

Newsletter

WHAT'S BEEN HAPPENING IN THE SHED!

Greetings!

We hope you are well!

The Vintage dust has well and truly settled and its time once again to share with you all some of what's been going on in The Shed.

Our Mail Order Visitors are entertained in The Shed. What a "Magic" Night!

On Saturday the 23rd of May we hosted our first ever gathering of "Mail Order" friends in our shed. Forty mail order friends joined us for an evening of wine, food and magic entertainment.

The night commenced with a quick sprint to the vineyard in the local high school bus, where we opened a couple bottles of our first wine, the 1990 WillowBend Chardonnay. (Still amazingly fresh and zippy for a 19-year-old Chard. Unfortunately only 4 bottles remain). After a taste and a chat we went back to The Shed to sit down & have a sneak look at the 08's and 09's still in barrel. We then sipped through a collection of wines including our current 06 Vintage reds, and the soon to be released 07's. During the meal we also slipped in a few older Vintages. There was the 2000 WillowBend, 2001 Oscar Semmler and the 1998 St Jakobi Shiraz followed of course by a few Dutschke fortifieds.

The marvellous and very talented Chef Stuart Oldfield provided us with the mouth-watering flavours of the night. Everything was cooked on site from his mobile kitchen parked just outside the shed door. Entertainment, (other than the food and wine) was presented by our good friend and Barossa Legend Darren Schutz performing his famous and award winning magic show. A fantastic time was had by all!

The highlight of the evening for both Brenda and I was our face to face meeting with our friendly Mail Order people. This was the first time we had met a good number of them in person, even though they had been keen supporters of the Dutschke drop for years. There were visitors from all states of Australia apart from Tasmania. It was just wonderful! No!

More than wonderful, it was incredible! What was also very special was that some folk made the special trip to join us in the shed, staying in the Barossa for only one or maybe two nights before returning home. The evening became a little overwhelming for the two of us at times, as many kind words were spoken. (There were plenty of slurred words spoken too by the end of the night!) We celebrated our 20th Vintage that evening, but more importantly the night was a celebration of the great folk that have helped make this all possible. Such a good time was had that "The Gathering in The Shed" will now become an annual event.

Our Mail Order group of friends becomes "The Shed"

That night in the shed during my many long answers to some of the questions asked, I asked if there was anyone could come up with any suggestions for a name for our Team of Mail Order Friends. Rather than calling our team of friendly Mail Order customers our "Friendly Team of Mail Order Customers" we have decided to take Sandy Flint's (One of our friendly Mail Order Customers) suggestion to call our friendly group "The Shed." So much happens in "The Shed", we would love for you to all be part of it. Now we can say "Come join us in The Shed".

Dutschke Vintage 2009, every berry crushed at home for the first time.

Vintage this year started on the 11th February with the hand picking of shrivelled Muscat grapes for our fortified. It's a most unusual way to kick things off with the picking of raisined grapes, but we received a bit of a fright during late January and early February, having some pretty hot weather. We had 13 days over 35°C including nine days over 40°C. This heat, on top of the dry conditions our neighbourhood has experienced over recent years put extra strain on some vineyards. Some of the early ripening white varieties, such as Frontignac and Chardonnay got knocked around with some sunburn. There were also some vineyards growing the red varieties that didn't appreciate the hot spell. Typically, it was those vines on the harder and thirstier soil that were already in the need of a drink and those vines carrying

a heavy load of fruit that showed most stress. After experiencing the extreme heat last year at the tail end of the harvest we were a little nervous about what could be still to come.

As mentioned our Harvest started on the 11th Feb and then finished for us with the last crush of Cabernet on the 23rd March. The fruit came in at a slower pace than it did in 2008, as the weather after the initial hot spell was dry and mild with maximum temperatures in the high 20s and low to mid 30s. It was just what the doctor ordered! Wonderful stuff!

The 2009 harvest was again earlier than normal for us, but about a week later than that of the 2007 and 2008 Vintage.

This year for the first time the entire Dutschke crush took place here on Gods Hill Road. As we are best set up for red and fortified production we decided that there would be no Moscato for us this year, so the Frontignac made its way to another winery down the road. Having no fruit handled off-site meant that there would be more time spent at home where it counted. A total of 84 tonne of grapes were squashed on site, 11 tonne for our fortified wines and 73 for our beloved reds. The crush was a little down on the 100 tonne we were expecting, but that's probably a blessing in today's climate.

