing acidity. Fruit flavours of Meyer lemon, yellow apple, pear and stone-fruits swell on the mid-palate where they are joined by hints of grilled nuts, soft spice, jasmine, curry powder,

The wines

Plenty of texture and verve in the mouth and a wine that tends to morph and take on different personalities as it sits in the glass, all personalities that you'd like to get to know a little better. The finish is dry, energetic and trails off nicely with flavours of citrus, stone-fruit and spice.

The Vineyard

Sourced from 2 different vineyards at Greenock and Dorrien. Both parcels were hand-picked at different ripeness to achieve different flavours throughout the wine. Both parcels were picked on 12th February and cropping at approximately 2 ½ tonnes per acre.

The Winemaking

Both parcels of grapes were crushed, basket pressed and naturally fermented in 100% French Oak (28% new). The wine then spent 8½ months in oak for maturation with the occasional lees stirring to give the wine texture prior to bottling unfinned, unfiltered and cloudy. pH – 3.27 TA – 7.00 g/L Alc – 12.4 % RRP - \$40



3. 2015 YP Sete Di Vino

Sete di Vino means thirst for wine and this is our take on a vinous beverage that, shall we say, hits the spot; slakes ones thirst and is a perfect companion at the dining table. Wines raison d'être after all, is firstly to be a delicious beverage; to play a supporting role at meal time and to provide great enjoyment and stimulate conversation between your dining companions.

Of course it should do this effortlessly and without pretence and it most certainly should ably fill the void should you have a thirst for wine! And we think our 2015 Sete di Vino fits the bill here perfectly, using simpatico grape varieties that simply provide a delicious drink. In the case of the 2015, it is a blend of Primitivo and Barbera and the wine certainly proves that they are the best of friends in the bottle.

Deeply coloured in the glass the wine immediately shows aromas of ripe berry fruits. Satsuma plum and dark cherry notes are to be found here but there are the high-tones of blue fruits in the mix also - blueberry, the fragrance of mulberry and some crunchy cranberry facets. Hints of cherry danish, deep Asian spice, hoi sin, frangipani, gingerbread and marzipan all chime in for a most alluring aromatic feast.



Sitting at the lighter end of medium-bodied the wine is perfumed and lovely in the mouth with flavours of plum, cherry, blueberry and cranberry all making an appearance. The palate is dotted with spice and lifted up with perfumed notes of frangipani and jasmine, berry flan and ginger cake. Light on its feet with a sprightly line of acidity and gentle chalky tannins the 2015 Sete di Vino makes for great, fun drinking with bright, aromatic fruit and supple, succulent palate weight.

The Vineyard

Primitivo was planted in 2002 at Kalimna by the late David Marschall, now run by his wife Jeanette Marshall. East-west running on white sand on red clay and ironstone.

The wines

Barbera was grafted onto 50 year old Tokay vines at Kalimna in 2010 by David Marshall. North – south running on clay loam

The Winemaking

59% Primitivo 41% Barbera

The Barbera was picked and destemmed on the 16th of March and then pressed off twenty eight days later on the 13th of April. Primitivo was picked and destemmed on the 1st of April and pressed off 20 days later on the 21st of April, on average both components spending 24 days on skins. These wines spend fourteen months in 100% seasoned French Oak. Blended together and bottled unfinned and unfiltered.

pH – 3.45 TA – 7.03 Alc – 13.8% RRP - \$25

4. 2014 YP Vin De Soif

A thirst quenching wine; wine that slakes ones thirst and provides a deliciously versatile addition to the dining table. That is what the Yelland & Papps Vin de Soif is all about. In Europe, wine is often an extra implement at the dining table... an extra knife and fork, such is its seamless integration into the ritual of eating, and while we in Australia are still a young nation, we'd like to think that our Vin de Soif fits that bill nicely, the perfect food matching red. The 2014 is a blend of 74% Grenache, 17% Mataro and 9% Carignan and we're sure you'll love it. Don't be afraid to throw it in the fridge and chill it down a little if the weather dictates and you feel like something a little cooler... it's light on the tannin and chills down a treat.

Light cherry/red in the glass with inviting fruit aromas of juicy plums and red cherries with some high-toned mulberry and crunchy cranberry notes also coming into the mix. There are hints of Asian spice, mocha, red liquorice, jasmine, gingerbread, raspberry coulis, freshly turned earth and a waft of apple turnover.

In the mouth the Vin de Soif sits at the light end of the spectrum... more Pinot-like in its structure. Again, fruit flavours of juicy plum, bright red cherry and crunchy cranberry dominate the palate with the floral notes of mulberry peeking through. Hints of red apple, exotic spice, liquorice, macerated summer berries, ginger cake, frangipani and gentle notes of earth and leather. There's a sense of spaciousness to this wine, it's light on its feet; plenty of detail and clarity to its form; gentle on the tannin, bright in acidity showing a restrained, elegant and downright delicious line across the palate.

