

NEWSLETTER

WHAT A BIG YEAR IT'S BEEN AT DUTSCHKE

I have just returned from a high-speed trip of the US and Canada and looking at the calendar realise it's that time of year again! Time to put a few words to paper and summarise "the year that was." So here we are again, punching a few words out to let you know what we've been up to.

Vintage falls for us in February, March and April. The 2003 vintage for us was a busy one, and again a fun one too! That's why we're in this game. Vintage 2003 was looking to be a dry and hot one, then we were greeted with a heavy rain of around 60mm over 2

days. Bugga! Not the ideal way to start the harvest. The older Shiraz vines rapidly soaked up this rain resulting in berry split and maybe a 5-10% loss in yield. Fortunately these berries shrivelled and played no real part in the winemake. Meanwhile the young vines were more than happy to receive the drink after the long hot dry summer.

Also having a bit more time on my hands this vintage. I had the opportunity to try a few new things, such as the "Ivy Blondina Frontignac," a Beaumes de Venise style and a "Liqueur Shiraz". It's good fun to try a few new things and it's even better when they work out well.

Soon after vintage this year Brenda and I bought a house, a shed and a patch of dirt on God's Hill Road at Lyndoch, not far from the vineyard. So we have shifted into our new home, have plenty of work in front of us, but are now much closer to the action.

2003 saw four new Dutschke wines, with none of them greater in quantity than a couple hundred dozen bottles.

During the month of October I was pouring our precious drop to many thirsty yanks during a "whirlwind" tour of the USA with a bunch of Aussie winemakers.

So that's where our time has gone and here's a few extra words on those things we did.



Semmler Bros vintage 1942. Gerry sitting on the Chev truck, George standing at the back of the Bedford truck, Otto waving over the top of the grape load, Oscar standing on the loaded Bedford and Silvia Schwarz is to Oscars left.

2003 ROBERT PARKER SCORES FOR DUTSCHKE WINES

"The Wine Advocate" Robert Parker September 2003 Score / 100

2001 Dutschke WillowBend Merlot Shiraz Cabernet	89
2001 Dutschke St. Jakobi Shiraz	90
2001 Dutschke Oscar Semmler Shiraz	92
2001 Dutschke Single Barrel Shiraz	94
Dutschke "The Tokay"	97
Dutschke "The Muscat"	95
Dutschke "The Tawny" 22 year old Tawny Port	98

4 NEW DUTSCHKE WINES

I didn't really plan it this way, but I guess I got quite excited. I thought I'd do a few new things. Below is a list and a few words on the 4 new wines I made this year. None of the 4 are any more than 200 dozen bottles in volume. Something interesting, something small and all good fun.

Ivy Blondina Frontignac 400x6pks, 375ml

Something I have been planning to do for a while, but never got around to, is to use some of our Frontignac (White Muscat) grapes to make a Muscat de Beaumes de Venise style wine. We harvested the Fronti grapes at around 12.5 Baume, with the fruit flavours showing more citrus and tropical-like characters. All the fruit was hand harvested and whole bunch pressed. The juice was cold settled and inoculated with yeast. After a few days of fermentation at around 15 degrees C I pulled the fermentation to a halt with the addition of neutral fortifying spirit. Fortified to around 15% alcohol, the Ivy Blondina is a fantastically refreshing wine and has

been a huge "hit." I'll be squeezing a few more Fronti grapes next year to make just a little bit more. By the way "Ivy Blondina" were the Christian names of my late grandmother, the wife of my late grandfather Oscar Semmler. (Still a few dozen bottles available)

Dutschke "The Tokay" 120x6pks, 375ml

Cousin Jeff Semmler has one remaining row of Tokay on his vineyard across the road from our block. So we thought we'd have a shot at producing Liqueur Tokay like those in Rutherglen.

We harvested the grapes as ripe as we could get them and fortified the wine pretty much as grape juice. Yummy stuff! Even Mr Parker thought so, giving us a 97 point score out of 100. (Sold out. Next release May 04)

Dutschke "The Muscat" 360x6pks, 375ml

Using some good old Rutherglen Muscat base material I have blended some younger sweet liqueur Muscat into it to freshen it up. I love this

unique Aussie style and am so pleased that we can produce this gear from our own vineyard. Just like the Tokay, we picked the grapes as raisins and fortified with neutral grape spirit before the fermentation kicked in. All the sugar is what comes from the grape and nearly all the alcohol is what I have added. Again a favourite of Mr Parker'. 95 points. (Sold out. Next release May 04)

