

Newsletter

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

Greetings

We hope life is treating you well!

The unique Vintage of 2011 started a little later than the previous few, but all the reds from this years harvest behaved themselves and are now happily in barrel taking a rest. We too are looking for somewhere quiet for a lie down, but it just might have to wait until after our 3-week "cellardoor" that starts May 26th and stays open each day (10am to 4pm) until Monday 13th of June.

Even though 2011 Vintage was a little challenging for us at times, we're extremely happy to have come out the other end with a good strong collection of full-bodied flavoursome reds. The damp conditions during harvest meant that we needed to pay a little more attention to what was going on in the vineyard. We are not normally faced with wet conditions during harvest so this was something new for us. There are some very well recognised areas in the world that are faced with these climatic conditions on a regular basis and can still consistently produce good wines, so there was no reason why we couldn't do the same.

We are faced with a challenge or two every year and so we're often prepared to take them on when they do come along. And having a bit of good luck coming our way every now and again doesn't go astray either! If I can borrow some words from the movie "The Castle" where Dale Kerrigan quotes his Dad, Darryl on what it takes to be a good fisherman. "Dad reckons fishing is 10% brains and 95% muscle, the rest is just good luck" Winemaking is no different! It's just like fishing! Not relying solely on brains and muscle, but to have some good luck on your side is always a good thing.

Dutschke Vintage 2011

I'm sure we remember how wet things were across the country during the first couple of months of 2011. Even the winter and spring of 2010 was wetter than what we've experienced for few years.

I enjoy give a bit of a weather report when discussing the Vintage, as it helps to understand what goes on in the lives of the winemaker and grape grower during Vintage, so please bear with me. This weather report may be a little more extensive than any I've given before, but so much more went on this year than has in the past.

It all started back in Spring when the Barossa Valley had a wetter start to Spring than what



Nathan, Trevor and Wayne having a vintage moment.

we've had for a long time. This set the vines up for happy conditions in Oct-Nov for flowering and fruit set to occur. December was again wet, including a 90mm down pour on the 8th of December. (Average rainfall for the Lyndoch area for December is 23mm. 153mm fell during the month of December 2010). Thoughts were that the soil was now more than wet enough. The soil moisture was up. Even with a normal dry warm/hot summer/autumn soil moisture could now be sufficient to carry the fruit to maturity. It would be unlikely that any "topping up" would be required.

In our mid year Newsletter last year I mentioned a thunderstorm hitting Lyndoch in February when there was very little rain in the north of the Barossa. Well, this year there were two occasions when some good luck came our way and the reverse occurred. On these two occasions we were thankful that we grew grapes in the southern Barossa rather than north. On the 16th of February a thunderstorm went through Tanunda and the north of the Barossa leaving 35mm of water on the ground while Lyndoch (in the south) had just a spot or two (0.6mm). Then on the 20th of March Nuriootpa received 69mm with Lyndoch receiving 23mm. It had been wet across the Barossa, but we were very thankful that 3 inches less rain had fallen at Lyndoch. Some good luck had come our way!

Temperatures during Dec, Jan, Feb and April were just below average. March 2011 was 3 degrees below the average max for March. March is of course when we're typically at our busiest squashing grapes and is often one of the hotter months of the year. If there was no rain, 2011 would have gone down in the record books as absolute beauty! Conditions were extremely cool. Ideal for producing great wine!

Rainfall for January is on average around 18mm, this year we received only 9mm. During February we would normally expect 18mm at the south end of the Barossa, we received 46mm (Nuriootpa in the north had 92mm). The Barossa's March average is 20mm and this year 86mm fell at Lyndoch (121mm at Nuriootpa). So it was wet!

We had many anxious days watching the rain while wondering what and how much effect would be on our beloved grapes.

Harvest for us started with some Chardonnay on the 1st of March. We thought it'd be nice to have a bit of white in the shed for a change. Cool weather conditions are just what we want to produce a nice white. The reds started flowing in on the 18th of March. (3-4 weeks later than the previous 4 Vintages).

There was the threat of rain on the horizon and the Shiraz on the St Jakobi 75 Block was sitting at 14.2Be, so it was off with 15 of the 32 rows

just in case it came in wetter than what was expected. 23mm of rain fell on March the 20th.

