

Newsletter

WHAT'S BEEN HAPPENING IN AND OUT OF THE SHED.

Greetings

We hope you are well!

Our Vintage is complete and all 2010 wines have been put to barrel, so its time once again to share some of what's been going on in and out of The Shed. We've had a wonderful 2010 Vintage with some wonderful wines being produced. There are a couple new interesting wines added to our range and we've hosted another Shed Dinner".

Our 2nd annual Shed Dinner

(Too much wine!)

I write this letter only days after hosting our second Dutschke Shed Dinner for 60 Shed members who joined us for an evening of fantastic food, too much wine and entertainment supplied by a local ventriloquist.

Activities for the evening commenced with a bus trip to the St Jakobi vineyard, where we shared in a glass of Chardonnay and the first ever showing of our 2010 Cab Mac Shiraz. The tasting took place in the amongst the gums overlooking the 95 Shiraz block where the grapes for the Cab Mac were harvested only 3 months earlier. We then took a stroll to the 75 Shiraz block where we sampled the 2008 Single Barrel 75 Shiraz #1 and 75 Shiraz#2. These two contrasting wines were made from Shiraz grapes harvested from the same block only 1 week apart, each bottled from two single barrels. As the shadows grew longer and the sun sank lower into the sky we all climbed back onto the bus to cruise past the vineyards on Gods Hill Road to Peter and Sharon Gilmore's vineyard. There we were met by both Peter and Sharon and tasted through two more 2008 Single Barrel Shirazes. The 2008 Max's Vineyard Shiraz was sampled by us all while looking across the 52 rows of Max's Shiraz and the 2008 Staker Shiraz while looking at the Staker Vineyard in the distance.

With a chill coming to the evening air it was time to jump back onto the bus (after rounding up those folk who had gathered around Peter and Sharon's fire) to go back to the shed for the last two 2008 Single Barrel Shirazes, (Poplar Holme Greenock Shiraz and Wally's Block Shiraz). This was followed by a quick barrel tasting before presenting the 2008 releases of the Dutschke reds with the marvellous selection of food provided by extremely talented Chef Stuart Oldfield. Stuart again provided us with a large collection of mouth-watering flavours for the night cooked on site from his mobile kitchen parked just outside the shed door. Entertainment this year (other than the food and wine) was provided by the amazing talent of ventriloquist Lindi Jane of



A Very Humbling Award

In the middle of January I received a call from Stephen Henschke of Henschke Wines, also the Grand Baron of Barons of Barossa. He's a great fellow and I was surprised to receive a call from him. Even more surprising was the news he was telling me... I had been nominated, and was going to be named as the 2010 Barossa Winemaker of the Year. Sitting at our kitchen counter feeling a bit stunned, tears started rolling down my face as I told Brenda that Stephen had given me a call. She asked 'Did he offer you a job?'. No... better I said... and I told her the news. It's a great thrill to be honoured with such an award, especially since I was chosen by my peers. I am certainly humbled by it and hope I can continue to live up to such an award. I guess what drives me the most is the support and enthusiasm that we receive from those of you who drink and love our wines. We have you to thank... so THANK YOU!

SnAPPy PrOdUcTiOnS. One of our guests just wrote to us and said "I have a somewhat hazed recollection of being in deep conversation with a crocodile during the night..."

Again, like last year we were overwhelmed to have received visitors from all corners of Australia. Western Australia, South Australia, Victoria, New South Wales and Queensland were all well represented. It was wonderful that friendly folk would give up a weekend at home to be together with us in the shed, but I guess it really was a great excuse to for us all to have time together.

Dutschke Vintage 2010

On the 10th of February I was in Melbourne meeting with our distributor and while with her I received a phone call from Brenda to tell me that a thunderstorm had struck. It was raining heavily and we had received 55mm of rain in 2 hours. Water was coming in through the ceiling into the office and water had started to make its way into the house. Vintage hadn't yet started for us and we were worried that this heavy rain could cause some problems for us in the vineyard. Berry split was our major concern.

I was back home the next day and soon after kissing the wife and handing a small gift to each of the kids, I headed down to the vineyard to check on the damage. Much to my surprise it didn't look that wet. The ground was damp, but there was little water laying around while back at the house up on the hill there were quite a few large puddles of water laying there as a result of the down pour. We started asking around the neighbourhood to find how much rain others had received. From the top of Gods Hill down the hill to the main street of Lyndoch

to Rick Burge's vineyard the rainfall received was between 50-65mm. Heading west from our place towards the St Jakobi Church rainfall recordings started at 55mm at our place to 45mm at Staker's, 35mm at Wally and Daphne Krieg's to 26mm in the St Jakobi vineyard. A drop of 30mm over a stretch of 3km. We had heard of isolated heavy fall across the town and surrounds, but there were not too many falls heavier than what we received at our place.

I was still concerned about berry split occurring over the next few days in the vineyard, so I kept an eye on the fruit, but only ever found one split berry. All looked to be good. From that day on the weather was beautiful for the remainder of February, with maximum temperatures averaging around 31°C.

The 2010 Vintage for us started on the 16th of February harvesting the first of our Shiraz for Cab Mac and the last fruit was our Tokay and some Semillon for fortified harvested on the 5th of April. It started one week later than 2009 and lasted almost 2 weeks longer. The weather was so mild that during March we experienced only 9 days over 32°C with the hottest day of 36.9°C (average for March was 28.9°C). It was a real treat to receive weather like this over the harvest. The only drawback was that we had to work during the wonderful weather.

Like last year the entire Dutschke Vintage was squashed and fermented here on Gods Hill Road. The total crushed for the harvest was 68 tonnes, made up of 13 tonne for our fortified wines and 55 for our beloved reds. There is talk around the Barossa that the 2010 Vintage is one of the best across the board for many years. For Dutschke we once again have finished the Vintage with a fabulous collection of dark purple Shiraz and Cabernet in shed.

