

JAMES BUSBY TRAVEL - TOUR REPORT 2018

11 overseas wine buyers, 14 days, 2 States, 1 birthday, 13 regions, 59 wineries, 512 wines, 2018km and 1 badass Wombat. Now, the Tour Report, 196 pages, 16,473 words, 348 photos...

***Aboard our bus, travel east to west.
Along the way, we arrive at Best's.
Strangers together, on a vinous trip.
Becoming friends, joined now at the hip.
- Matty Leslie***



Top left to bottom right

Terry Kandylis, Head Sommelier, 67 Pall Mall, London

Leah Kirkland, General Manager, Trinity Restaurant, London

Fredrik Lindfors, Head Sommelier, The Grand Hotel, Stockholm, Sweden

Julie Chéné Nyheim MW, Wine Director, Altia Group, Norway

Arneis Wu, Head Sommelier of Joel Robuchon China Group

Olivier Zhou, Managing Director, Vinehoo, Shanghai

Shera Cui, Wine Director, Penguin Guide Wine Club, Shanghai

Bobby Conroy, Wine Director, The Clocktower NYC, New York

Jeffrey Bencus, Lead Sommelier, LAGO, Bellagio Resort, Las Vegas

Constantin Alexander, Director of Beverage, Hakkasan Group US

Matty Leslie, Wine Buyer Model Milk and Pigeonhole Restaurants, Calgary

*The tour exceeded expectations on all levels.
Across the two states of Victoria and South Australia we have been shown such diversity. There has been a perfect balance between historic estates and new wave winemaking. A huge thanks to all out hosts for their amazing hospitality and welcoming us into their cellar doors and homes.
Tim makes this all possible and has created a very special experience that I will never forget. - Leah*



*What an amazing trip!
Probably I wouldn't have a similar trip again in my somm life. It's a really eye-opening, detailed, revelation trip. Showing us how diversity, how "terroir", how "funky" are happening with Australia wines. A lot of fun during this trip, and really appreciate such details of organising and planning during the trip. Huge thanks to Australia winemakers, and wine people behind the label.
Merci! - Arneis*



By far the best wine trip I have ever been on!

The people on the trip, the great Aussie producers we met and the in-depth insight from Tim is beyond awesome. I doubt I will ever see this much information and take away so much from a single trip. The one thing that really excites me is seeing the progression Australia is moving towards. - Oliver



A huge thank you for these two amazing weeks, to the winemakers and their families for making us feel so welcome. You've amazed us with your craftsmanship, generosity, humour, honesty and hospitality. The diversity has been tremendous, please keep up the great work you are doing! - Terry

Spending two weeks on my first trip to Australia has been nothing short of amazing.

The diversity in food, climate, landscape and of course wine is seemingly endless. I'm grateful to have had the opportunity to meet so many wonderful people making beautiful wines whose stories I can share when I return to the States

- Bobby



Such an amazing trip!

First time to Australia, across thirteen regions every winemaker show their wine made with love. Very appreciative member of the team. Cheers! Australia! - Shera



This has been the trip of a lifetime. Visits to the most relevant producers both iconic and the just starting out, with a pace that didn't waste time nor did it ever feel like a forced march. Non-wine events from surfing to biking to squid fishing and more fill in the gaps. On the wine side, this was eye-opening in terms of up-and-coming varieties, vineyard management and wine making techniques. Thank you Tim and every producer involved. - Jeffrey



It's impossible to fathom a more comprehensive, in-depth and intensive trip than the Busby Australia tour. Tim does an amazing job of blending wine, culture and food by bringing together the best and brightest in the industry. This has been an amazing 14 day, I want to turn the bus around and do it all again! - Matty



The James Busby trip has been enlightening in many ways. As someone who has been in the beverage industry for 23 years, I have been back and forth with the Australian wine industry. This trip has changed my entire spectrum and opened up my eyes to the exciting things that the regions have to offer. Amazing people, amazing wines, amazing memories. Thank you Mr Wildman and James Busby Travel! Sincerely, Constantin



The Busby trip has been a fantastic experience. This is the first opportunity I've had visiting Australia and I'm very impressed of the diversity, hospitality and high level of wines produced. My conception of Australian wines have really changed and I'll spread the word of what's going on down under.

- Fred



An amazing insight into the Australian wine industry's diversity and personality. The Busby trip is by far the best trade wine trip one could hope for. Tim puts together a perfect itinerary and opens the doors to the best wineries in Victoria and SA. I feel lucky to have been invited and walk away with a desire to spread the word on Australia to all wine lovers. - Julie

DAY 1 - WILLIAM DOWNIE, Gippsland by Leah Kirkland

“Lots of people ‘talk-the-talk”, but not many ‘walk the talk’”



After our 8am start, necessary coffee and introduction to Wayne (our master tetras packing bus driver from Adelaide), Tim gives us an understanding of the ‘dress circle of Pinot Noir’ and outlines the order-of-the-day.

William ‘Bill’ Downie, Gippsland, VIC

We meet at his latest new lease holding, a great platform to see and understand the Gippsland and see the Great Diving Range. With good filter coffee in hand and homemade cake (helpfully handed out by Emerson, his son), Bill took us through a geography lesson of the land. Gippsland has the largest in surface area for a wine producing region, but the smallest volume of production.

There is 30% more rain fall than Burgundy, and the green vista was surprising to so many first visitors to Auz, so no need for any irrigation here.

In the past Bill has made wine from three regions in Victoria; Yarra Valley, Mornington Peninsula and Gippsland. He has recently brought/ leased four vineyards in Gippsland and will now only be making wine from these properties. He co-holds two of these vineyards with winemaker Patrick O'Sullivan where Patrick takes the white (mainly Chardonnay) and Bill all the Pinot Noir. This week their vineyards will become certified organic. Bill on organic certification; "lots of people 'talk-the-talk", but not many 'walk the talk'" ~ being certified confirms his practices and sound and consistent.



Moving on to his home property, we visit his Guendulain vineyard, planted on virgin land in a spot Bill's had his eye on for years. Guendulain farm was purchased in 2006 and first planted in 2009, with 2016 being the first 'proper' vintage yielding just 350 bottles. We learn about Bill's dogmatic approach to not ploughing in order to retain the nutrients in the soil and not disrupt the microorganisms/ worms and symbiotic underworld. He states that healthy vineyards don't get VA and healthy vineyards don't get brett. Bill's approach to a strong farming focus and minimal winemaking ~ "I've spent 20 years working toward trying to do nothing".

We are welcomed into their home and enjoy lunch outside under the trees (and by the tree house!) – Bill's wife Rachael clearly plays a large part in the operation with the same firm beliefs. Our lunch was mainly all from their own land, with raw vegetables, homemade mayonnaise (hand whisked by Rachael within the hour), charcuterie they cure from their pigs, olives from the estate and bread freshly baked by the neighbour. The main affair was their own lamb, slaughtered the week before and cooked on the barbie. A utopian way of life, living off the land in such a self-sustainable way was inspiring to us all.



What has two small thumbs and loves Pinot?



Close Constantin, but no cigar



Wayne unwittingly reveals his right wing leanings over lunch









Wines

2017 Cathedral Rose, Upper Goulburn

2018 Cathedral Red, Upper Goulburn

2016 Gibbsland

2017 Gibbsland

2016 Guendulain Farm

2013 Gippsland (no s02) 'stool on a stool'

2008 Yarra Valley Pinot Noir (labelled for the US hence the varietal reference)



DAY 1 - GARAGISTE and THE STORY, Mornington Peninsula by Leah Kirkland

Morning Peninsula = Golf and Grapes.

1974 was the first planting in Morning Peninsula, the land is now at high value being a top holiday location for the city folk of Melbourne. Golf thrives in this area from both the high rolling holiday-goers and high amount of rain fall to keep the grounds green. The region is mainly Pinot Noir based with some Chardonnay representation. There are mainly all small producers due to the struggle/ price of land.

We step out of the bus and onto the beach with a refreshing and welcome G+T happily thrust into our hands. Barny from Garagiste, and Rory from The Story, start their visit showcasing their 'Balcombe Gin', appropriately served in go-vino's with a slice of dried Grapefruit. The gin is made by them, and uniquely includes locally foraged beach herbs. The '18 James Busby Tour group enjoy getting their feet in the sand as a true welcome to Australia. Rory (The Story Wines) has mapped out the Victoria wine regions in the sand and is very happy to guide us through his masterpiece. "Victoria is like a triangle on its side. Melbourne has been lovingly represented but a small array of tall(ish) sticks." We climb back into the bus with a better understanding of the region.





