



Greetings!

Welcome to the first Dutschke Wines newsletter!

Ken Semmler and I "kicked off" producing our first vintage under "WillowBend" back in 1990. Since then there's been plenty of correspondence with our customers and as a result many friendships have developed. This is one of the great things about doing what we do!

There have been many of you who have purchased wine from us since the early days and have witnessed the evolution of WillowBend Wines to Dutschke Wines. There have also been many more who have joined the team more recently. It's now about time a few words were put together for a newsletter. There is of course plenty to tell. This newsletter includes a bit about our history, the case make over the years and a few other stories.

A Precious Patch of Dirt: The St Jakobi Church Block

It was Oscar Semmler (Ken's father and my grandfather) who first introduced wine and grapes to us both. Oscar was an important player in the wine industry during the 1960's, being the chairman of directors at The Barossa Cooperative (Kaiser Stuhl) and the president of the Australian Wine and Brandy Corporation. His dedication and enthusiasm for the Barossa and Australian Wine Industry "sparked" both Ken's and my interest to this way of life.

At the start of the 1930's Oscar purchased a 72-acre property along side the St. Jakobi Lutheran Church at Lyndoch in the southern end of the Barossa Valley. He planted more vines at that time, but this precious patch of dirt remained primarily grazing land for dairy cows for many years. The grape varieties Oscar planted reflected the fortified market of the day, but did not predict the potential to produce the rich varietal characteristics found in the current production.

The passing of Oscar in 1972 saw Ken return home to the Barossa Valley after spreading his wings as a fighter pilot with the RAAF, dodging anti-aircraft fire above the jungles of Vietnam. In 1975, the transition of the "St. Jakobi block" began with Ken starting the planting of his beloved Shiraz along side the original vineyard, converting cow paddocks into what is now a prize-winning vineyard. It is this first planting of Shiraz which provides the precious component of "Dutschke Wines". There are currently forty-five acres planted, with Shiraz making up one third of that area, the balance includes Merlot, Cabernet and Chardonnay.

In 1980 I headed off to study the fine art of squeezing grapes at Roseworthy Agricultural College, but only after first practising in the cellars of the Yalumba winery at Angaston in the Barossa. After Roseworthy I collected more experience by working with a number of other quality Australian winemakers as well as with a couple overseas, but I always had the dream that one day we'd keep some of Ken's grapes and convert them into wine for ourselves. The time came in 1990 with me returning to South Australia after spending a few years with Mitchelton Vintners in Victoria. Using a few bunches of Chardonnay, a couple buckets full of Shiraz, Merlot and Cabernet grapes, a handful of yeast and presto! "WillowBend" was away!

"WillowBend Wines" was an expensive hobby for many years until we decided to "rev up" production from the annual crush of approximately 8-10 tonne to a bit over 20 tonne in 1998, when "WillowBend" became "Dutschke". (You'll find a production summary on the back page.)

It has taken a long time to get to where we are today. You can see by our "case make" that we are still a small player. Production was never intended to be a big time operation.

The last two vintages have seen me crush about 60 tonnes of Ken's grapes, still with most of the grapes heading out the gate to other Barossa winemakers. Plans are to keep production small, produce the best wine we can and enjoy it every step of the way. There is nothing else we'd prefer to be doing.

Thanks for joining in the fun and being part of the team at Dutschke Wines. We hope you enjoy the read and of course continue to enjoy our wines. Please give us a call if you are ever in the neighbourhood!

Cheers!

A handwritten signature in black ink, appearing to read 'Wayne Dutschke'.

By Wayne Dutschke (Winemaker)
with many words borrowed from
Ken Semmler (Uncle and Grapegrower)



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St. Jakobi Overflows!



St. Jakobi Church, circa 1913



St. Jakobi Church, 20 April 2002

Many friends and family took a break from squashing grapes to flock to St. Jak's to celebrate the marriage of Brenda and myself. The 20th of April 2002 saw St. Jakobi Lutheran Church fill to capacity (plus a bit more.)

Vintage in the Barossa normally slows down towards the end of April. Typically most grapes have been picked and ferments are "ticking" along quite happily at this time of the year. So the plan was to make the most of this quiet time, borrow my fathers 76th birthday (20th April), pray for a pleasant day and marry the bride. All fine in theory!

Vintage 2002 was delayed, due to the coolest and one of the driest summers on record. This meant the wedding day fell right between grape loads, but everything worked out extremely well. The weather was great! We took a break from the crushing, picked up our foreign guests from the airport, put on a clean outfit and headed off to church.

Friends and family made the trip from as far as the USA, Holland, Queensland and Victoria to be with us on the day. Of course there were plenty of locals too! Many left their ferments in the Barossa and McLaren Vale for the day to join in on the festivities.

The Ceremony kicked off mid-morning in the St. Jakobi Lutheran Church next to the vineyard and the eating and drinking took place at Saltram Winery a short while later. Vince and Wendy Trotta at Salters Restaurant did a fantastic job in keeping the gathering of guests fed and watered.

