

Newsletter

Greetings!

We trust all is well!

After attempting to write this letter for weeks I am finally doing it. We finished our Vintage some time ago, but there's been plenty happening since then and it's been tough to find a break during the day to sit down and scribe. Today I have the afternoon pretty much free, so it's pen to paper! Here we go!

The 2008 harvest for us was another early one beginning on the 4th of February with the picking of Frontignac for our Moscato. The first of the red grapes rolled into the winery on the following Monday with the first parcel of Shiraz from Gods Hill Road at 14.6 Baume. Beautiful stuff! Just what the doctor ordered! The St Jakobi Shiraz came into the winery the week starting the 18th of February, looking perfect to make dark purple wine. The flavours, colour and sugar were all spot on, so we got into it and we just kept going. Our last grapes for red wine were harvested on the morning of 7th of March. Tokay and Sun Dried Shiraz came off the vine on the 14th March. We are so pleased and proud of the fact that we finished the short and intense Vintage as early as we did.

The 2008 Vintage wines look fantastic! During February there were many local winemakers in the neighbourhood singing the praises of harvest. The crop levels were good (still a little below average, but twice as much as last year) and the colour of the grape juice and flavours were something we hadn't seen to such a degree since Vintage 1998. The weather in the Barossa during February was very mild with temperatures 2 degrees below average for the district. After the marvellous February weather the tables turned for March, with South Australia running into an extended hot spell (15 days above 35 degrees). Well, fortunately for us, the Cabernet (our last pick for red wine) was harvested on the morning of day 4 of the heat wave. The 11 days to follow had daily maximums

between 39 and 41 degrees Celsius. We couldn't have timed our harvest better, even if we had known the heat wave was on its way. We're faced with different challenges every year, but after the intense compact 2008 Vintage, we have finished with a fabulous collection of dark purple Shiraz in barrel.

Before introducing what's new from our 2006 Vintage I'll share some news on a couple of interesting things we achieved during the 2008 Vintage.

Dutschke crushed a record 60 tonnes of grapes at home.

Our annual crush of around 100 tonnes of grapes (that's about 6,000 cases) was again achieved this year without too many hiccups and for the first time 60 tonnes of grapes were crushed and fermented on site here on Gods Hill Road. The balance of the harvest (including our Moscato) was fermented at Cellarmasters, as has been done previously. Crushing at home, as you can imagine has many advantages. Next year we plan to process all our grapes up here on the hill.

Dutschke crushes and ferments Greenock Shiraz and Cabernet

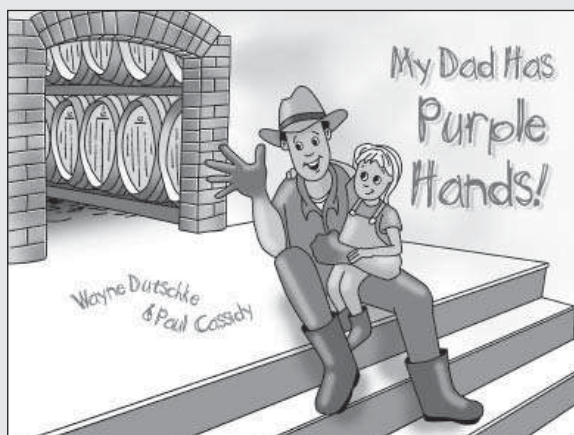
I received a phone call late last year asking if Dutschke Wines would be keen to purchase some Shiraz and Cabernet from Brett Roenfeldt's Greenock vineyard. Our thoughts have always been to produce wines from grapes grown close to our front gate and not travel too far to look for more grapes, but when the opportunity came up I thought "why not?" So we did! And jolly glad we did too!

2006 Dutschke wines are bottled under screw cap.

Apart from what we bottle for our friendly Russians and Israelis, our entire 2006 Vintage was bottled under screw cap. The Russians and Israelis haven't yet caught on to the advantages of screw caps and maybe still don't consider the risks in having a wine spoiled by packaging it with cork. So rather than continue to be concerned about the quality of cork we've decided to package under screw caps. What we have put into the bottle is what you'll find when you screw the top off.

My Dad Has Purple Hands

Our kids' book is finally printed and bound and ready to go! It's been a long time in the making, but it's been plenty of fun and excitement for us. The illustrations are full of colour and imagination thanks to our good mate Paul "Pablo" Cassidy. The story covers the steps of winemaking from vineyard to bottle seen through the eyes of a child who grows up on a property with vineyard and a small winery. We have had so much interest in the book it's been overwhelming. We even have had some interest from folk overseas keen to translate the book into Italian, Danish and Hebrew.



In The Bottle

Now, here's what we have in bottle for you!

Available May 2008 (deliveries to commence week starting 12th May)

Our 2006 Dutschke Reds are ready to go. 2006 was a generous year for us, both in quality and quantity. Some have already sneaked a peak at our collection of wine and there have been some wonderful things said. For example we have had two fellas last week suggest that the 2006 St Jakobi is the best one they have tasted. That's encouraging!

2006 Dutschke WillowBend

Shiraz (36%) / Merlot(33%) / Cabernet (31%)

Over the past 10 years our WillowBend blend has had Merlot as the predominant grape variety. Our blend for 2006 has this blend back where it began back in 1998, with there being a little more Shiraz than the other 2 varieties. It's a generous wine, deep in colour, rich and with plenty of flavoursome red berry fruit. As always it has the structure to develop further with time in the bottle and is still only \$20/bottle.