The Vineyard

Grenache coming from 30 – 120 year old vineyards from 4 different sub regions of the Barossa; Mataro and Carignan from 40 year old blocks at Light Pass and Kalimna

The Winemaking

These three varieties were hand picked between 27th March and 15th April. All parcels were fermented in open fermenters (average of 14% whole bunches) for between 9 and 32 days and gently basket pressed. These small parcels of wine were then transferred to 100% old French and American barrels for 18 months maturation. This wine has had minimal intervention to maintain purity, unfinned and unfiltered prior to bottling.

pH – 3.42 TA – 7.23 Alc – 13.9% RRP – \$25



The wines

5. 2014 Devote Old Vine Grenache

We feel incredibly privileged to have access to the amazing old vines we have here in the Barossa. South Australia was spared from the ravages of the nasty Phylloxera bug which decimated the vineyards of Europe in the 1800s. These beautiful old vines require a bit more love and attention and give up less fruit than their younger siblings, but the fruit they do provide us is a joy to work with and I'm sure you'll agree, wonderful to drink. There is just something about Grenache; its spice and perfume, its weight and flow on the palate, it just seems perfect for the Australian climate. Don't be afraid to chuck it in the fridge for half an hour either should the situation dictate; we tend to drink our red wines too warm.

Light cherry red in the glass, the 2014 Devote Old Vine Grenache is all about perfume and restraint. Fruit aromas of red plum and red cherry intermingle with redcurrant, a splash of raspberry and some crunchy cranberry high notes. Hints of Asian spice, gingerbread, red liquorice, Peking Duck, jasmine blossom and subtle oak hints with lighter notes of garam marsala, green tea and bay leaf.

It flows medium-bodied across the palate, plenty of red-fruits on display — red cherry and plum, redcurrant, raspberry coulis and cranberry lead the way. Hints of red liquorice, hoi sin, ginger-cake, roasting meats, earth, purple flowers, gentle oak and green tea complete the picture as the wine slides across the tongue. Plenty of space here and a sense of being light on its feet with a curtain of fine, ripe tannin gently tugging at the palate and energetic acidity giving the wine vitality as it finishes with persistence and a wash of red fruits and spice.

The Vinyard

The grapes were dry grown on the outskirts of Greenock, home of some of the most extraordinary grapes. Vines were planted in the early 1960's in loamy topsoil over soft red clay. Cropped at 2.6 tonnes per acre, the vineyard was hand picked on 4th of April when optimum flavours and balance were achieved in the grape.

The Winemaking

Fermented on skins in an open fermenter for 19 days and then gently basket pressed, this small parcel of wine was then transferred to 30% new and 70% old French Hogs heads for 20 months of maturing.

Once matured the wine was bottled unfiltered and spent 3 months in bottle in our warehouse prior to release.

pH – 3.38 TA – 6.99 g/L Alc – 13.9 % RRP- \$40.00



6. 2015 Second Take Shiraz

It's Barossa Shiraz, but not as you know it. There's 50% whole bunches in the ferment here, wild yeast of course but the addition of whole bunches gives the wine a sense of space and airiness; still of course with all those delicious Barossa Shiraz characters that you have grown to love. This baby sees 18 days on skins, having a rest for 8 months in French oak with 47% of the barrels brand new, before gently going into bottle, un-fined and un-filtered. It's got elegance yet with a sense of latent power under the hood — think more like a classy Aston Martin DB5 than a souped up Holden Commodore and you get the picture. There is tannin



The wines

and structure but it tugs gently on the palate. Don't be afraid to chill this down for 30 minutes or so should your mood or situation suggest that is the correct course of action.

Light cherry/red in colour with aromas of plums, redcurrant and macerated summer berry fruits coming to the fore. There are hints of baking spice, Barossa earth, raspberry coulis, purple flowers, gentle French oak and violet high-tones.

In the mouth you'll find bright, juicy plummy fruit along with fruit flavours of blackberry, dark cherry and summer berry fruits. There is abundant spice apparent along with hints of red liquorice, earth, violets, light nutty French oak and some meaty nuances. There is a distinct savoury aspect to its shape on the palate with a gentle tug of chalky tannin on the finish which trails off nicely showing hints of plums, berry fruits and spice. There's a lovely line of acidity freshening up proceedings on the finish also , Delicious, bright and savoury... yes, that's how we'd encapsulate it.

The Vinyard

Situated on Seppeltsfield Rd at Dorrien, this 85 year old Shiraz vineyard is tendered to by the O'Brien Family. With an altitude of approximately 250m, the vines run east-west down to the picturesque Para River, allowing this block to ripen later. Planted on sandy loam over limestone the vineyard was picked on 4th March.

The Winemaking

This wine has been 50% whole bunch fermented in an open fermenter using natural yeasts for 18 days. A combination of plunging and gentle pump overs were used for cap management. Basket pressed into 100% French oak (47% new) for 8 months maturation prior to bottling unfinned and unfiltered.

pH – 3.6 TA – 6.2 g/L Alc – 14.3 % RRP- \$40.00



Photos