Available June 2010

We have a few new wines to offer this year and one that we missed out on producing in 2007, plus the favourites.

2010 Cab Mac - \$20

Something brand new, exciting and a little different here for us at Dutschke is our 2010 Cab Mac Shiraz. Cab Mac is a lighter style of red wine made from our 95 Block Shiraz. Hand picked and left in bins to undergo a natural fermentation (Carbonic Maceration) within the grape berry before crushing and going through the conventional ferment in tank. Carbonic Maceration results in about 1.5 - 2% alcohol in the grape and it is also responsible for producing a mouth filling distinctive red fruit character not much unlike strawberries and cherries. These fruit driven flavours and softness allow this wine to be consumed as a younger wine. I worked very closely with Stephen Hickinbotham and Don Lewis in making a wine like this back in the 1980's and with there being some recent interest in lighter styles of wines in the market place we thought it made sense to bring it back on the scene. It's a great lunch time drink.

2008 Greenock Single Vineyard Shiraz - \$40

Another new wine in the shed is our 2008 Greenock Shiraz. Prior to the 2008 Vintage, we were asked by Brett Roenfeldt if we'd be interested in crushing some of his wonderful old Shiraz from his vineyard at Greenock. We had been really only playing with grapes grown close to our front gate and thought it would be an interesting exercise for us to give it a go. Only 270 dozen of this wine were bottled and is only being offered to our Dutschke Shed members (apart from a small volume that may be offered through one local independent retailer). The 2008 Greenock Shiraz is a richly flavoured wine with flavours of ripe berry fruit and spice back up with toasty and coffee like oak characters.

2008 Oscar Semmler Single Vineyard Shiraz - \$60

Having had too little fruit in 2007 to produce an Oscar Semmler Shiraz we decided to miss a vintage. 2008 Vintage came and we were able to bring in a good quantity of the right sort of fruit to put our Reserve Shiraz back onto the shelf.

The Oscar is a full-bodied wine that is a little more complex, with richer fruit intensity and bigger in oak tannin 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 mixed with a barrel or two from the east side that makes this reserve wine. It's a wine to be enjoyed now or one that will certainly benefit from medium term (8-10 years) bottle age.

2008 Single Barrel Shiraz Selection - \$750/6pk

For the first time (and most likely the only time) we have a 2008 Single Barrel 6-pack to offer. The box is made up of six "stand out" barrels of Shiraz, one barrel from each of the separate blocks of Shiraz that we take fruit from.

The 6 bottles are made up as follows:

- 2008 Wally's Block Gods Hill Road Lyndoch
- 2008 Staker Vineyard Gods Hill Road Lyndoch
- 2008 Max's Vineyard Gods Hill Road Lyndoch
- 2008 St Jakobi 75 Shiraz #1 Lyndoch
- 2008 St Jakobi 75 Shiraz #2 Lyndoch
- 2008 Poplar Holme Block Greenock

Each wine shows its own distinct character and are all quite contrasting. The different characters that you'll find in each of these wines are a result of the soil and aspect of the vineyard, the direction of the vine rows, pruning and other vineyard practises, winemaking techniques and of course the barrel that the wine has aged in. Each wine can be consumed now or may be safely aged for a further 5-10 years to become more complex in its flavours. Only 400 x 6pks available, it will be available to our current members at the time of printing this newsletter. Just give us a call if you'd like us to put your name on a box as it won't be available on-line until after the 1st of August.

2008 Dutschke WillowBend Shiraz (53%) / Cabernet (27%) / Merlot (20%) - \$20

Our blend for 2008 has for the first time more Cabernet than Merlot. This is the first time that we have produced a Shiraz Cabernet Merlot. This wine is a generous full bodied wine, deep in colour, rich and with plenty of complexity. Red berry fruits and spicy characters and this one certainly has the structure to develop further with time in the bottle. It is still only \$20/bottle.

2008 Dutschke GHR (Gods Hill Road) Neighbours Shiraz - \$25

Now in its fourth vintage, this wine sees us mix the three wonderful and contrasting "Gods Hill Road" Shiraz blocks together for a mouth-filling full bodied red wine. The 2008 GHR Shiraz is round and full with ripe plummy fruit and fine soft tannin. GHR Shiraz has been aged in French and American oak hogsheads for 18 months.

2008 Dutschke St. Jakobi Single Vineyard Shiraz - \$35

As always, the Shiraz grapes grown on the 32 rows of vines planted in 1975 on the old family vineyard have been used to produce this wine. Aged in both French and American oak hogsheads this 2008 St Jak's is generous in fruit and shows layers of flavours and great length. It is a mouth filling rich wine, but is still shows elegance and structure. As usual too, it has everything else required for further cellaring.

Dutschke The Tawny 22 year old Tawny Port - \$35

Only a small volume of our 22-year-old Tawny is taken each year from the tin shed to put to bottle. We are unable to bottle much more than just a few hundred litres, 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 - \$25

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, raisined and luscious! Really great stuff!

Dutschke The Tokay - \$25

We only produce a small quantity of Tokay each year and it seems we never bottle enough and we tend to run out. There is only the one single row of Tokay still growing in the vineyard and crop levels are a little up and down. The 2010 Vintage resulted in 6 barrels being produced. The most we've produced from the one row in a long time. This year when I hand a barrel to cousin Jeff I'll have 5 more to hide away in our shed. 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 - \$35

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.

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 the whole experience. We like to do a few new things along the way and 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.

Thank you for your support and interest in what we do here up here on Gods Hill Road. And 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