The St Jakobi Shiraz was our first red parcel in through the gate and it was so pleasing to see such deep colour come from the grapes as they passed through the crusher. There was also a huge fresh fruit aromatic lift in the air as this ferment kicked into gear. These were all good signs that we were in for a good Vintage! And every other parcel of fruit coming into the yard followed suit.

The quality of the red grapes this year was really fantastic. Yes, it's happened again! The quality of the Shiraz was very strong, as it of course often is, but it was the Cabernet that excited us most.

There are many local winemakers speaking highly of the quality reds to come from the 09 Vintage and we'll be another one singing that song. There's a good chance too that some of our friendly "Mail Order" customers may be out there

spreading the word after having had a sneak preview of a few 09's the other day while here in the shed.

Each Vintage we're faced with a different challenge. This year it was the hot dry weather introducing the Vintage that gave us a scare, but after the heat we slotted into a "somewhat" leisurely 2009 Vintage. The end result once again here at Dutschke is a fabulous collection of dark purple Shiraz and Cabernet in shed.

What's new at Dutschke

It's this time of the year when we would normally present our full range of new Vintage wines, but this year there will be a slight change to the normal program. We have only one 2007 Vintage red to offer at this stage. It's the 2007 Willow Bend Shiraz Merlot Cabernet. The 06 sold out back in November, as Willow Bend is attracting plenty of local interest. Only 2 pallets of the 06 Vintage were sold off shore. Our major export market, the US, came to a halt about 18 months ago. This messed things up a little for us, but fortunately much of our wine labelled for the US found a home (after being relabelled) in the domestic market.

With the US market turning upside down we have found a little more 2006 Vintage on hand than we would have budgeted for. But with this there's always a plus. Having a little more of the 06 may help fill the void created by the shortage of red we have from 2007. The Dutschke crush of 2007 was only half of what we would normally process and as a result we only have 3 wines from the 2007 Vintage. These are Willow Bend, GHR and St Jakobi Shiraz. Those that we missed out on are Sami Cabernet, Oscar Semmler Shiraz and Single Barrel. The plan is to release the 2007 GHR and St Jakobi Shiraz around Sept/Oct 2009. We'll be in touch.

In The Bottle

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

Available June 2009

2007 Dutschke Willow Bend

Shiraz (38%) / Merlot (33%) / Cabernet (29%)
Our blend for 2007, like the 2006, has 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 fine soft tannin support from the 18 months spent in French and American oak hogsheads.

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.

2006 Dutschke Oscar Semmler Single Vineyard Shiraz

Just reviewed in Matthew Jukes Top 100 Australian Wines (May 2009)

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. We then 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. It's a wine to be enjoyed now or one that will certainly benefit from medium term (8-10 years) bottle age. Just a reminder there will be no 2007 vintage Oscar.

Dutschke The Tawny 22 year old Tawny Port

Only 2 barrels of our 22-year-old Tawny taken each year 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 SOLD OUT until Next Bottling

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

Sun Dried Shiraz is a unique and concentrated liqueur Shiraz and 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 and lively fruit at the finish.

2008 Dutschke Ivy Blondina Moscato Discounted to \$10/bottle to clear stock

The decision was made not to produce a 2009 Moscato. There is still a small amount of stock remaining of the 2008 Vintage. We'd like you to enjoy this wine while it still shows its lively refreshing citrus and tropical fruit characters. Only having a low 8% alcohol and a natural CO2 spritz on the tongue it's a good fun drink made by a serious winemaker.

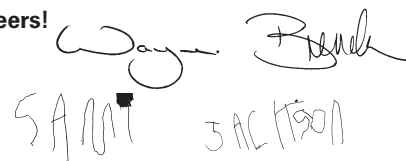
And that's about it for now. We'll send out another wine offer later in the year, offering our new 2007 Vintage GHR and St Jakobi Shiraz's and an update on how we're going. For those that don't know, Dutschke Wines is a tiny Barossa winery taking fruit from the local southern vineyards and operated by a "not so young" bloke and his "very young" Mrs. who enjoy what they do. Brenda and I don't plan to grow the winery 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 to make sure that we come home at the end of the day with Purple Hands.

Something we do plan to do is to get to meet you all face to face some time down the track. Maybe we'll see you at the next "Gathering in the Shed" in May next year.

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

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

Cheers!



Wayne, Brenda, Sami and Jackson