Wines

GARAGISTE

22-23,000 cases

2017 Le Stagiaire Chardonnay -9 months full lees/ native yeasts/ blend of 3 sub regions

2017 'Merricks' Chardonnay – brown grey loam / barrel fermented in 500ml puncheon/ 20 % new oak

2017 'Terre Maritime' Chardonnay – brown grey loam/ easterly aspect/ late ripening/ barrel fermented / sub section of Merricks

2017 Le Stagiaire Pinot Noir – whole berry/ 10% new oak

2017 'Merricks' Pinot Noir – 50% whole bunch

2016 'Terre de Feu' Pinot Noir – dry summer and fast vintage/ 100% whole bunch, 2-3 weeks carbonic fermentation/ 33% new oak





Concrete schoolyard

THE STORY

Prosecco – 12 months on lees, in bottle/ unfiltered/ unfined

2018 Riesling, Whitlands - 800m above sea level / alpine region/ / 8 grams residual sugar

2017 Marsanne/ Roussane/ Viognier, Grampian – old oak/ natural ferment/ full malo/ on gross lees for 12 months

2017 R. Lane Pinot Noir – near Port Campbell/ NV6 clone/ 100% de-stemmed/ 3 week skin contact/ old barrels

2017 R. Lane, Warenbull Pinot Noir – he considers this 'Australia's Mt Etna', black volcanic ash/ limestone/ whole cluster

2017 Grenache, Grampians – only Grenache in this region/ sand over granite

2017 Syrah, Grampians – from 3 vineyards in Great Western. One person's comment "St Joseph, eat your heart out"

2017 R. Lane Syrah, Mente – later hang time/ fermented in oak, 20% new – a firm favourite for the group

Such a rewarding first day, the bar has been set high for the rest of the trip.

"Girl Power!!"



An eventful day in the beautiful Mornington Peninsula, also known as the dress circle of pinot noir for the quality of its pristine cool climate Pinot Noir. This is the land of fancy second homes for Melbourne residents, golf courses and beautiful beaches. In an effort to rid us of our jet lag (or was he trying to shrink the group?) Tim took us to the most dangerous beach of the Mornington for a surfing class (!). But not even the jetlag, fear of sharks nor the cold water at 12C were enough to stop these enthusiastic Busbees from jumping in the waves. Simon our instructor was great and the girls Leah and Julie were the most athletic that day (Girl Power!!).





We then headed to the idyllic Ocean Eight winery where we were welcomed by the lovely trio of Lisa, Mike and Nick over chilled oysters and a glass of beautiful 2010 Ocean Eight Sparkling wine. We were split into three groups: one headed to prepare their pizzas for the competition, another to disgorge sparkling wines and a third to the tasting.









Glutard





VEGAS STYLE!!!!!!







The wines we tasted that day were a real treat and showcased the new wave style of Pinot noir and chardonnay from Mornington Peninsula. Starting with a 2017 Ocean eight dry Pinot Gris with



lifted citrusy and honeysuckle aromas, racy acidity and an expressive palate feel that really showed its potential as a pairing partner to asian food.

The 2015 Verve Chardonnay was pure freshness and tension combined with a creamy palate feel while the 2014 Grande chardonnay was more Meursault like in its richness and power.

The 2018 Ocean Eight rose that followed was described by Mike as "being made to make the pinot noir wines better" since it concentrates the skins of the grapes for the red wines...but it was a real treat! expressive candied red fruit aromas perfectly kept in check by a racy, tight knit acidity.

The 2016 Ocean Eight Pinot Noir is bright and clean with expressive sour cherries and darker fruits aromas and a light and elegant palate feel with fine silky tannins and the 2017 Ocean Eight Pinot Noir really showed the greatness of the vintage with its concentrated and multi-layered aromas of cherries, cranberries and forest floor followed by a broader, concentrated cooler climate fruits. The tasting finished with the 2015 Aylward reserve pinot noir which was the most delicate and perfumed of all pinot noir.

The disgorgement practice was a lot of fun and was led by a very patient Nick. The Chinese team did the best and the Americans were, to quote, Nick "simply horrendous". We each got to disgorge our bottles and then added the desired dosage. I am not sure that we impressed with our manual skills the Ocean Eight team but we had some good laughs!

Then it all got serious with the pizza competition, and 12 beautiful pizzas showcasing our originality, ambition and nationalistic heritage were harshly evaluated by the ocean eight team and Tim. The winner was Bobby for his delicious and savoury New York style pizza called the Grandma. Bobby's charm also really sold it in to the judges, whom it must be said, he tried to bribe..The author of this report came in second with her Noma pizza (and is still bitter about it...) and it was a tie on third for Terry (for excelling on simplicity of ingredients) and for Oliver (for smuggling some unidentified sauce from China). The wooden spoon prize went to Constantin who celebrated with a surprise and elegant cartwheel...

That evening it was time for the notorious Melbourne Grazing night!! The group split into two groups: one led by Mike and Tim and the other by the team from Giant Steps. We got to experience the great nightlife in Melbourne by visiting several wine bars and restaurants before rejoining for a well deserved night cap at Siglo. What a day!



DAY 3 - YARRA YERING, Yarra Valley by Arneis Wu

After a great Melbourne Grazing Night, we move to Yarra Valley. The weather is a little bit of windy and cloudy, we start the first of two Yarra day with Sarah Crowe. With a bottle of 100% Pinot Meunier sparkling refreshing ,Sarah lead us an acknowledge vineyard tour, showing us Block No.1,No2,Pinot parcels...Which is also the flagship dry Red wine No.1 name come from.



Then we have a amazing line up tasting, especially the two 1977 bottles.They really show us how Australia wines aging potential and beautiful they are, dating back to Dr. Bailey times, sooo generous !!! Following the tasting, we have another acknowledge winery tour, highlighting by the "tea-chest" fermenter boxes. The vineyard manager joined us for lunch, which not usual sitting together with Sarah.we enjoyed the lunch with new release wines ,including some labels that we didn't have in the tasting line. Say goodbye to Sarah and Yarra Yering with a kindly 'YY Hat' gift for every one.



Yarra valley is famous for Pinot Noir and Chardonnay, but Dry red wine No.1 showing us how great cab blends can be. Sarah had got two times " the wine maker of the year "by James Halliday during only five vintage with Yarra Yering (2014,2017).

Yarra Yering wine tasting :

2013 Sparkling Blanc de Noir (100% Pinot Meunier)

2017 Chardonnay 30% new oak

ripen yellow fruits, round creamy palate with good freshness.

2016 Pinot Noir 20% whole Bunch

Red fruits driven ,rose petal, a little bit dry tannin with a high alcohol

2015 Underhill Shiraz

Black fruits with peppery, hints of oak influence, super fresh acidity and high concentration

2013 Underhill Shiraz warm year

red plummy minty, touch of chocolate and spicy, bitter finish

2001 Underhill Shiraz

More dry red fruits, showing aging wine flavors ,earthy licorice compost.