Damp and cool conditions followed so the decision was to pick the remaining 17 rows of St Jaks Shiraz. This came in at 14.5 Baume. Maximum temperatures were hovering around the low 20s. There were a few cold nights and dewy mornings following the rain. So a very close eye on all varieties ripening was the order of each day. (Nearly every day a visit to the vineyard was required). Much time was spent in the looking at and tasting the fruit, as with this weather around there was the real threat of mould and mildew occurring. Some tough calls were made. Some fruit intended for red wine was left on the vine to feed the birds. Our focus was to pick only the clean fruit that had not been knocked around by the rain. Unfortunately our Shiraz production was well down, and we harvested more Cabernet and Merlot than we normally would. (Cabernet and Merlot are able to handle the moist conditions

better than some other varieties. It's no wonder that the "frogs" planted Cabernet and Merlot in Bordeaux where it is typically cooler and wetter than the wonderful Barossa).

Despite the challenges and the many kms travelled through the vineyards walking up and down rows tasting and looking at berries we once again have finished the Vintage with some good stuff. We didn't make quite as much red as we intended to, but we're proud of the collection of dark purple Shiraz, Merlot and Cabernet in the our shed. Maybe the volume of wine is down, but gee the gear is good!

Missing some of the heavier rains that fell in the neighbourhood was sheer good luck. For us to work through the other obstacles we're presented during vintage took brains and the usual bit of muscle.



Jackson and Sami waiting for the harvester



2011 The Vintage festival

As Wayne mentioned earlier, the 2011 vintage was a very challenging one for everybody here in the Valley. As we were waiting for the fruit to ripen we would bump into other winemakers and grape growers in the shops or at the pub

with clean hands and we would all compare notes on what was in the rain gauge, the ripening of the fruit and our predictions of what was yet to come. So with the challenges and stress of this vintage it seemed only fitting that a party be had, which was the 2011 Barossa Vintage Festival.

The Vintage Festival is held every 2 years and lasts for a week with many events around the Valley. This week of the festival the weather was fantastic with the exception of pageant day when some of the cloud and drizzle arrived. The pageant is always a highlight of the festival and this year we decided to join in on the fun with a My Dad Has Purple Hands float. We revved up Uncle Kens old red Bedford, adorned it with banners and purple balloons, put some barrels and a couch on the back, stained our hands purple in some grape skins and joined the procession of floats going down the main street of Tanunda heading to Nuriootpa. Nathan was behind the wheel and Trevor donned a purple cape and walked alongside handing the lollies out to the children. Wayne, Sami, Jackson and I sat on the couch and waved to the spectators that lined the streets. So many parents yelled out words of praise about My Dad Has Purple Hands and their kids yelled, "We have that book!". One even pointed at the banner and said "I saw that movie!" It was great and gave us all a warm fuzzy feeling. As we continued down the highway and witnessed the cheering crowds that lined the parade route, I was amazed at the community spirit here in the Barossa. Even despite the poor weather we had that day, it has been said the crowds and the pageant participants were at record levels.

What a great experience!

Our 3rd annual Shed Dinner. (Theme: St Jakobi)

I write this letter 2 days after our third Dutschke Shed Dinner. We had an evening of fantastic Stuart Oldfield food and magical entertainment for the 60 friendly folk who joined us. Oh yes, and the wine wasn't bad either!

Guests started to arrive at around 4pm and were treated to a choice of 2011 Chardonnay or a glass of Nathan's Smarty Pants Sparkling Shiraz (or both). At 4.30pm on the dot, Mr Rob Filsell pulled into the gate with the St Jakobi school bus to ferry our guests to the St Jakobi vineyard. (A big Thank you to Rob and the St Jakobi School for allowing us to use the bus for the quick sprint down the road).

In the vineyard we opened bottles of the first ever 1998 St Jakobi Shiraz before sampling from 3 barrels of 2010 St Jakobi Shiraz that we had parked along side the rows of the 75 Shiraz vines. The 3 barrels represented the 3 separate pickings we had made across the block during a 10 day period of the 2010 Vintage. Each barrel too, was from a different cooper. The idea was to highlight to the group the differences in the three wines created by picking at different times and using barrels from different suppliers, and of course to show the components we blend to make our beloved St Jaks.