The celebrations started with a wonderful selection of canapes on the Saltrams lawn... oysters, pates, tartlets and wetting our lips with the 1987 "Wayne & Brenda"

Sparkling Chardonnay Marsanne (ex Mitchelton, on yeast tirage for 14 years) and a selection of fantastic Malt Shovel Brewery Beer (thanks Dean & Liz!).

We then congregated in the Saltrams "Grey Floor" cellar for the incredible feast... platters with locally cured meats, olives, frittata, octopus; grilled chicken, lamb cutlets, Vicki & Pat Vasarellis famous chilli pork sausages and salads. We washed this down with bottles of 2001 Vasarelli Reserve Chardonnay, 1999 St. Jakobi Shiraz and 1998 Oscar Semmler Shiraz. Plus 1 barrel of 2000 St. Jakobi Shiraz (Self-service from hogshead. Syphon hose and 1.5L magnum bottles provided!)

To toast our friends and family, we popped open bottles of the 1988 "Wayne & Brenda" Sparkling Chardonnay Marsanne (ex Mitchelton, on yeast tirage for 14 years).

Auntie Mabel and Uncle Merv made a beautiful wedding cake for the celebration. Joined with this were chocolate covered strawberries, fresh fruit platters and a selection of local cheeses. And of course a barrel of "The Tawny" 22Year Old Tawny Port (Self service barrique. Syphon hose and empty 375ml bottles provided! Many "mistakenly" used the 1.5L bottles for this one. Can't say we blame them!)

All had a Great Day! One drawback.... we are now faced with having to update the back label for our 2001 St Jakobi Shiraz. Following on from my Great Grandparents, Grandparents and parents, Brenda and I are now the fourth generation to be married in the St. Jakobi Church.

VINTAGE 2002

After the strong 2001 harvest where we saw such great colour, flavour and extraction in our wines, the 2002 vintage turned out to be a "real beauty". We in the Barossa experienced the coolest summer on record and one of the longest dry spells ever. With crops being down a bit, it was real "copy book" stuff!

These are the type of conditions that all winemakers pray for. Potentially the best vintage ever! Brave statement I know, but when you consider it was the mildest summer recorded in our short history and we now also have the best winemaking facilities we have ever had, there are really no excuses.

I now have a number of pretty smart looking 2002 wines sitting happily in a great selection of fancy oak barrels. These different parcels of wines will give me plenty of options, when it comes around to blending in another 12-15 months. It's still along way to go. Let's hope the winemaker (yours truly) doesn't "stuff things up" in the meantime.

Oscar's Harley Hits the Road



Wayne & "Chilpie" at Bay to Birdwood
30 September 2002
In Memory of Oscar

For forty or maybe even fifty years my grandfather's (Oscar Semmler) 1928 Harley Davidson "Pea-Shooter" sat stationary in the shed on the hill on the property at Lyndoch. The bike was pretty "banged up" and was in the need of a lot of love.

In 1982 I decided to bring the motorbike home with the intention of doing some work on it. For the next few years the bike sat stationary in my father's shed.

Sometime after this my brother Kym chose to start the restoration of this single cylinder overhead valve machine. The project started, but it was my father, Erwin or "Chilpie" as we call him who really took the "bull by the horns." Dad spent many, many hours knocking dents out of panels, filling rust holes and chasing new parts. The restoration job became a huge project and only someone with the patience of "Chilpie" could have mastered it.

Every second year in Adelaide around the end of September a large collection of vintage cars and motorcycles are gathered together for a 50 km journey from the beach to Birdwood in the Adelaide Hills. Dad was hoping to have the bike ready to go for this year's run.

The week before the "Bay to Birdwood" we started the bike for the first time. The morning of the 30th September I rode the bike for it's first time in 40 odd years and joined the endless line of old vintage and veteran vehicles for the journey to Birdwood. It ran like clockwork! What a thrill! *Thanks, Chilpie!*

Yarning with Uncle Ken – The Yank Invasion

On the 23rd of August, 2002 we hosted a group of wine buyers and restaurateurs from the US on an annual tour organised by The Grateful Palate, our US Importer in California. We had a great day having lunch amongst the gum trees in the vineyard. The following few paragraphs describe the day perfectly. They were written by Ken and posted on the chat site of the Vietnam Forward Air Controllers (Ken was a pilot with the RAAF and flew with the US Air Force during the Vietnam War).

Last Friday we were privileged to host a lunch and wine tasting for a friendly invasion from the mighty US of A; great stuff. It was held in the middle of yours truly's vineyard in the Barossa Valley where we enjoyed a great lunch and wine around a log fire with the winter sunshine adding to the warmth. The wine was good too! It was part of an 'Oz' wine and vineyard tour organised for hoteliers, restaurateurs and those wot simply like wine (like me), by the distributors in LA, appropriately named 'The Grateful Palate'. What a tough trip!