2015 Dry red Wine No.2

elegant aromas, tannic, more fruits on the palate compare with nose

2013 Dry red Wine No.2

Ripen plum, blueberry, minty, peppery, silky and softy tannin, well balanced

1977 Dry red Wine No.2

Sour plummy licorice ,light with beautiful freshness

2015 Dry red Wine No.2

Black fruits, minty, fully body with structured, long finish

2013 Dry red Wine No.2

Ripen black fruits ,full body, powerful with dry finish

1977 Dry red Wine No.2

Iconic ,still have very good concentration ,dry red fruits, quite perfume

Wines enjoyed with Lunch

2017 Dry Red Wine No.1

2017 Dry Red Wine No.2

2017 Dry Red Wine No.3

2017 Light Dry Red Pinot Shiraz

2015 Agicourt Cabernet Franc

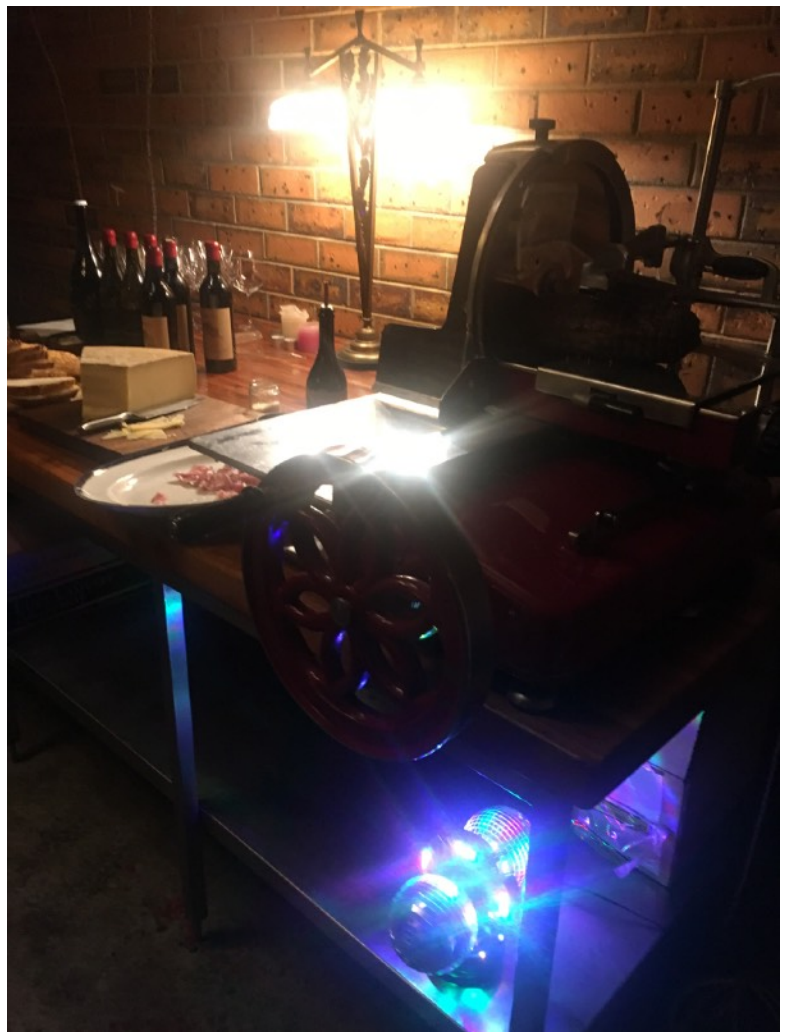


DAY 3 - LUKE LAMBERT, Yarra Valley by Arneis Wu

Luke is one of the talented winemaker from Yarra valley, starting his first vintage in 2004, same time with his good friend Mac Forbes. Luke's passion is on Nebbiolo along with Syrah and chardonnay . One interesting thing ,his wines matured with his music. when stepped his winery, you can find drum kit and sounds around the boutique winery. Luke is the really rock star in the wine world. Also I believe its the same passion from his music to the wines. Luke's Nebbiolo super juicy silky tannin, not like the drier tannic Barolo style. It show how amazing the new world Nebbiolo are. Maybe Luke is not talkative, but his wine already said everything after the great tasting, we got a break with beautiful sunshine, playing basketball, drum kit with some rose wines and beers. Great tasting, fantastic Luke!!!



So T marks the Top of the map, and D is for Down, no, wait, oh shit





Wine tasting

2013 Luke Lambert Sparkling Chardonnay (Tibooburra Vineyard)

Green apple, citrus, pear, crispy acidity, hints of minerality.

2015 Luke Lambert Chardonnay (Tibooburra Vineyard)

Yellow apple, pear, beautiful freshness, cooler style.

2017 Luke Lambert Chardonnay (Tibooburra Vineyard)

Beautiful acidity, green apple pear.

2017 Syrah (Tibooburra Vineyard)

Beautiful purple colour, violet floral, smoky, fruity driven remind me north rhone style.

2012 Nebbiolo (Denton Vineyard)

Red cherry licorice, tar, juicy high tannin, wonderful freshness.

2015 Nebbiolo (Denton Vineyard)

More red fruits, drier tannin compared with 2012

2017 Nebbiolo (Denton Vineyard)

Strawberry, again high tannin but full of mouth juicy fruits.



DAY 3 - DE BORTOLI, Yarra Valley by Arneis Wu

When we arrived De Bortoli, we saw the first Kangaroo in this trip. Steve Webber and Sarah welcomed us with a casual half round circle tasting. De Bortoli they focus on the sparkling base variety with Syrah nowadays they have developed more interesting varieties, like Italy Fiano, Spanish Tempranillo...

After the tasting, we moved to Steve and Leanne' house during the raining.

Leanne and her team prepare a delicious Barbecue dinner for us with other De Bortoli wines, fresh Spanish mackerel fish, prawns, kinds of sausage...we finish with some ice cream and noble one. Also Steve shared us with two Armagnac with noble one barrel aged, which are both quite limited 320bottles. What a great dinner we have after a long day. Merci Leanne and Steve!!!



DAY 3 - DE BORTOLI, Yarra Valley by Constantin Alexander

Steve Webber is a trip! We were greeted by the winemaker for De Bortoli in one of his smaller winemaking facilities. We saw our first kangaroo and proceeded to try a large lineup. The setting was quaint, and we had our first 'you're standing on the spittoon' experience.



Our tech sheet was not so technical but had some good commentary which was appreciated. The wines were tasted were:

- 2018 Estate Pinot Blanc
- 2017 Section A5 Chardonnay
- 2017 PHI Single Vineyard
- 2018 Bellariva Fiano
- 2018 Vinoque Fiano e Greco
- 2017 PHI Single Vineyard Pinot Noir
- 2018 Vinoque Same Same
- 2018 Estate Vineyard Pinot Noir
- 2018 Heathcote Grenache
- 2017 Villages Shiraz/Grenache
- 2017 La Boheme Syrah/Gamay
- 2016 Section A8 Syrah
- 2017 Villages Tempranillo/Touriga
- 2015 Melba Vineyard Cabernet Sauvignon

After the tasting, we went to Leann and Steve's home and were served an amazing dinner of grilled prawns, various fresh sausages, and a huge spread of meats and cheeses. We washed it all down with some of the famous Noble One sweet wine and some of Steve's Armagnac. A fantastic night with the De Bortoli family.

DAY 4 - GIANT STEPS, Yarra Valley by Constantin Alexander

Day 4 began with a brisk "giant step" onto the top of the highest point near the Sexton vineyards in the Yarra with Giant Steps winery. We could not have asked for worse weather but the company was great and they brought an espresso truck up to the top for us. The whole experience was great despite the cold and rainy morning. We were well awake by the end though!



We went from the hill to the Giant Steps winery/restaurant where we treated to a fantastic brekky of frittata, sausage, and fresh fruit. After our bellies were full, we went off to the tasting. In the cellar we tried the following wines:

2017 Wombat Creek Chardonnay
2017 Applejack Vineyard Chardonnay
2017 Tarraford Chardonnay
2017 Sexton Chardonnay
2017 Wombat Creek Pinot Noir
2017 Applejack Pinot Noir
2017 Sexton Pinot Noir
2018 Yarra Valley Light Dry Red Pinot Noir/Syrah





The winery was modern and well-constructed. The wines themselves were delightful and precise. Many of the group thought that the Wombat Creek Pinot Noir was the star of the tour so far.

Our hosts were:

Steve "Flammo" Flamstead – Chief Winemaker

Sammy Davidson – Sales & Marketing

Ryan Collins – Viticulture

Sam Colin (no relation) – Winemaker

Cameron Gordon – Sales Manager



DAY 4 - OAKRIDGE, Yarra Valley by Constantin Alexander



The weather in the Yarra seemed to turn into a beautiful day out of nowhere right as we pulled into Oakridge. This beautiful and modern winery was a welcome setting for a fantastic tasting guided by David Bicknell, the chief winemaker. David had the best tech sheet of the tour by far with all the information for us wine geeks to feast upon. We started with a treat of a 8 tier vertical of his iconic "864 Chardonnay". We tasted 8 out of the wine from 2004. The years we enjoyed were 2006, 2008, 2010, 2012, 2013, 2014, 2015, 2016. The whole thing was a real treat!



864 Chardonnay winemaking information				
Wine No.	Year	Vineyard	Elevation	Aspect
	2004	Tibooburra	180-200m	Northerly, protec
	2005	Tibooburra	180-200m	Northerly, protec
1	2006	Tibooburra	180-200m	Northerly, protec
	2007	<i>Not made</i>		
2	2008	Van der Muelen	185-205m	Southerly, protec
	2009	Van der Muelen	185-205m	Southerly, protec
3	2010	Lusatia Park	190-220m	Northerly, expos
	2011	J&J d'Alosio	215-230m	Northerly, expos
	2011	Funder & Diamond	225-240m	Northerly, protec
	2012	Willowlake	170-185m	Northerly, protec
4	2012	Funder & Diamond	225-240m	Northerly, protec
	2013	Lusatia Park	190-220m	Northerly, expos
5	2013	Funder & Diamond	225-240m	Northerly, protec
6	2014	Funder & Diamond	225-240m	Northerly, protec
7	2015	Funder & Diamond	225-240m	Northerly, protec
8	2016	Funder & Diamond	225-240m	Northerly, protec
	2017	Funder & Diamond	225-240m	Northerly, protec

On to the business of trying the wines we could actually purchase! David guided us through his current offerings. We sampled the following:

2017 Willowlake Chardonnay
2017 Henk Chardonnay
2017 Willowlake Pinot Noir
2017 Henk Pinot Noir
2017 "864" Syrah
2017 Cebernet Sauvignon
2017 Original Vineyard Cabernet Sauvignon
2017 "864" Cabernet Sauvignon

After the tasting we sample some of Oakridge's smaller production and groovy varieties on the patio while we ate cheese and charcuterie and enjoyed the newly beautiful day.



Jeffrey wins the trouser and architecture matching competition

DAY 4 - MAC FORBES, Yarra Valley by Constantin Alexander

I started this visit with the exhilarating vision that I am not as out of shape as I thought I was! I actually made it to the top of a STEEP incline to a shed that Mac had us go to right next to his newly planted "Don Vineyards". I think I made it to the top because I smelled sausage.