As the sun set it was back onto the school bus for a journey back to the winery to taste through another few barrel samples before dinner. 2010 St Jakobi samples were taken from French and American Oak, both old and new. We also took

a sneak peak at our 2011 St Jakobi Shiraz from 2 barrels before sitting down to our stunning Shed dinner.

Our regular chef, the extremely talented Stuart Oldfield was in action again this evening. Stuart and his team again provided us with a selection of wonderfully mouth-watering flavours. Along side each plate was a selection of different Vintage St Jakobi shirazes. As always Stuart prepared and cooked all the wonderful food on site from his mobile kitchen parked just outside the shed door.

It was fantastic to have so many Dutschke friends give up a weekend at home to be with us in the shed for an entertaining night. Many had travelled a long way to be there. Thanks to you all for making it such a terrific event!



On Arrival

2011 Chardonnay Coopers Pale Ale
Smarty Pants Sparkling Shiraz

From the kitchen of Stuart Oldfield Handmade Catering



In the Vineyard

Let's start from the very beginning... with the Dutschke 1998 St. Jakobi Shiraz

"3 Picks and 3 Coopers"

<u>The Wine</u>	<u>Harvest Date</u>	<u>Barrel</u>
2010 75 Shiraz #1	25 February 2010	Heinrich Medoc Toast F.O. 2010
2010 75 Shiraz #2	1 st March 2010	Remond Allier F.O. 2010
2010 75 Shiraz #3	3 rd March 2010	Bellebat Allier F.O. 2010

Course 1

Salad of Jamon de Travelez, heirloom carrots,
harissa and preserved lemon;
Demitasse of cauliflower with truffle

In the Shed

"French Oak vs. American Oak – Old vs. New"

<u>The Wine</u>	<u>Harvest Date</u>	<u>Barrel</u>
2010 75 Shiraz #3	3 rd March 2010	AP John A.O., Minnesota 2010
2010 75 Shiraz #3	3 rd March 2010	AP John F.O., Central France 2010
2010 75 Shiraz #3	3 rd March 2010	Seguin Moreau F.O. 2007
2011 75 Shiraz #1	18 th March 2011	Quintessence F.O. 2011
2011 75 Shiraz #2	25 th March 2011	World Cooperage A.O. Extra Fine Grain, Profile 37, 2011

Course 2

Confit of duck, 5 spices, pickled cherries & rocket;
Sauté of wild picked French mushrooms, Italian sausage, & herbs

Course 3

Rare roasted Wagyu striploin, parsnip, wild asparagus
& St Jakobi Shiraz jus;
Slow cooked heritage breed pork belly with local quince and apple slaw;
Served with
Broccolini tossed with extra virgin olive oil & black garlic;
Heirloom golden beets with beans & mint

On the Table

Course 1

2009 St. Jakobi Shiraz
2007 St. Jakobi Shiraz

Course 2

2004 St. Jakobi Shiraz
2006 St. Jakobi Shiraz

Course 3

2000 St. Jakobi Shiraz
2002 St. Jakobi Shiraz

Cheese

24 months Pyengana Cheddar
Queso Mahon
Fromage d'Affinois

Cheese

2009 Oscar Semmler Shiraz
The Muscat Sun Dried Shiraz
The Tokay

Sweet things and warm drinks to finish

On the Sunday after the event we discussed some of the things we should do for next years event, and we have come up with some great ideas for the night. So we're working on making it another fantastic evening. The 2012 Shed Dinner's theme will be "The Oscar's". Of course tasting through the various Oscar Semmler Shirazes produced over the last 12 years. It will again be held on the third weekend of May and is to be a black tie affair. We are currently taking bookings. With over two thirds of the seats already sold please book early if interested in joining us. It will be a great night! We'll be rolling out the red carpet!

Trevor Smith

A highlight for the Vintage was to have our first ever vintage visitor from overseas work with us. Trevor Smith is from Oregon and had been working in wine retail in Dallas Texas and thought it'd be nice to line up work for harvest in Australia. Trevor sent us an email asking if he could help us throw grapes into the crusher. Our answer was Yes! Here's a quick note from Trev.

