



## Bruce Thiele Red Wine Club



### Fortifieds with Ron Liebich

A cool Barossa evening, ideal conditions for 32 members, guests and presenters to sample the Liebich range of fortifieds with Ron Liebich. The formal part of the evening started on a sombre note following the recent loss of our committee member, generous contributor to our club and all round good bloke, Kym Jenke.

Rick Burge proposed a toast to Kym, the toast wine being the latest, 2016 vintage of Jenke Cab Sav based Rose (kindly provided by the Jenke family). Rick commented on the 30 years he had known Kym, how he had built a successful winery from scratch and the complexities of his character.

Following the tastings, prior to our meal Ron Liebich also proposed a second toast to Kym. Liebich's premium red, The Darkie Shiraz being the toast wine. Ron mentioned Kym had caught up with him (on the day prior to his passing) to finalise arrangements for the evening. Kym told Ron he had completed his 2016 vintage and believed it was his best ever.



### Coming Up

- ♦ *July Our 36th Birthday at Kies*
- ♦ *August Away at Yelland & Papps*
- ♦ *September Away at Tsharke's*
- ♦ *October Away at Veritas with Rolf Binder*
- ♦ *November Bruce Thiele Commemoration Night at Home: Pinots with Rick Burge*
- ♦ *December Xmas at Jacob's Creek with wives and Partners*

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## Ron Liebich's Fortifieds (Cont.)



Upon arrival we were served Liebich "The Wholeshebang" a non-vintage blend of five varieties with vintages ranging from 04 to 14. The wine was enjoyed with a cheese platter provided by our caterer.

Peter Frick Welcomed to our evening new member Rud Nicholson along with guests Gunther Holzinger, Shaun Nicolai, and Bruno Tait. Peter commented that Cliff Nicolai had brought Shaun so that Cliff didn't have to drive home!

A short Liebich History, Ron was born into a wine making family, his Grandfather Benno Liebich started Rovalley Wines in 1919. Ron studied Oenology at Roseworthy graduating in 1969. Rovalley wines were sold in 1985 allowing Ron and Janet to buy back their home and vineyard. Ron made small batches of wine each vintage to mature in barrels, while dreaming of one day starting his own winery. This dream became reality in 1992 when a Producers Licence was granted and a winery shed built to begin Liebichwein Cellar Door Sales. Many of the current wine labels are named after Liebich family members to honour their memory and influence in the traditional wine methods they taught Ron. The Liebich N.V. Classic range were the wines for our tasting..



Our first tasting was the N.V. Classic Frontignac, 100% Barossa Valley Frontignac, blended from a selection of vintages over a 20 year time span. Reddish gold with a perfume of musk and tropical fruits and a luscious sweet caramelised finish. 18% alcohol \$25 a 500ml bottle.

## Ron Liebich's Fortifieds cont'd



Second tasting was the N.V. Classic Muscat 100% Barossa Muscat Gordo. Ron advised there are around 50 muscats with this one known as a Barossa Gordo. The Muscat is a blend of liqueur Muscat from a selection of vintages over a 20 year lifespan. Deep gold with a perfume of dried apricots, aromatic musk and candied citrus and a luscious honeyed palate. 18% alcohol \$25 in a 500ml bottle.

Third tasting was N.V. Semillon, 100% Barossa Semillon. This is Ron's personal favourite, a Madeira style "but better". Blended from a selection of vintages over a 25 year timespan. Golden brown with a perfume of burnt toffee and candied nuts with a long, smooth finish not overwhelmed by sweetness. 18% alcohol \$28 a 500ml bottle.

Our fourth tasting was the N.V. Grand Tawny, 100% Barossa Grenache, picked off bush vines. Blended from a selection of liqueur tawny vintages over a 35 year timespan. An extremely complex nose of spicy fruitcake with a lingering nutty finish. Ageing in small oak barrels amongst the cobwebs has resulted in a concentration of flavours and rich tawny characters. 18% alcohol \$32 a 500ml bottle. A fabulous range of fortified wine, thank you Ron.



But wait, there are more!

Our meal of roasted loin strip with red wine sauce, warm potato salad, roasted carrots and parsnips with mustard dressing, broccoli with lemons, parmesan and pine nuts (my mouth is watering writing this, love those roasted parsnips!) was accompanied by further wines from the Liebich range.

On the table we had from the Liebich Reserve Red range;

2010 The Potter's Merlot, aged for 24 months in older French Oak barrels. Sweet and sour mulberry and pomegranate flavours with a subtle oak influence. Smooth ready to drink now or cellar for up to 5 years. The Potter's name is dedicated to Samuel Hoffman a Master Potter who settled on the Liebich



property in 1848. 15% alcohol, \$25 a 750ml bottle.

2006 The Lofty Cabernet Sauvignon, carefully aged in French oak barrels for a few years. A complex nose of lifted perfume, cinnamon spice and ripe mulberries balanced with subtle oak, exceptional drinking now or bottle age for 10 years or beyond. The Lofty name is dedicated to Ron's father Alwyn "Lofty" Liebich. 15% alcohol, \$58 a 750ml bottle.



After dinner Ron also provided for tasting the 2015 Raisin Aspera, 60% raisin Semillon, 40% ripe Riesling grapes. A scent of candied citrus mixed with raisins and a luscious sweet finish. A sweet sherry style, serve before or after meals or chilled on a hot day. 18% alcohol, \$18 a 375ml bottle.

We also had a “not for sale” 20 year old Liqueur Semillon, commonly described by those on the table near me as “mother’s milk” (are we allowed to say this anymore? Oh well who cares, you all know what we mean). The 2008 The Darkie Shiraz used to toast Kym is described as 100% Barossa Shiraz, aged over 5 years in older American and French oak barrels. This older style red has seductive smoothness and concentrated flavours lingering long after the first sip. The nose is intense and full of ripe berries with vanilla, chocolate and hints of aniseed. The oak tannins are well softened and balance the ripe flavours. Drink now or cellar for 10 years plus. Named after the winemakers Uncle Clarence “Darkie” Liebich who planted the vineyard. 15.5% alcohol, \$70 a 750ml bottle.



During dinner we also raffled as door prizes, bottles of the four Liebich N.V. Classic range varieties we had previously tasted. Generously donated by Ron.



It was pleasing to see members purchasing product from Ron after the meeting. If you add up the value of the wine provided by Ron, it is not an inexpensive exercise to put on an evening for the club. By supporting those who support us we ensure our future support from the industry.