Up there, we met Mac the “supreme leader” and his band of misfits:

Hannah – Assistant winemaker

Luke – Vineyard Manager

Jesse – Vineyard Manager

Jimmy – Vineyard Manager

Sam – Transit vineyard worker



The hospitality was almost as amazing as the view. From there, we descended and went to the winery where we samples some of Mac's latest offerings as well as some library offerings:

2017 RS8 Riesling

2018 RS17 Riesling

2008 RS37 Riesling

2017 Hoddles Creek Chardonnay

2017 Woori Yallock Chardonnay

2010 Worri Yallock Chardonnay

2017 Coldstream Pinot Noir

2017 Yarra Junction Pinot Noir

2017 Woori Yallock Pinot Noir

2014 Woori Yallock 'Black' Pinot Noir

2010 Woori Yallock Pinot Noir

2016 Hugh Cabernet Blend





After the tasting (which was delicious) we went to Mac's wine bar, The Wine Room. Mac was gracious enough to host us at the bar with very little notice as our intended host for the evening Timo missed his plane back from Germany. We had a fantastic dinner with squid pasta, charcuterie, cheese, and Spanish olives. A delicious way to end the day.



DAY 5 - BROWN BROTHERS, King Valley by Olivier Zhou

The first visit of the day is Brown Brothers, one of the well known brand both in domestic and international market. The tour and tasting starts in their "kindergarten" where all the experimental and small scale project is done, we tasting through some of the entry level Prosecco and Moscato, plus their Innocent Bystander wines that was purchased a few years ago from Giant Steps. The wines are easy drinker, clean, well made, very consumer friendly, these are the wines that really appeals to the younger generation and get them into wine in the first place.



Then we tastes through the Patricia range in the old underground cellar, being surrounded by wines dating back decades or more, you really feel like you are re-living the history, and Patricia certainly live up to its name as being the flagship of the winery, The Pinot and Chardonnay Brut is made using traditional method and 5 years on lees, that is a serious sparkling wine with complex autolysis notes and depth on the palate, great effort. Kudos to the Cabernet and Shiraz as well.



The last stop was at the old barn house where we tastes some of their more recent Tasmania range, being the largest vineyard owner in Tasmania, with production accounts for nearly 20% of the total production of the island. The Pinots are certainly intriguing especially the one from Tamar ridge up north, with this distinctive yet lovely wild red berry touch.



Wines tasted:

Prosecco NV
Innocent Bystander Prosecco 2017
Innocent Bystander Rose 2017
Innocent Bystander PN 2017
Innocent Bystander Moscato 2017
Brown Brothers Cienna 2017
Patricia PN and Chardonnay Brut 2011
Patricia Chardonnay 2015
Patricia CS 2013
Patricia Shiraz 2013
Brown Brothers Shiraz Mondeuse Cabernet 2013
Patricia Noble Riesling 2014
Devils Corner PN 2017
Tamar Ridge PN 2017
Devils Corner Resolution PN 2017
115 Carbonic 2018
D4V2 9%Whole Bunch 2018
Abel 9% Wholebunch 2018



DAY 5 - ALL SAINTS, Rutherglen by Olivier Zhou

The day continue deep into the centre of Rutherglen, where the groups did a light tasting of unblended, sort of "vintage" Topaque and Muscat that are around 60 years old straight from the barrel in All Saints Estate lead by owner and winemaker Nick.







Then all of us proceeds to the highlight of the day, a masterclass by Suzy Campbell and Nick on 4 tiers of Rutherglen Muscat and Rutherglen Topaque. As one of the really unique styles of Australia wines, it is definitely a treat to taste across All Saints Estate and Campbells over their Topaque and Muscat, and the house style is certainly in play here, Campbells are really going for a bit of freshness in their younger wines, while all saints prefers to incorporate a bit more oxidative flavor in their wines, both brilliant made! And Congratulations to Arneis, the master winemaker who did it exactly right in the blending exercise.





In the evening, at All Saint's "1000 Pound" Wine Bar, we get to try both producer's dry wine. Despite the conventional belief, there are much more to offer than Durif here, lovely refreshing Marsanne, bold Shiraz, It is really an eye opening opportunity.



The Rolling Stones look great for their age

Wines tasted:

ALL SAINTS

Rutherglen Muscat

Classic Muscat

Grand Muscat

Rare Muscat

Rutherglen Topaque

Classic Topaque

Grand Topaque

Rare Topaque

All Saints Estate Marsanne 2016

All Saints Estate Family Cellar Marsanne 2015

All Saints Estate Durif 2016

All Saints Estate Family Cellar Durif 2013

The Doctor Durif 2016

Wahgunyah Shiraz 2015

CAMPBELLS

Rutherglen Muscat

Classic Muscat

Grand Muscat

Rare Muscat

Rutherglen Topaque

Classic Topaque

Grand Topaque

Rare Topaque

Campbells Fiano 2017

Campbells Rutherglen Durif 2016

Campbells Bobbie Burns Shiraz 2016

Campbells Brothers Shiraz 2013

Campbells 'Barkly' Durif 2009





An early morning start in Rutherglen driving up to Tahbilk in Nagambie Lakes, a sub-GI of Goulburn Valley. Tahbilk has a long and fascinating history of winemaking with some of the oldest vines in Victoria dating back to 1860. We're greeted on site by owner-winemaker Alister Purbrick and export manager Matt Herde. The visit starts with a tour around the facilities starting at the traditional open top wooden fermenters and rugged basket press dating back to the mid 1800s which are still used for the red wine production. We're then taken down to the cool barrel cellar which is reminiscent of a classic European cellar with old barrels of various larger sizes. The winery tour finishes off in the white wine production area where the inox tanks, pneumatic presses and barriques are all used for the different range of white wines.



After the tour the tasting takes place in the Tahbilk museum where an impressive age range of Marsanne, Shiraz and Cabernets shows the evolution and ageing potential of the different wines. The reds we knew would age gracefully but the Marsannes came as a great surprise, displaying complex aromatics of bee's wax, honey and smokiness with a vibrant, fresh acidity.



The complete list of wines tasted

2018 Marsanne

2011 Marsanne

2003 Marsanne

2011 '1927 Vines' Marsanne

2003 '1927 Vines' Marsanne

2000 '1927 Vines' Marsanne

1986 Shiraz

2016 Shiraz

1991 Cabernet Sauvignon

2016 Cabernet Sauvignon

1998 Eric Purbrick Stevens Shiraz
2004 Eric Purbrick Stevens Shiraz
2014 Eric Purbrick Stevens Shiraz

1996 Eric Purbrick Stevens Cabernet Sauvignon
2002 Eric Purbrick Stevens Cabernet Sauvignon
2014 Eric Purbrick Stevens Cabernet Sauvignon

1994 '1860 Vines' Shiraz
2004 '1860 Vines' Shiraz
2013 '1860 Vines' Shiraz

After the tasting we're taken down to the wetlands where we're taken for a boat ride down the river with lunch and more wines are served. During the beautiful boat ride Alister talks about the efforts that have been put into make Tahbilk zero carbon footprint as well as the 10 years plus efforts in pushing for the creation of the sub-GI Nagambie Lakes.





DAY 6 - BINDI, Macedon Ranges by Fredrik Lindfors



In the afternoon we continue to Macedon Ranges where the boutique three-man operation Bindi is located and we're being greeted by Michael Dhillon, Wendy Fowler and Ian. Bindi is a 400 acre estate with 19 acres under vine originally planted in 1988 before the first vintage was bottled in 1991. The vineyards are located just below the mountains of Macedon at an altitude of 500 meters above sea level. The altitude and mountainous influences originally made this an ideal spot for base material for sparkling wine.

Chardonnay and Pinot Noir are the varieties planted on the estate and after the mandatory Phylloxera repellent foot bath Michael is keen on guiding us through his vineyards. We grace through the original planted vineyards before going to the younger vineyards planted with high density, and we talk high density and low training which would make even the most hardcore Burgundian vigneron shake his head. Michael talks about their meticulous work that they do in the vineyards to provide life to the soil and bonsai handling of the vines. We continue into the winery and the barrel room where we sample the Chardonnay and Pinots of 2018 straight from barrel.







three tick wine ✓✓✓

Barrel samples (all 2018):
Chardonnay (volcanic soil)
Chardonnay (Quartz)
Pinot Noir Dixon (final blend)
Pinot Noir Original Vineyard
Pinot Noir Block 5
Pinot Noir Kaye
Pinot Noir Darshan

After the barrel samples we continue inside the family's private house where we taste through an array of wines and vintages of Bindi along with a lovely selection of cheese.