For the 2011 Vintage I have had the distinct pleasure to work at Dutschke Wines. It all started when I noticed a bottle of the Sun Dried Shiraz at my previous job in a liquor store (bottle shop) in Dallas, Texas. After enjoying that as well as several of the dry reds, I emailed Wayne at the shed and was very pleased, albeit shocked, to get a call from him. A few phone calls and details later the opportunity to come to the Barossa and work the vintage presented

itself. I say work the vintage and I did what I could to contribute, but in reality it was more a matter of just staying out of the way and letting Nathan and Wayne do what they do best.

It has been a remarkable experience. Although 2011 has been unique in many respects it has not diminished the experience or what I have been able to learn. From donning shirts and ties even though we were up to our elbows in grape skins for the last pressing. To discussing the merits of "complex" wines and all the inane and superfluous adjectives wine writers use to describe them over morning coffee, I have enjoyed it all!

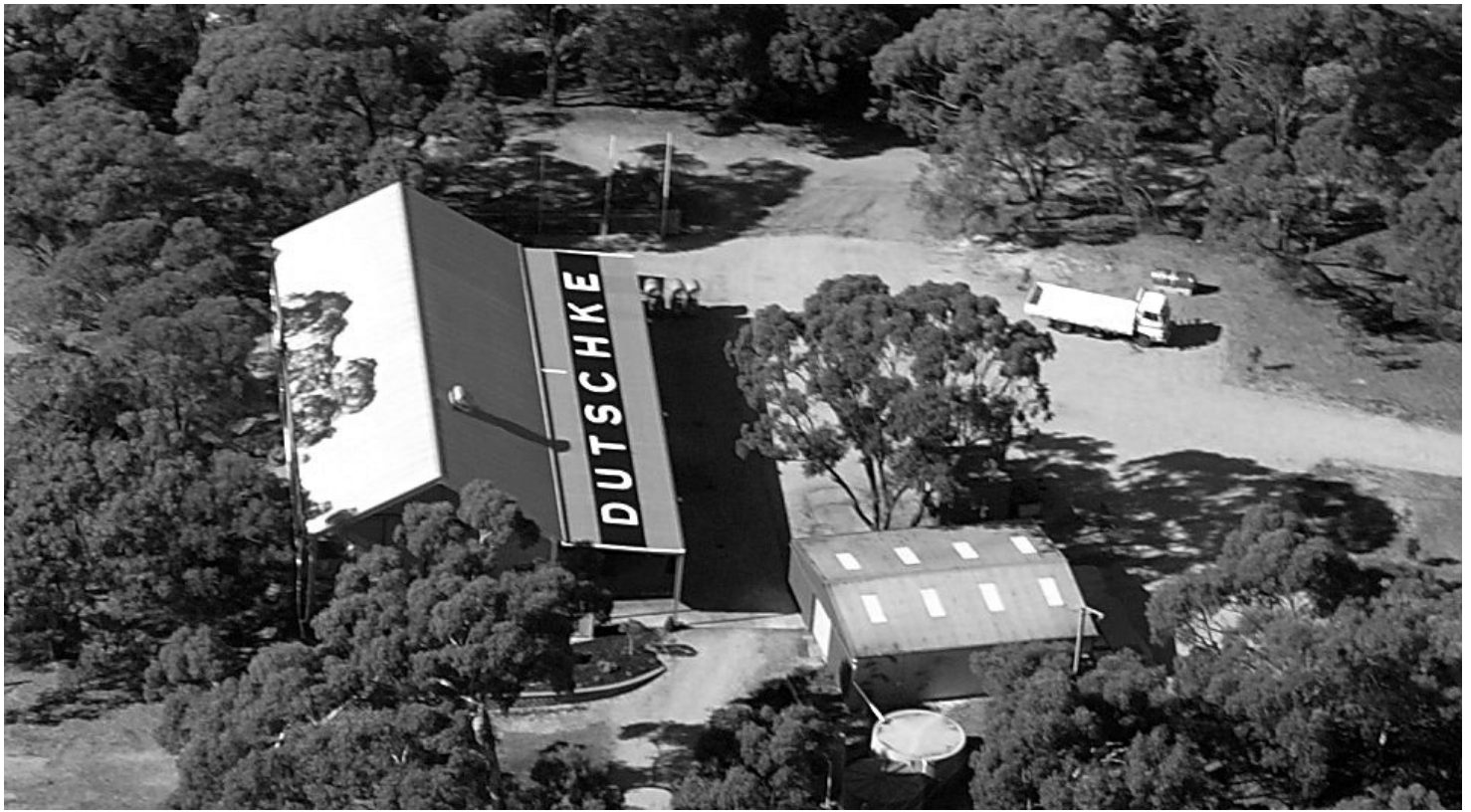
I have been able to do a fair bit of tasting during my stay and as someone from the retail side of the business I look at winemakers as a bit of minor celebrities. So it is great to be able