2001 Dutschke Single Barrel Shiraz 360 bottles, 750ml

Finding the best barrel of red for the vintage and bottling it separately has been great fun. It also has created a great deal of interest amongst our customers. A good number of "Mail Order" friends now have something very special in their cellars. A "94 point" score with Mr Parker. I plan to do a Single Barrel Shiraz each year. Isolating the 2002 vintage "Single Barrel" may be quite tough. There are so many "smart" looking barrels from the 2002 vintage in the shed. (Sold out. Next release May 04)

THE LONG LOST DUTSCHKE COUSIN

Once upon a time way back in the mid 1800's 2 of 3 Dutschke brothers left Hamburg for a new life near Lyndoch in Barossa Valley, South Australia. Their names were Johann Carl Frederick and Johann Carl August. Their brother Ferdinand decided the USA was the place for him. We are a bit unsure when he left Germany for the US, but it could have been around the same time. We don't know much about the Dutschke's, but it was understood that there were some Dutschke's (maybe descendants of Ferdinand) living in Texas.

Many years ago if you wanted to search your family tree or namesake you would have to go the library, scour through archives and many books, mail a few letters and hope to get a response.

These days you can just hook onto the Internet, "whack" your last name into Google, hit 'Go' and within seconds your own personal directory pops onto the screen. That's exactly what Todd



Dutschke of Dallas, Texas did when searching for other Dutschke's around the globe. He found the Dutschke Wines web site and sent an email to his possible long lost cousin.

Coincidentally my whirlwind trip around the US during October this year included a trip to Dallas and I was able to meet with Todd Dutschke.

We exchanged stories and laughs about our families over a few glasses of Dutschke red. Although we didn't unlock any mysterious connection between our families, it was great to be able to catch up with him. Thanks for getting in touch with us Todd!



From left to right: Ken Bryant, (The Grateful Palate), Wayne Dutschke, (Dutschke Wines, Barossa Valley), Trevor Jones (Trevor Jones Wines, Barossa Valley), Tom Adams (Brothers in Arms, Langhorne Creek), Mike de la Haye (Hare's Chase Barossa Valley), Sarah Marquis (Marquis-Philips and Henry's Drive, Padthaway), Robert Fiumara, (Lilly Pilly Winery, Leeton NSW), Colin Kay (Kay Brothers, McLaren Vale), David Hickinbotham, (Paringa, Riverland South Australia), Scotty and Dan Philips, (Grateful Palate), Ben Barletta, (Australian Domain Wines, McLaren Vale), Mark and Kim Longbottom, (Henry's Drive, Padthaway), Robin and Heather Moody, (Cape D'Estaing, Kangaroo Island), Melanie Burge, (The Grateful Palate)

THE 2003 "WHIRLWIND" TOUR OF THE USA (& CANADA)

During October each year our US importer "The Grateful Palate" organises a promotional tour of the United States for the Aussie winemakers they represent.

The idea is to meet with the distributors in each state and participate in organised tastings for trade and consumers.

So for the month of October I was on the road sharing my story and pouring our precious drop to the "yanks" with a great team of friendly Aussie winemakers.

Like for many Aussie winemakers the USA is a very important market for my wines. Around half of Dutschke Wines production makes its way to the US market these days and for that reason it's important that we support it, meet the guys and girls who make it work and check on its progress.

Our tour kicked off in Honolulu Hawaii on the 8th October and from there we headed to Los Angeles, New York, Baltimore, Washington DC, Denver, Austin, Houston, Dallas, and

Orlando, Florida where most of the the team left to head home (now the 24th October). I continued for another week heading onto Puerto Rico and Calgary Canada, making it back home to Oz on the 3rd of November, a little weary, but thrilled with the result.

It was a very high-speed tour, but one that was very worthwhile. We met with many interesting people, shared many stories and got to know our fellow "Travelling Winemakers" that little bit better.

One of the great stories recovered from the trip, was to find out that Colin Kay's first job out of Roseworthy College after graduating with his wine-making ticket, was at the Barossa Co-operative winery (Kaiser Stuhl) with my grandfather, Oscar Semmler being his first boss. David Hickinbotham's uncle, Ian Hickinbotham was the production manager at the time too!

A great time was had and great friendships were the end result!

Here's to "whirlwind" trips with Aussie winemakers!

A big thankyou to Brenda for minding the fort!

TWO FOR ONE OFFER

Anybody out there have any older vintages they'd like to part with?

When our friends and customers visit we often dig out bottles of older vintages from our museum stock to share with them. As a result we now need to top up stock of the older vintages before the museum cupboard runs bare. It's our own fault. That's what happens when you don't hold enough stock back and enjoy sharing the precious drop with mates.