1994 Chardonnay (deg Feb 2018)
1993/1994 Chardonnay/Pinot (deg Feb 2018)
2017 Kostas Rind Chardonnay
2010 Composition Chardonnay
2017 Quartz Chardonnay
2009 Quartz Chardonnay
1994 Chardonnay
2017 Dixon Pinot Noir
2017 Original Vineyard Pinot Noir
2017 Block 5 Pinot Noir
2015 Original Vineyard Pinot Noir
2011 Original Vineyard Pinot Noir
2015 Kaye Pinot Noir
2014 Kaye Pinot Noir
2003 Block 5 Pinot Noir
2002 Block 5 Pinot Noir



DAY 7 - BEST'S, Great Western, Grampians by Matty Leslie

*Aboard our bus,
Travel east to west.
Along the way,
We arrive at Best's.
Strangers together,
On a vinous trip.
Becoming friends,
Joined now at the hip.*

The sun is shining down on us today. The pale blue sky is vibrant. Our bodies have recovered...mostly, after traversing most of northern Victoria over the previous 24-hours. Our itinerary is normally packed-to-the-brim with action, but this day is slightly different; we would spend a significant portion of our day driving to Adelaide, making but a solitary stop, Best's Great Western.



Bobby's got 99 problems, but sparkling shiraz and an egg n bacon roll ain't one

Today marks the official middle point of our journey on the James Busby Tour, 2018 edition. Our merry group of vinous vagabonds forges westward; united on a two-state adventure, glimpsing the confluence of tradition and innovation within a microcosm of Australian wine. This junction is perhaps nowhere better captured than at Best's. Located in the heart of the Grampians, a large but relatively unknown region in Western Victoria, along the "Golden Belt of Shiraz".* A region with a 170-year history, based mainly around settlements for gold mining; get it...Golden Shiraz Belt.

As my well-travelled compatriots and I arrive, we are greeted by generous welcomes and fried-egg sammies cooked on the barbie by Ben Thompson. Our glasses are brimmed with 2015 sparkling Shiraz, a perfect compliment to our nosh. And a testament to why this wine is not just for the holidays.



With our bellies full, bodies fully caffeinated, and boots soaked in bleach, we grab some fresh glasses and head to the famous Nursery Block, an 1868 vineyard block planted right outside the cellar door. Our guides, Graeme Hogan and Hamish Thompson, paint vivid realities of working with vines in which pre-date the Commonwealth by nearly a half-century. The eponymous, Henry Best, first purchased the property in 1865 and began planting in 1866. With rows of grapes interspersed with reds and whites derived from all manner of different varietals, totalling more than 40, tending to this land is fraught with challenges. The pay-off; having some of the oldest vines in the world and creating wonderfully complex and thought-provoking wines.





With receptacles topped with 2018 Riesling from a single 2,500L foudre, our conglomerate moves from the 1970's Riesling block behind the cellars. Whilst Riesling remains a polarising grape to consumers and darling to industry palates, this particular iteration is like lightning in a bottle; lively and floral. Now, the sun has dipped behind the clouds and winds kick up a notch. Onwards into the oldest Pinot Noir and Pinot Meunier vines on the planet at 140 years old. A juicy red wine with a brightness and lift that makes you want more in the glass.

By now, the weather is quite chilly, and thus we head indoors to visit the cellars. Fans of modest architecture will appreciate the "redgum" build of the winery; post and lentil stylism using only mudbrick and held in place by weight. In fact one portion of the ceiling is sagging due to a veggie patch being planted above and the soil weight requiring concrete reinforcements. In all, the cellars only took 3-years to build, but have been added to and modified over the years. Within this cavernous space, Hamish pulls out the 2016 Best's Bin 0 Shiraz for us to taste. The Icon range wine is often a blend of Bard's Block, Sparky's block and White Gravels Hill, but in 2016, a large portion came from the Concongella vineyard. The caves smell distinctly of wet granite, yet theres none nearby. The unique smell, which is derived from the iron-rich clay, shares nearly the same note. The next thing we know, a bottle of 1976 "Hermitage/Malbeck" has appeared. Our hosts inform us that Malbeck was, in fact, Dolcetto. A discussion forms around the state of this bottle and thus a second was opened for comparison. Definitely not an everyday occurrence.



Our tour meanders back down the long drive and across the road to Ben's house, where we are greeted with 2017 Pinot Noir Rosé and a jacket to warm up. A lovely spread of cheese and crackers is the perfect accompaniment to our stunning vista of the gentle rolling slopes and distant, historic vineyards. Before lunch, we set about to compare the Concongella Nursery Block White and Red Blends. Both are unique multi-varietal blends with unique and thought-provoking character.



As lunch commences and our conversations drift between food, wine, life and fatigue, Vivian Thompson, the patriarch of the family and winery, makes an appearance to make sure we are doing well. Nicole shares an unbelievable fact that Viv has worked 58 vintages. It's absolutely unfathomable to ponder the knowledge he holds and the experiences he has lived. As we introduce ourselves, he shares stories of the times he visited our home city, recalling with clarity these life-shaping moments. He regales us with detailed vintage synopsis from the past half century as if we were living and breathing it presently. We continue to taste and re-taste all the wines from the day. Before saying our final goodbyes, A large box is unveiled that has been surreptitiously sitting quietly in the corner of the dining room. As Ben, Hamish and Graeme begin to hand out individually named Best's boxes, inside which are birth-year wines for each member of the group. To stunned silence turned to joyous laughter and glee, we all take turns admiring our new bottle and seeing what each other has been gifted.

Of course, receiving such a magnificent gift is not the purpose of our excursion, nor something that should be expected, but to me, it felt like a wonderfully genuine, heartfelt moment and one that is so representative of the warmth, generosity and thoughtfulness of the Thompson family and the whole Best's Great Western Winery.

Wines Tasted:

2015 Sparkling Shiraz

2018 Riesling Foudre

2017 Old Vine Pinot Meunier

2016 Bin 0 Shiraz

1976 Shiraz/Malbeck

1976 Shiraz/Malbeck

2017 Pinot Noir Rosé Saignée

2017 Nursery Block White Blend

2017 Nursery Block Red Blend

2017 Cabernet Sauvignon

2017 Bin 1 Shiraz

* Quote by Tim Wildman, MW



Silo Art with Wombat



DAY 8 - SKILOGALEE, Clare Valley by Shera Cui

"Crazing Date, but fantastic"

Cycling the Riesling Trail

A two-hour ride on Riesling cycling trail. Guided by the leader Warrick, we rode past the vineyards where Riesling was planted. From geography, soil, viticulture and vinification, he told us about how Clare Valley Riesling was different from other regions. Quite tired for me, but really funny and excited experience.



Skillogalee is a boutique family-owned and operated winery located in the heart of the picturesque Clare Valley in South Australia.

The vineyards were planted in the early 1970s on what was then, at almost 500 metres above sea level, one of the highest vineyards in South Australia. The rows are planted on the contour in shallow stony soils mainly on steep eastern facing slopes.

The vines are hand-pruned and the fruit is mainly hand-picked. Yields are extremely low but the vineyard produces intense flavours and aromas and deep, richly-coloured reds. The surrounding of the restaurant is super nice view. Really enjoy the lunch. Dave and Diana are nice couple. Feeling great drink a sparkling wine after the cycling.

Wine List on lunch by Skillogalee

Sparkling Riesling NV

Riesling 2018

Riesling 2011

Trevarrick Riesling 2015

Shiraz 2015

The Cabernets 2014

Liqueur Muscat



DAY 8 - CLARE VALLEY RIESLING MASTERCLASS at PIKES, Clare Valley by Shera Cui

Riesling Masterclass with Pikes Wines, Kilikanoon, Taylors, Jim Barry

The wineries' representatives show the characteristics of Clare Valley's wines from geographical location, soil, viticulture, vinification, tasting notes and market analysis, as well as differences from other regions. Very good master class. It's quite informative.



Wine List

	Jim Barry	Kilikanoon	Pikes	Taylor's
Fight 1	The Florita 2017 Riesling	Mort's Block Riesling 2017	The Merle Riesling 2018	Riesling 2018
Fight 2	The Florita 2005 Riesling	Mort's Reserve Riesling 2011	The Merle Riesling 2013	St Andrews Riesling 2012
Fight 3	The Armagh Shiraz 2006	Kelly 1932 Grenacha 2012	The E.W.P Shiraz 2015	St Andrews CS 2015



A rare sighting of James Suckling nibbling the young riesling vines

DAY 8 - ADELINA, Clare Valley by Shera Cui

Adelina is a small vineyard and winery in the Springfarm sub-region of Clare, set amongst one of the most historically relevant winery and vineyards in Australia. Really nice Riesling and Arneis. Colin is humorous and Jen is nice people, share a lot of information to me, and the blind tasting is funny and interesting.





Wine List

Riesling 2018/2016/

Grosset polish hill Riesling 2016

Polish hill Riesling 2018/2010

Arneis 2018

Field blend 2017

Dolcetto 2017

Granache 2017

Shiraz 2017/2016

Wendouree Shiraz/Shiraz&Malbec 2016/2013

Shiraz&Malbec 2016/2013

Nebbiolo 2016

1980 Port

Really appreciate the wine and the food which they hosting us. Cheers!