And what, pray tell, has that got to do with FAC business? Hopefully, a fair bit. Flagpoles had been put up at the end of the vine rows with Old Glory and the 'Oz' flags proudly flying side by side. On welcoming the bus load to our friendly patch of real estate, I stated this was one of the opportunities to say thank you and, in part, repay the many kindnesses done to me during my stay as a FAC with the USAF. On departure many said how much they appreciated the flags being there. It's good to invest a while yarning and enjoying the products of God's good earth; we don't do it often enough. The wine was good too! My old mate Wordsworth had the right idea when he wrote 'Getting and spending we lay waste our powers; little we see in nature that is ours.' The thought was expressed, as we near Sept. 11th, that we value the privileges we enjoy and never take them for granted. The sad fact is, this side of eternity, there will be strife but that must not cause us to be anything but positive. Interestingly enough, among the merry group were a couple blokes whose Dads had committed aviation with the US services, one whose Dad flew B-24's in WW11, the other with the USN, flying Corsairs during Korea. Methinks the title of Jimmie Butler's book, 'A Certain Brotherhood' says a lot. By the way, the wine really was good but then, I'm biased! God bless America and the rest of us funny mob too! Praise the Lord and press on,

Coming soon to a computer near you...

Mark Wickman is a friend and mail order customer of ours who is a wizz at computing and develops web sites for a variety of businesses. Mark has designed a fantastic web site for Dutschke Wines! You should have a look! It's purely an information site for those of you who are a bit curious about what else we have going on throughout the year. Anyone need a website??

Thanks Mark! Fantastic work!

www.dutschkewines.com

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Dutschke Wines Scoreboard

WineSpectator (US) Annual Best Buy Issue May 2002	Score /100
1999 WillowBend Merlot Shiraz Cabernet	93
1999 Dutschke St. Jakobi Shiraz	90
1999 Oscar Semmler Shiraz	91
"The Tawny" 25 year old Tawny Port	94
Wine Spectator (US) December 2002	
2000 Oscar Semmler Shiraz	90
2000 St. Jakobi Shiraz	88
The Wine Advocate® Robert Parker October 2002	
1999 WillowBend Merlot Shiraz Cabernet	88
1999 Dutschke St. Jakobi Shiraz	89+
1999 Oscar Semmler Shiraz	90
"The Tawny" 22 year old Tawny Port	94

2001 Vintage Release

All of our mail order friends will receive a mail out in May 2003 with a list of the 2001 wines. A special part of being on the mail order list is to be offered some wines that are not available in the trade. There will be a couple of these "exclusive mail order" wines with our next release. In the meantime, if you can not wait that long and you need to top up your cellar or put something under a tree for Christmas please give us a call. We still have a few boxes of 2000 St. Jakobi available.

Until Next Time

The stories we couldn't fit into this newsletter we'll save for the next one! Now that we have completed our first, we plan to "punch out" at least one newsletter each year. So until next time, keep well and we will speak with you soon! Cheers!

WillowBend Wines Established 1990

Wine	Case Make
<u>Vintage 1990</u>	
Chardonnay	90 doz.
Shiraz, Merlot, Cabernet	95 doz.
<u>Vintage 1991</u>	
Chardonnay	150 doz.
Shiraz, Merlot, Cabernet	120 doz.
<u>Vintage 1992</u>	
Shiraz, Merlot, Cabernet	95 doz.
<u>Vintage 1993</u>	
Chardonnay	165 doz.
Shiraz, Merlot, Cabernet	320 doz.
<u>Vintage 1994</u>	
Chardonnay	150 doz.
Shiraz, Merlot, Cabernet	480 doz.
<u>Vintage 1995</u>	
Chardonnay	150 doz.
Shiraz	390 doz.
<u>Vintage 1996</u>	
Chardonnay	180 doz.
Shiraz, Merlot, Cabernet	255 doz.
Shiraz, Merlot Cabernet 6 Litre Imperial	6 bottles
<u>Vintage 1997</u>	
Shiraz, Merlot, Cabernet	355 doz.
Shiraz, Merlot, Cabernet 6 Litre Imperial	6 bottles
<u>Vintage 1998</u>	
Chardonnay	290 doz.
WillowBend Wines becomes Dutschke Wines	
Wine	Case Make
<u>Vintage 1998</u>	
WillowBend Merlot, Shiraz, Cabernet	660 doz.
St. Jakobi Shiraz	690 doz.
Oscar Semmler Shiraz (360x6 packs)	180 doz.
Oscar Semmler Shiraz 6 Litre Imperial	6 bottles
<u>Vintage 1999</u>	
WillowBend Merlot, Shiraz, Cabernet	750 doz.
St. Jakobi Shiraz	1,450 doz.
Oscar Semmler Shiraz (680x6packs)	340 doz.
Oscar Semmler Shiraz 6 Litre Imperial	6 bottles
"The Tawny" 25 Year Old Tawny Port (375ml)	100 doz.
<u>Vintage 2000</u>	
WillowBend Merlot, Shiraz, Cabernet	500 doz.
St. Jakobi Shiraz	1,350 doz.
St. Jakobi Shiraz 1.5 Litre Magnums	60 bottles
Oscar Semmler Shiraz (640x6packs)	320 doz.
Oscar Semmler Shiraz 1.5 Litre Magnums	60 bottles
Oscar Semmler 6 Litre Imperial	6 bottles
"The Tawny" 22 Year Old Tawny Port (375ml)	128 doz.