

OCTOBER 2016



Bruce Thiele Red Wine Club



Coming Up

- ♦ *November Bruce Thiele Commemoration Night at Home: Pinots with Rick Burge*
- ♦ *December Xmas at Jacob's Creek with wives and Partners*

An Evening with Rolf Binder

Our November meeting was held at Rolf Binder Wines (formally Veritas), Tanunda. Our hosts for the night were Rolf and Cynthia who proceeded to treat us to a night to remember. Traditional Barossa hospitality, great wines, excellent food and lots of laughs.

For those who were unable to attend you will need to find out from those who were there how Rolf's premium shiraz, Harnisch can increase a Malaysian ladies libido, and attractive larger women and irrigated wines have something in common, Rolf and Ric Burge's careers as F1 journalists, Nipper's lunch with George Harrison and not to be out done how Rory was abandoned in the then Veritas car park with only his suitcase.

Down to the more serious news. Upon arrival we were served with the 2016 Eden Valley Riesling and Wurst Haus cheese platters. Rolf's sister Christa Deans is the white wine maker. The Riesling is made with fruit from Christa's own vineyard producing a dry style Riesling with the perfect balance of fruit and acid.



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Photos: Steve Blee

An Evening with Rolf Binder (Cont.)

Our host Rolf explained the history of Veritas, his father also Rolf arrived in Australia from Hungary via Germany in 1950. Blessed with a good education and fluent English. Initially he worked in the railways and often acted as an interpreter in the courts. He began a wine making apprenticeship in the Barossa in 1953, eventually starting his own winery. Interestingly the early days of Veritas involved home delivery wine sale runs out to the river flats and as far as Pt Augusta and Whyalla. Our tasting was held in the barrel hall, with its high



angled insulated roof and walls producing a cool but cosy atmosphere for our tasting. Rolf took samples out of various barrels from the 2016 vintage for our tasting. I have limited notes on these tastings and as the wines have not been released no additional material to refer to. Rolf is an entertaining and amusing speaker, and a lot of time was spent laughing instead of writing.

Wine #1, 2016 Shiraz from vines planted in 1975 on the western ridge of the Barossa at Gomersal. As with tastings two, four and five the wine showed substantial depth belying its tender age, was well balanced with lots of fruit flavour

Wine #2, 2016 Shiraz from vines planted in 1976 at Light Pass, this wine had a higher level of tannins in its flavours.

Wine #3, 2016 Shiraz. The grapes were from a commercial grower and were irrigated. The wine was much lighter in colour and significantly less intense in its flavour. A real

lesson in why all reds are not equal.

Wine #4, 2016 Shiraz from low yielding vines near the winery, part of the base for this vintage's Harnisch, aged in Shenandoah American oak barrels, intense flavours with a long finish.

Wine #5, 2016 Shiraz as above but aged in French oak barrels, the finish flattened off compared to #5.

At this time Rolf explained how the construction of better quality barrels used in these wines use narrow stays (compared to commonly used wide stay barrels) to impart a more constant flavour to the wine.



An Evening with Rolf Binder cont'd



Wine #6, 2016 Grenache from sandy soils at Light Pass, an often underrated variety that can be very delicate made well and an ideal blending wine.

Wine #7, 2016 Carignan, a very old variety once grown in significant quantities that has fallen from favour. The variety can produce significant crops with minimal water and is ideal for warm, dry climates. This wine had good tannins, good colour and a spicy flavour. A new addition to the range and well worth a try.

Wine #8, 2015 Bulls blood final blend, the wine Veritas is famous for. 65% Shiraz, 35% Mataro pressings, a delicious wine that has lost its primal fruit flavours and has developed a long finish.

Wine#9, 2015 Harnisch, a no compromise Shiraz from the Chris-Ro vineyard named after the original owner of the vineyard Punch Harnisch, intense aromas, deep colour and flavour. Red Nectar. The end product of what tastings #4 and #5 will eventually become.

A lot of us not involved in the industry were able to improve our wine knowledge this evening thanks to Rolf and our unique tastings of wines in their early stages of development. Also of interest was Rolf's thoughts that while a big Shiraz is the signature wine of the Barossa it can benefit from blending with another variety





We then adjourned for our delicious meal of Herb crusted pork loin, Scallop potatoes and garden salad accompanied with Heinrich and Barossa Valley Shiraz. We also tasted two wonderful fortifieds. Veritas Old Shed Tawny a 30 year base Grenache fortified with caramelised flavours of raisins and toffee. Veritas Black Muscat also known as the Muscat of Hamburg, there are only six rows

planted on the Binder homestead property, the yield is low and the wine quite rare. Aromas of burnt caramel and raisins with mature oak characters. Just as amazing on the palate. A must have for our Muscat lovers. A lot of the tales previously mentioned were told at this end of evening. A night for the ages, I was pleased I was not driving.



the so





For the record the three bottles of Binder wines donated for our door prizes were won by Peter Frick, Allan Duthie and wait for it **REX WAY!**