DAY 9 - YALUMBA, Barossa Valley by Jeffrey Bencus

At 7:10 we start drive to Yalumba for eight stops on the day. (sorry Jeffrey! - Ed)

Yalumba has property in 3 separate regions: Jansz in Tasmania, Nautilus in New Zealand, and Yalumba in South Australia. Robert Hill Smith owns Yalumba though we did not get a chance meet him. He bought out his entire family which nearly bankrupt him. Loyal employees agree to stay on with no pay raises for five years in hopes of later rewards.

Jane Ferrari and Kirsty meet us in town for coffee and a sugar fix of enormous pastries, though the coffee was late and had to meet us at the nursery later. On the ride over, Jane gave an amazing rundown of the history of the country and Aboriginal Heritage. The People, as they refer to themselves, are divided by areas in which individual languages are spoken. They have a 40,000 year history of spoken language.

Yalumba Nursery Visit

Run by Nick Dry. Samuel Smith started growing fruit and vines at Yalumba in the 1850s. Nematodes and salty water caused the need to graft vines (no phylloxera in South Australia). Today's nursery was the size of a one care garage in the 1980s. Chardonnay was basically new in Australia in the 1970s. Late 1990s Wine industry expanding. New nursery started in 2001. In the middle of new expansion.

Here we see in detail how vines are grafted every step along the way. Grafting season lasts 12 weeks. For our group, which represents a couple of a hundred years in the wine industry only one person had previously seen this entire operation.



Yalumba Winery and Cooperage

Here Shaun Gibson demonstrates the step by step process of barrel making from the selection of staves, to the bending of staves and addition of hoops, and finally to the toasting process using old barrels as charcoal.





Yalumba Tasting Inside the huge repurposed old concrete tanks with Sam Wigan: Winemaker and Adam O'Neill: Export Manager

2017 Yalumba The Virgilius Viognier Planted 1980 likely first commercial planting of Viognier.

2007 Yalumba The Virgilius Viognier

2017 Yalumba Eden Valley Viognier

2017 Yalumba Distinguished Sites Grenache Rosé

2017 Yalumba Distinguished Sites Samuel's Garden Old Bush Vine Grenache

2016 Yalumba Distinguished Sites Vine Vale Grenache 4.8/4.9 g/l TA

2016 Yalumba Distinguished Sites Carriage Block Grenache

2015 Yalumba Hand Picked The Tri-Centenary Grenache

2013 Yalumba Hand Picked The Tri-Centenary Grenache

2005 Yalumba Hand Picked The Tri-Centenary Grenache Ex Museum

2005 Yalumba Single Site Hefley Habermann Grenache Ex Museum

2018 Pewsey Vale Riesling Eden Valley

2008 Pewsey Vale Riesling Eden Valley The Contours

2015 Yalumba The Signature. Cabernet Shiraz

2014 Yalumba The Menzies 100% Coonawarra Cab Sauv

2015 Yalumba The Octavius Old Vine Shiraz



Guerrilla Roadside Tasting with Dave and Koen from Yeti and the Kokonut. All the wines are hip, delicious, and clean versions of natural wine. Five minutes to taste the wines out of the back of a truck.

2018 Yeti & The Kokonut B'rosé, South Australia

2018 Yeti & The Kokonut Fruit Basket Block Mt Eden, 13 different Varieties

2018 Yeti & The Kokonut MT Savignin, McLaren Vale

2017 Yeti & The Kokonut Sands Grenache, South Australia

2018 Bink Zinfandel, bottle had no label. Not sure of appellation.



DAY 9 - SEPPELTSFIELD, Barossa Valley by Jeffrey Bencus

Chad Elson meets welcomes us to the winery. Dry wine tasting with Chad and Fiona Donald at inside what is the 3rd most visited winery in the Barossa. Started by the Seppelt Family in 1851. Original gravity cellar built in 1888 and took six years to build. The Seppelt family lost control and the winery is corporate for 25 years, eventually sold to Fosters. 2007 Fosters sold to Warren Randall.

2017 Seppeltsfield Barossa Riesling (100%Eden Valley)

2108 Seppeltsfield Barossa Grenache 60 year old bush vines.

2108 Seppeltsfield Barossa Touriga Planted for fortified wines. 1st vintage of straight Touriga table wine.

2106 Seppeltsfield Barossa Shiraz



Barrel reconditioning with Andrew Young Second cooperage of the day but here the focus is reconditioning old barrels.



Matty is very pleased with his extendable right arm

Birth year tasting with David Lynch

Para grand tawny upon arrival at barrel room. Average age of 10 years most important product at winery. Modified solera. 78 percent brandy spirit to fortify.

We all pose for pictures next to our birth year casks of aging Paraport. Years tasted are Paraport 1969, 1977, 1981 (three group members), 1982, 1983, 1986, 1988, 1990 (two group members.)

Paraport 1878 1st vintage released in 1978 for the 1st time.

Standard production is 1 500 ml barrel for each vintage since 1878. This is likely the only unbroken chain of consecutive vintages in barrel of the same wine going back this far.

We finish with a taste of the current release of Paraport.

1918 Paraport from the end of WWI - Grenache Shiraz Mataro.

Oliver lost his wallet at Seppeltsfield (or elsewhere)







Tom Shobbrook Wines for a quick lunch. Hugs from Tom as we get off the bus. This is Tom's first inclusion on the Busby trip and we taste his natural wines in what will be the new winery space. Lunch is made by Tom's friend from Laos: lots of sticky rice and the first real heat we've seen on the trip.

2107 Making Space Pet Nat Syrah Seppeltsfield Barossa Valley

2017 Poolside 100% Syrah Cement Pet-Nat Rosé Seppeltsfield Barossa Valley 90 year old vines

2017 Giallo

2017 Rosé

2016 Tommy Ruff

2012 Shobbrook Syrah Seppeltsfield Barossa Valley

Tom loaded us up with Forest Range Orchards & Co. Ciders for the road



DAY 9 - SPINIFEX, Barossa Valley by Jeffrey Bencus

Spinifex is the native grass that covers much of Australia. Pete Schell leads us through his wines in the winery and serves crusty bread and cheese. Many are fascinated with the animal pelts in his freezer.





2018 Riesling Eden Valley Single Vineyard Bottles 6 weeks ago. Not acidified

2018 Riesling Eden Valley Single Vineyard not yet bottled

When asked how these two wines would be different on the label Pete said "I'm open to ideas".

2017 Riesling Eden Valley Single Vineyard Bottled 14 mos ago. Just a bit of

2017 Riesling Eden Valley Single Vineyard Same vineyard as second wine from 2018 vintage. No label on bottle. Single 100 liter oval cask new oak.

2018 Lola Semillon, Clarette, Ugni Blanc from tank

N.V. Solana Barossa (Zone) Some barrels have flor.

2018 Papillon Barossa Valley.

2017 Garçon Grenache Barossa Valley

2017 Syrah Barossa Valley Retails in the high \$20's. 30ish % whole bunch. Tartaric has been adjusted but the wine is not acidic.

2106 Esprit Barossa (Zone) 56% Grenache, 40% Matato, 4% Shiraz

2016 Bête Noir Barossa (Zone)

2016 La Maline Barossa (Zone) Shiraz, Viognier (1%)

2016 Indigene Barossa (Zone) 85% Shiraz. 15% Mataro.

2016 Old Vine Shiraz Moppa Single Vineyard Barossa Valley

Coopers Brewery Original Pale Ale To finish the tasting...and then a couple more wines from barrel.

Muscadelle stopped fermentation from barrel. 5 vintage blend. Will be bottled this year.

Unidentifiable Sticky from an acquired barrel with the thickness of motor oil and maybe 600g/l RS.

Pete estimates 50-70 years of age and huge acid 20g/l or more. It doesn't tear. It coats the glass.



"Many are fascinated with the animal pelts in his freezer."





DAY 9 - LANGMEIL, Barossa Valley by Jeffrey Bencus

Leigh Woodrow, Paul Lindner and James Lindner meet us at the front followed by Matt McCulloch. More great French bread and local cheeses. We tour the property before taking a shoe bath to see Freedom vineyard with a glass from the vines in hand.



2018 Live Wire Riesling Eden Valley

2015 Langmeil Freedom Shiraz. Planted 1848, tasted in the Vineyard

2017 Langmeil 50% Viognier 40% Marsanne 10% Roussanne. Barossa

2017 Langmeil Three Gardens GSM (50%, 25%, 25%) Barossa (Zone)

2017 Langmeil Long Mile Shiraz Barossa (Zone) \$25 Aussie retail.

2016 Della Mina Barbers Barossa (Zone) Sangiovese/Barbera

2016 The Fifth Wave Grenache Barossa (Zone) Grown in red sand.

2016 Blacksmith Cabernet Sauvignon Barossa (Zone)

2016 Jackman Cabernet Sauvignon Barossa (Zone)

2016 Valley Floor Shiraz Barossa (Zone)

2016 Orphan Bank Shiraz Barossa 70 Year old survivor vines. Vines were moved in 2006 one by one. Only wine with any American oak. Oldest from 1858. Youngest from the early 1970s.