2006 Dutschke GHR (Gods Hill Road) Four Vineyards Shiraz

Our second Vintage of this wine sees us mix the wonderful and contrasting "Gods Hill Road" Shiraz blocks together for a mouth-filling juicy red wine. The 06 GHR Shiraz is big in ripe plummy fruit with good tannin support from the 18 months spent in French and American oak hogsheads.

2006 Dutschke SAMI Two Vineyards Cabernet Sauvignon

This is our second Sami Cabernet. We'll only bottle the Cabernet as a straight varietal when it stands up on its own. Last year our stocks of 2005 Sami ran out in no time and our local distributors each tell me that they could have done with more. We have only 350 dozen 2006 Sami Cabernet bottled. That's a little more than what we had last year, so it should stretch a little further. This wine is again a blend of our Cabernet from the St Jakobi vineyard (planted 1978) with a few barrels of Joe and Colleen Borrett's Langhorne Creek Cabernet. The result is a wine that is very approachable now because of its fruit and softness, but will show more complexity with some medium term (3-5 years) cellaring.

2006 Dutschke St. Jakobi Single Vineyard Shiraz

As usual this wine has been matured in both French and American oak hogsheads. While this 2006 St Jak's is generous in fruit,

shows layers of flavours and has great length, it does all this without being a hugely structured wine that's over the top. As usual too, it has everything else required for further cellaring. There's of course always a limit to how much St. Jak's we can make from the one block. A Vintage like 2007 drastically highlighted this for us. Fortunately we're back on track with the 2008 Vintage giving us a crop level somewhat close to what we would normally expect, but in the meantime we have plenty of 2006 to share.

2006 Dutschke Oscar Semmler Single Vineyard Shiraz

The Oscar is a full-bodied wine that is a little more concentrated and mouth-filling than the St. Jakobi Shiraz, while still maintaining great balance and style. Matured in 100% French oak for 22 months, it's a barrel selection of the Shiraz from the low cropping western side of the "St Jakobi" block that makes this reserve blend. Then we just mix in a barrel or two from the east side. As always we've been very selective in choosing only the best barrels to put this one together. A wine to be enjoyed now or one that will certainly benefit from some bottle age. As there may not be a 2007 vintage Oscar next year, we've bottled a special edition 2006 Oscar Semmler magnum packaged in a custom Dutschke wooden box.

2006 Dutschke Single Barrel Shiraz. (Just one 300-litre Hogshead.)

It's the stand out barrel for 2006. One barrel only! 300 litres (420 bottles) of Shiraz from Wally Krieg's Gods Hill Road vineyard, aged 24 months in a Berthomieu Allier French Oak Hogshead. No blending, no fining and no filtering. We've bottled it just as we found it (apart from racking it a couple of times). This year of course we've again decided to bottle it under a screw cap.

Dutschke The Tawny 22 year old Tawny Port

Like last year, I've taken only 2 barrels of our 22-year-old Tawny from the tin shed to put to bottle, as it's important that I don't run out of this precious stuff. We keep the quality consistent by topping the old Solera with some more fabulous old stuff after taking out what we need for bottling. Rich, rancio, butterscotch flavours, warm alcohol and fantastic length of flavour.

Dutschke The Muscat

In order to keep the quality consistent I've bottled only a few hundred litres of this one too. Even though we're building stock of good old Red Muscat since finding some precious old vines just down the road. We need to use it sparingly, so we have plenty more for the future. Rich and luscious! Really great stuff!

Dutschke The Tokay

We only produce a small quantity of Tokay each year. There is only the one single row of Tokay still growing in the vineyard and crop levels are never all that great. The 2008 Vintage resulted in 3 barrels being produced and the deal with cousin Jeff is to give him a barrel of Tokay for him to put in his shed, to keep him going during the cold winter ahead. The Tokay is a rich, luscious and flavoursome wine. It has an average age of 9 years and is fabulous stuff!

Dutschke Sun Dried Shiraz

We've been given the go-ahead to label this wine "Sun-Dried" Shiraz once again. So that's what we've done. Hopefully it will avoid some confusion. This unique and concentrated liqueur Shiraz has always created plenty of interest. It is thick and viscous and has characters of black currant, liquorice, and plums with plenty of warm alcohol at the finish.

2008 Dutschke Ivy Blondina Moscato

We've named our 2008 Moscato after my late Grandmother "Ivy Blondina" (Oscar's wife) and revamped the package. Now under screw cap we've captured and locked in the freshness of our beloved Frontignac. This 08 Moscato shows lively refreshing citrus and tropical fruit characters in a low 8% alcohol sweet wine style. The natural CO2 produced during ferment is maintained in this wine, keeping the wine fresh and giving it a light CO2 "zing" on the tongue. A good fun drink made by a serious winemaker.

And that's about it for this year's offering. We trust you'll find our collection of wines interesting. We believe we have something a little different to what you might find elsewhere. Dutschke Wines is a tiny winery taking fruit from the local vineyards and operated by a young bloke and his Mrs. who enjoy what they do. Brenda and I have no real plans of growing any bigger than we currently are. It's important for us to maintain our business to a size that allows us to keep control, produce the best wines possible and enjoy it. It's also great to be "hands on" and get our hands grubby.

Thanks very much for your interest in what we do here on Gods Hill Road. Please let us know if there's anything we can help you with and we'll be happy to do so. Also thanks very much again to those who have supported us over the years. It's great to enjoy the magical product with wonderful people.

Keep well and we look forward to hearing from you soon.

Cheers!

Wayne, Brenda, Sami and Jackson