to come to a place like Dutschke and be able to ask Wayne about any of the particulars of the wines or vineyards or discuss Nathan's next cunning plan, of which he has many (he is the ideas man and not for things like putting a brake light on the back of a motorcycle helmet).

All in all it has been terrific. The wines, as everyone knows, speak for themselves and the people behind them are even better. I count myself very lucky to have met the people and helped make the wines and look forward even more to drinking them.

Cheers,

Trevor Smith



View from Above

Our nephew Eli is always happy to lend us a helping hand during vintage, be it picking, crushing or looking after his littler cousins while their Mum is at the desk. He had been studying full time to earn a degree in Graphic Arts and decided to take a year off to travel around the world with his good mate who won two round-the-world air tickets in a contest. To help save up some travel money he came to work vintage with us this year.

Wayne always had this idea that it would be great to have the Dutschke logo on top of the verandah so when the tour helicopters were flying about (and we are right in their flight path) the Dutschke name would stand out. So when the grapes slowed up it was off to the hardware store to pick up some paint. Eli spent many long days on the roof mapping, measuring and painting the Dutschke logo across the whole verandah. So when you're next flying the friendly skies, either by helicopter tour around the Barossa, Boeing 747 or space shuttle, keep an eye out for a familiar, friendly name.

We enjoy what we do in making wine from a precious patch of dirt.

It is our intention to keep Dutschke Wines as a small producer. 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 the hill.

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

Wayne *Brenda*

Sami JACKSON

NATHAN

What's new at Dutschke

Here's what else we have in bottle for you!

Available June 2011



2009 Dutschke WillowBend

Shiraz (42%) / Cabernet (32%) / Merlot (26%)

2009 WillowBend is again a Shiraz Cabernet Merlot blend. 2009 was a wonderful year for Cabernet, so we've squeezed a bit more Cabernet into our mix of good ol WillowBend. It deserved a heavier dose of the blackberry fruit flavours.

2009 was an excellent year for all red varieties. This is a generous full-bodied wine, deep in colour, rich and round, with plenty of flavour, red berry fruits and spicy characters. This one certainly has the structure to develop further with time in the bottle.

2009 Dutschke GHR (Gods Hill Road) Neighbours Shiraz

We ran short on 2008 GHR Shiraz too during the year, so its nice to have this one on offer again.

The 2009 GHR Neighbour Shiraz is the 5th Vintage of this wine. Again mixing the three wonderful and contrasting "Gods Hill Road" Shiraz blocks together for a mouth-filling full bodied red wine. The 2009 GHR Shiraz is round and full with soft ripe plummy and spicy fruit. The tannins are fine and soft. GHR Shiraz has been aged in French and American oak hogsheads for 18 months.

2009 Dutschke St. Jakobi Single Vineyard Shiraz

As usual, the Shiraz grapes grown on the 32 rows of vines planted in 1975 on the old family vineyard are the key to producing this wine. Aged in both French (62%) and American oak (38%) hogsheads (40% new oak) the 2009 St Jak's is generous in a range of red berry fruit characters and shows integrated spicy oak flavours and soft tannin. It is a soft mouth-filling wine, but is still shows elegance and structure. And as always, it has everything else required for further cellaring.

2009 Sami Cabernet Sauvignon

2009 was a wonderful vintage for Lyndoch Cabernet Sauvignon. The colours were wonderful deep purple red and the fruit aromas released during ferment perfumed the air. It was a terrific vintage overall and we found there to be Cabernet Sauvignon with tremendous flavour, so as a result we decided that we would release our third Sami Cabernet.