Dinner is served one of the original reconditioned buildings on the property. Here we change from our usual spiel about who we are and tell the group how we got into wine and why we love it.

2016 Freedom Shiraz Barossa

2016 Pure Eden Shiraz Barossa 2013 was First vintage.

2008 Orphan Bank Shiraz Barossa

2010 Resurrection Mataro

2010 Valley Floor Shiraz Barossa

2010 The Fifth Wave Grenache.

2017 Wattle Brae Eden Valley Riesling Planted in 1969

Kegel is like bowling with different pins in a different configuration. The hall is 150 years old. There is a single lane with the pin set and ball return manually operated by the Brandon, son of Geoff the host of the Kegel Hall. We all get new nicknames, drink 25 year old tawny with each gutter ball, and eventually all lose to Oliver.





Kegel Hall Wines.

Langmeil 25 Year Old Tawny Liqueur

2018 Langmeil Bella Rouge

Gifts of Flash Drive with info and Refrigerator magnets

DAY 10 - HENSCHKE, Eden Valley by Terry Kandylis

We started with a visit to the Hill of Grace vineyard, followed by a tour and tasting back at the winery and cellar door. Silesian immigrants from Prussia, Kochs, Rothenheith, Henschke Gnaddenberg church was built in 1860s, named after one of the original villages back in Silesia. Back in 1850s was a village named Parrot Hill. Ruins including the church, post office and the vineyard of Hill of Grace.



The family released their wines in 1868 as Hock and Claret. A barn behind the fermented troughs to keep temperatures lower as summers are warm.

1950s things start to change. 3rd generation Paul Alfred, built the concrete fermenters and the underground storing vessels following gravity. Production was mainly focused on fortified wines.

The extension of the winery made by Johann's grandfather Cyrill, which is the winery that they still use by now.

He started making Mt. Edelstone in 1952, Hill of Grace in 1958 with submerged cap fermentation technique, which is still the way to make the wines now. To maintain floral and fruity notes. Then they press off and goes into barrels. High UV light meaning more concentration in the berries, which helps on extraction. Concrete lined tanks with parafin and beeswax.

After the rigorous bleach bath for the sake of Phyloxerra, Prue mentioned that the aphid is more prevalent on the surface towards February and March, just before the vintage.

The Hill of Grace vineyard has vines planted in 1860, called the grandpa's vineyard, which is just under an hectare. They have survived 3 different times of drought. Towards the east is the creek that feeds the vineyard with water. Probably would have had other varieties back in time.

There are 4 hectares of old vines Shiraz, plus Semillon Mataro and Riesling.

Hill of Roses is the vineyard planted in 1989 planted from massale selection from the grandpa's.

Most of rootstocks in OZ, are prone to chlorosis and their roots are spread on the surface rather than on penetrating the soil. 4 tons per hectare is the yield from the grandpa's. Average yield is about 10-20hl/ha. Prue had planted some native grass and hedge on the side to attract wasps.

Prue is mulching the vineyard, having more moisture in the vines, prevents weed growth. Cali week straw. Following some biodynamic principles, organic compost underneath the mulch, laid down at Moon opposite Saturn. 501 is been prepared as well.

2005 started with biodynamic.

She decided to change the trellis of the grandpa's as they were too vigorous, been on a deep soil. She changed to VSP and started lateral shoot thinning. They prefer east to west orientation for the vines, as the church block which is North to South, has more burning issues.

1958 was the maiden vintage of Hill of Grace, 6 years after the success of Mount Edelstone, which was released in 1952. She planted the Nebbiolo on a rocky soil in Eden Valley vineyard. Julius Henschke was a sculptor & artist.



2017 Julius Riesling

Coming from the central Eden Valley at around 500m altitude. Leaf cover is the crucial technique to prevent advanced notes and TDN precursors.

Limey and citrusy, with floral elements, some sulfuric hints on the nose. Not as austere as Clare valley Riesling, slightly rounder and less pungent. Quite dry on palate, notes of grapefruit, green apple and lime.

From 96 moved to screw cap.

2015 Louis Semillon

Planted in 1952 within the Hill of Grace vineyard, is an Eden Valley Semillon that has some notes of lime cordial and greengage, unfolding some delicate notes of vanilla and oak that is very well integrated and supportive. Palate shows the elegant oily texture of the grape, with some nectarine and white peach notes, white flowers, lemon. Moderate body, refreshing acidity, charming and food friendly.

2016 Croft Chardonnay

Vineyards are approaching 30yrs old, which are found in Lenswood valley of Adelaide hills.

Very appealing nose, delicate yellow & white plums and apple notes, light peach and underripe pineapple character, with a touch of creamyness and buttery texture, which adds more weight. Moderately bodied and with fresh acidity that make me it finish quite citrusy, with some beurre noisette and hazelnut complexity. Beautifully balanced.

2016 Giles Pinot Noir

15-20% whole bunch been used.

Soft and juicy, with cherry and strawberry notes, easy drinking

2014 Keyneton Euphonium

Ex Dry Red made firstly in 1972.

57% Shiraz, 36% Cab, 12% Merlot, 5% Franc

53% Eden fruit and remaining Barossa

Ripe blackberries and blueberry notes, eucalyptus hints and spiced cherries. Minty and some delicate leafy notes with more blackcurrant and crunchy red fruit on palate, with red plums and cherry. Silky tannins, delicate and medium bodied.

2013 Cyril Henschke

88% Cabernet, 7% Franc, 5% Merlot

Purely from Eden Valley, with 42% new oak.

Nose shows cassis and blackberry fruit, not very expressive to start with, still a bit closed. Some mulberry and damson fruit notes. Palate has notes of ripe red cherries, blackcurrant, plums and floral qualities. A touch of grip and spiciness, still on the medium bodied side, a touch more structure than Euphonium and longer length. Shows the elegance of Eden, rather than power and concentration.

2013 Mt. Edelstone

101 yr old Shiraz vineyard. 40 acres

Rich and concentrated nose, stewed black fruit and blueberry yoghurt, intense violet hints. Some chocolate and vanilla notes, hints of American oak that adds sweetness. Tobacco and cedarwood in the back ground.



Palate has a wonderful cherry fruit, sage and rosemary, blueberry and violets. Tannins are ripe and succulent, touch of grip which gives length and with good acid backbone.

2013 Hill of Grace

Wasn't released in 1966, 2000, 2011

Deeper and less expressive on the nose than Mt. Edelstone. There is more spice on the nose with dark fruit and Xmas pudding notes. Palate has more violet hints and sweeter fruit notes, definitely warmer and bigger in style. Shows the warmth of the site, which needs more time to unfold and express its character.

2008 Hill of Grace

Dried fruit notes, olives and olive tapenade, shows some secondary notes. There is a touch of eucalyptus and mint character, with dried raspberry and chocolate chip. Palate shows a herbal tea character, damson and plummy notes, with round tannins, expresses the warmth of the vintage. Generous and long.



DAY 10 - TEUSNER and HUTTON VALE, Barossa and Eden Valleys by Terry Kandylis

We were met by a pony and trap and vintage tractor that took us on a spectacular tour of the Hutton Vale property and to our first tasting location. We then went back to the beautiful farm buildings for the rest of the tasing and lunch.













Jan and John Angus, descendants from George Fife Angus.
2000 acres of land, with 70 acres of vineyards. Having sheep for wool and meat.
20 acres for Riesling, not irrigated. Shiraz, Grenache and Cabernet Sauvignon.
Frost is the main concern and threat.

Kym Teusner is the winemaker who has wines under his own label.
132 dozen grew up to couple of thousands.

2017 Riesling Eden Valley

Dry grown grapes, which he believed add more tannins and as he is using hyper oxidation, this builds up more texture.

Textured style of Riesling, with

His grandfather planted the Mt. Edelstone vineyard and sold it to the Henschke

2017 Teusner, the Dog Strangler

100% Mataro, open top fermentation, manual pump overs. Around 30 dollars

There is a floral and blue fruit intensity here, with a much more herbal character on palate, almost Provencal herb nuances and fresh acidity that hides the elevated alcohol. Very well balanced. Juicy and easy to drink.

2012 Hutton Valley, Grenache & Mataro

Picked up as one vineyard and co-fermented.

Vibrant ruby colour with a dried fruit, pot pourri character and hints of spiced cherries. Palate has a touch of grippy tannins that adds more backbone, but I would like to see how it could be with long skin maceration.



2015 Big Jim Shiraz

Is coming from Stonewell, very close to Peter Lehmann's famous site. Yalumba was buying most of the fruit and he just got a corner.

The wine displays blue fruit notes, eucalyptus character, liquorice and chocolate. Very classic on the nose.