If anybody has any Dutschke or WillowBend Wines from the 98 vintage or older, we'd love to do a swap. Two for one. Two bottles of 01 St. Jakobi for a bottle of Dutschke or WillowBend red, vintage 98 or older.

If you're interested, please contact me:

T: 08 8524 5485

E: wayne@dutschkewines.com

Cheers!

DUTCHKO'S HISTORY

I am often asked where and when I studied winemaking and where did I learn the trade. I studied at Roseworthy Agricultural College and then learnt the tricks of the trade at every place I have worked at since. So here's a brief of what I have done and with whom.

Dutchko's Winemaking Background in brief

Year	Winery	Position
1979	Yalumba, Barossa Valley, SA	Cellarhand
1980-1982	Roseworthy Agricultural College, SA Yalumba, Barossa Valley, SA	Student Part-time Cellarhand
1983	Basedows, Barossa Valley, SA	Assistant Winemaker
1984	Woorinen Wine Estates, Swan Hill, VIC	Winemaker
1985	Krondorf, Barossa Valley, SA Arrowfield, Hunter Valley, NSW	Vintage Cellarhand Winemaker
1986	Arrowfield, Hunter Valley, NSW Robert Pepi Winery, Napa Valley, CA, USA	Winemaker Vintage Assistant Winemaker
1987-1989	Mitchelton Vintners, Goulburn Valley, VIC	Winemaker
1990	Regency Hotel School, SA WillowBend Wines, Barossa Valley, SA Bordeaux Direct, Bordeaux, FRANCE	Lecturer in "Wine Studies" Winemaker / Partner Vintage Winemaker
1991	Regency Hotel School, SA WillowBend Wines, Barossa Valley, SA	Lecturer in "Wine Studies" Winemaker / Partner
1992	Grant Burge Wines, Barossa Valley, SA WillowBend Wines, Barossa Valley, SA	Winemaker Winemaker / Partner
1993	Grant Burge Wines, Barossa Valley, SA WillowBend Wines, Barossa Valley SA Bodegas & Bebidas / Mitchelton. SPAIN	Winemaker Winemaker / Partner Project Winemaker
1994-1996	Regency Hotel School, SA WillowBend Wines, Barossa Valley, SA Bodegas & Bebidas / Mitchelton, SPAIN	Lecturer in "Wine Studies" Winemaker / Partner Project Winemaker
1997	Bailey's of Glenrowan (Mildara Blass), VIC WillowBend Wines, Barossa Valley Golden State Vintners (Mildara Blass), CA, USA	Winemaker Winemaker / Partner Vintage Winemaker
1998-2001	Cellarmaster Wines, Barossa Valley, SA Dutschke Wines, Barossa Valley, SA	Winemaker Winemaker / Director
2002	Dutschke Wines, Barossa Valley, SA Bodegas Borsao, Borja, SPAIN	Winemaker / Director Vintage Winemaker
2003	Dutschke Wines. (Of Course!)	Winemaker/Director

POST OFFICE

We receive notes and emails (and sometimes postcards!) from people both near and far who enjoy drinking Dutschke Wines. Thought we would share a couple of them with you.

Christmas 2002 in Connecticut, USA with Debby and Jeremy Allen...

"Dear Wayne,

We loved your Christmas note and Good Wishes.

This is how Christmas day unfolded at our house: Jeremy gets up early, gets dressed to bring some firewood in (its bloody cold over here and snowing!), he puts on his Dutschke wine shirt...one thing led to another...we start to cook, we drink the 1998 St Jakobi while we cook ...one thing led to another...we drink the 1998 Oscar with Christmas dinner!! Awesome. And if our mothers hadn't have been here we would have opened one of your tawnys...but have to behave at least one day of the year: Deb told Jeremy to be equally careful how he chooses his wardrobe in the future!

Happy New Year!!"

Verity Moreland after a night at Jasmine Restaurant here in Adelaide...

"Just a note to say I tried your WillowBend 2001 MSC last night at Jasmine Restaurant and almost died - was the best drop I've tasted in ages. In fact we had to order an encore bottle just to make sure (the equivalent of pinching yourself)."

Another new recruit to the Mail Order team "Very pleased she didn't die!"

Keep sending us letters, as we love to receive them! Cheers!

Thanks everybody for your support over the last year, it's fantastic to have such a loyal mail order team. We really appreciate your business and friendship. All the very best for a wonderful festive season and a prosperous new year!

W.D. Allen



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