Thanks to the "78 Block" of Cabernet Sauvignon" on the St Jakobi vineyard we've chosen 8 barrels to put together a 270 dozen blend of something quite special. The 2009 Sami Cabernet is another ripe full flavoured wine from us here on the hill. A mouth-filling and generously flavoured wine aged in new and one year old French hogsheads for 20 months. We've taken care in having the oak characters compliment and marry into the wine's sweet fruit rather than dominate it. We trust you'll enjoy it!

2009 Oscar Semmler Single Vineyard Shiraz

2008 Oscar was a popular drop and we've been out of stock for a while. Maybe it was so popular because there was no 2007 Oscar and we've been in short supply for a while, or maybe the 2008 tasted so good? It's nice to have the Reserve Shiraz back on the shelf again.

09 Oscar is again (as always) a full-bodied wine with rich fruit intensity and integrated oak tannin,, while still maintaining 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 number of barrels from the east. A total of 11 of the best barrels are blended together for this wine. The 09 Oscar is a wine that can easily be enjoyed now or can certainly benefit from at least medium term cellaring (A great wine to age 8-10 years).

2009 Single Barrel Cabernet Pressings

It was an easy task to identify the most "stand out" barrel from the Vintage, as there was one lone barrel of Cabernet Pressings hiding behind the many barrels of Shiraz in the shed. So we're back to bottling just the one Single Barrel for 2009. This wine is not to be released until Oct/Nov 2011. We are happy to reserve a bottle for you if you have concerns about missing out.

Old Codger Tawny Port

Old Godger Tawny Port is a blend of wines from both Langhorne Creek and the Barossa Valley and has an average age of 8 years. The port shows great complexity and has much rancio butterscotch like flavours a result of blending my older fortifieds with the younger fresher components. Blending using a Solera system gives consistency to the style and quality from year to year. A wonderful combination of flavours!

Dutschke The Tawny 22 year old Tawny Port

Only 2 barrels of our 22-year-old Tawny are 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

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

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 a little up and down. The 2011 Vintage resulted in only 1.5 barrels being produced. So when the time comes we'll have to use it sparingly in the blend. 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. (Some even say that they can taste sun dried tomatoes). It's a wine with plenty of warm alcohol, sweetness and lively fruit at the finish.



Wines & Book

Mail Order Form

Order on-line at www.dutschkewines.com	Price	Quantity	Total
2010 Cab Mac Shiraz	\$18/bottle (\$216/doz)		
2009 WillowBend Shiraz Cabernet Merlot	\$20/bottle (\$240/doz)		
2009 GHR (Gods Hill Road) Neighbors Shiraz	\$25/bottle (\$300/doz)		
2009 St. Jakobi Shiraz	\$35/bottle (\$420/doz)		
2009 Sami Cabernet	\$30/bottle (\$360/doz)		
2009 Oscar Semmler Shiraz	\$60/bottle (\$360/6pk)		
2009 Single Barrel Cabernet (available Sept 2011)	\$125/bottle		
2008 Single Barrel Shiraz Selection 6-pack	\$750/6pk		
Old Codger Tawny Port	\$18/bottle (\$216/doz)		
The Tokay (375ml)	\$25/bottle (\$150/6pk)		
The Muscat (375ml)	\$25/bottle (\$150/6pk)		
The Tawny 22 Year Old Tawny Port (375ml)	\$35/bottle (210/6pk)		
Sun Dried Shiraz (375ml)	\$35/bottle (\$210/6pk)		
My Dad Has Purple Hands <i>kid's book</i> Written by Wayne Dutschke and Paul Cassidy <i>NO CHARGE FOR FREIGHT WITH BOX OF WINE</i>	\$25 each		

The minimum age to purchase or accept delivery of wine is 18 years.

SIMPLE FREIGHT CHARGES PER CASE
 CAPITAL CITIES/METRO – Adelaide \$5 All Other \$12
 COUNTRY – SA \$10 All Other \$15

BOOK ONLY

Adelaide – \$5 All Other Metro – \$8.50

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Please keep me updated on future news/releases I do not wish to receive future offerings