Palate shows more sage and herbal nuances, with grainy tannins, very well integrated oak (40% new) and fine acidity. A bit drying towards the finish, shows the touch of the warmer year.

2014 Cabernet

Raspberry liqueur, blackcurrant and blackberry hints with a touch of mint chocolate. Palate has plummy notes, crunchier blackcurrant fruit and chalky tannins that add length and breadth of flavours. Quite different approach from the ones we tried around, focusing more on fruit, less extraction and concentration and usage of new oak.

2016 Utopos

100% Cabernet from the area between Greenock and Marananga. Bought in 2014 but firstly released in 2016.

50% new oak.

Has more viscosity and breadth than the previous Cab, but less expressive and with deeper character. On palate is persistent and round, smooth tannins. A Barossa Utopia, hence the name.

2005 Hutton Valley

There is an obvious secondary character here, with some dried fruit notes and over time more smokey and savoury hints.





Selfie madness at Mt Edelstone

DAY 10 - CIRILLO ESTATE WINES, Barossa Valley by Terry Kandylis



We started with a walk in the old Grenache vineyard then back to the winery for the tasting and pizza dinner.

Marco Cirillo is the custodian of the oldest continuously Grenache vineyard in the world.







10 acres, 5500 vines, Bush vines Grenache based on pure Sandy soils planted in 1848.

The top soil is 2 meters.

Original inland lake, sand was washed down from the eastern side.

His parents bought the vineyard in 1969.

The vines were lying on the ground and his father decided to lift them up, by doing a basket pruning to support their own weight.

Biodynamic cultivation works well here due to dry conditions. Marco doesn't use too much copper and this extends the lifespan of his vines.

Vinification comprises up to 15% whole bunch. Pump over regime is 20 min twice a day.

Low temperature fermentation that doesn't exceed 15°C that can go up to 20 days.



2013 Semillon 1850

Nose is a bit taught and limey, almost resembling a bit of Hunter with lime cordial character. Palate shows roundness and texture, slightly oily and saline.

2016 Barossa 1850 Rosato

100% Grenache, 5 days on skins in low temperature. Rich salmon colour, almost like a light red. Nose is full of cherry blossom, strawberry and roses. Palate is dry, with touch of tannins, has medium body and food friendly approach.

2017 Vincent Grenache

Named after his father from a 1910 & 1915 Grenache plot. Pure, clean, perfumed and appealing. Crunchy red fruit notes, floral, with a touch of spice on palate. Very silky and with a sweet core of fruit that is very appealing.

2013 Grenache 1850

Bottled in July 2018, after 2 years in barrel, then sits in a stainless steel tank before bottling. Second bottle is brighter than the first. Shows a bit deeper character and more grip from tannins than the Vincent, which looks more harmonious for the moment. Has grip, tension, but with an underlying quality that has long way to go.

2004 Grenache

Garnet colour and with some brown highlights. Shows evolution and more dried fruit and slightly cooked notes, earthy and with a warm touch of alcohol on the finish, at 16.3% Abv.

2009 Grenache

Bright colour, nose and palate are defined by charming red fruit, roses and floral qualities, with a sweet core of fruit in the middle palate.

Already the style has changed with more delicacy and lighter alcohol, which is at 14.2.

2016 Mataro

Quite perfumed nose and with a charming blue fruit intermixed with some herbal and animal character.

Palate is juicy, touch of grip, very lifted. Just delicious

2017 Shiraz

Blue fruit, violets, eucalyptus touch. Palate shows more spice and with great acidity.

So juicy and crunchy, shows the grip and nature of Eden fruit.





DAY 11 - SQUID FISHING, McLaren Vale by Bobby Conroy

"That's quite a swell.."



Squid Fishing started at 5:30. i woke up at 5:19. 😊 we left at 5:42. Sorry Fred, we waited as long as we could....

Hosts: Joch - Battle of Bosworth (owner), Michael - Yangarra (vineyard manager), Craig - Yangarra (vineyard operator)

"That's quite a swell.." - Michael

Holy shit! 1 1/2 hours. 1 squid. 2 rogue waves. A spent motor. And a dislocated toe (Jeffrey) great morning!

Brekky at home grain bakery. Lots of pastries coffees and meat pies. 8:23 am.







DAY 11 - d'ARENBERG, McLaren Vale by Bobby Conroy

Back at the hotel for a 5 minute shower. On the bus at 8:45.! and on our way to D'Arry. 🙌

McLaren Vale, is the place for Grenache in Australia. "64 Gls in the country, this is the only one where you can drink it on the beach" - Tim Wildman

D'arenberg: Darry, Chester Osborne , Swenson, Claire, Emma, Phil to greet us.







The Cube. Unbelievable. 1500 ppl per day on the weekends.
 Bought in 1912. grandfather built winery in 27.. 1959 starts the red stripe label
 The cube: the sound generated by the wind. Opened 2017. Walk in like your drunk (maybe you are) and the optical illusion will really fuck with you.
 Chester "you won't need any drugs here, the cube will provide that feeling."
 Org/bio. Largest in Oz.
 Works first fully automated natural winemaker
 Everything basket pressed processing 1000 tones at a time. 240 fermenters.
 4 generations of Osborne.
 Australia first families of wine 12 families.
 The Cube is fully batshit, as is Chester. 250,000 cs.

10:30 start

Fully crazy tour of the Cube. Now time to taste. 10:30: all 2012 all Shiraz. Major components of the dead arm. 1993 first label Shiraz cab as a barrel selection. 94 first all Shiraz with piceous

Iodestar and amaranthine. Pixies represent something crazy only Chester knows. All foot trodden. 200 ppl working. Stainless fermented

Flight 1:

- The fruit bat Shiraz 🦇 inland, 34-66 million yr old limestone, rare limestone, 20 yr old vines, geology with sand
- The Little Venice, right next door. Red brown earth. 25 yr old vines. More tannic
- The Sardanapalian (of high worth and extremely sensual) steep south facing. Sand on clay and sand on sandstone. Same clone and age as before.
- The Swinging Malaysian 50 yr old vines. At the base of the Cube. Sand on sandstone.

Flight 2:

- the piceous Iodestar sandstone and grey loam. 25 yr old vines.(black reference point)
- the vociferate dipsomaniac same vine age. Limestone and red brown earth. Brightest wine so far. (Vigorous Alcoholic)
- shipster's rapture steep south facing. Limestone same vine age. 50 yr old vine. Shipster planted and rapture over fruit quality.
- J.R.O. Afflatus sandstone and 100 yr old vines. Joseph Roe Osborne planted the vnyd. Chester Great Grandpa, afflatus = inspiration.

All 21 mo in barrels only old French barriques

Flight 3:

- The Eight Iron next door the shipster rapture. Flat. Same age same geology but not south facing. Shape of the club is the shape of the vineyard.
- Tyche's Mustard: 4km from sea, not so cold night not so hot days. 25 yr old vines. Goddess of fortune, mustard weeds in vineyard and used like mustard in the blend. Same geology as eight iron.
- The Sisyphean Euphoria most inland vineyard of all. Sandstone. 25 yr vines. Endless euphoria. Ken rolling boulder up hill naked
- The Solipstic Snollygoster 130 yr old vine. Alluvial. More inland. Snollygoster = arrogant (oldest vineyard). Solipstic = 1 or sole, arrogance on arrogance.

Flight 4:

- The Blind Tiger, blewitt springs, deep sand on clay. 1926 planting. Planted during prohibition blind tiger was a chain of speak easys. Best wine so far.
- The Other Side (the other side of the winery) 100 yrs old. Limestone and grey loam.
- The Amaranthine just south of winery between singing Malaysian and jro. Sandstone and limestone. East, north south facing. 50 yr old.
- The Dead Arm 2016 current release.

McLaren vale nearly continental during summer. Fully breezes regulate temps flowing down from Adelaide Hills. Evening winds are 🍷. 74 different wines



The lunch wines

Almond stuffed, crumbed and fried green wildlings olives with lime aioli.

-Pollyanna Polly NV used to be called Dadd. Chard, Pinot noir and meunier. Named for Darry's wife. She passed away 15 yrs ago aadelaide hills

BAKED BARRAMUNDI FILLET WITH FRIED POTATO THREAD, FRESH PEAS, Pea Tendrils, Cresses and herbed pea veloute

-2017 The Dry Dam Riesling, "a damn dry riesling" - Chester 50 60 yr vines. Sandstone.

-2017 The Lucky Lizard Chardonnay Adelaide Hills. Barrel fermented with solids, new, 1, 2, 3 yr no toast. Escaping lizard from the harvester

BEEF FILLET AND OX TONGUE WITH CAPSICUM, CHIMICHURRI SALSA, Fried BRUSSELLS SPROUTS AND LEMON, PARMESAN POLENTA CHIPS

-The Blewitt Sands Single District Grenache 2012 3 vineyards, deep sand on clay. 15% stainless steel. No new oak all French.

-The Beautiful View Single District Grenache 2012. 108 years old.

- The Old Bloke & Three Young Blondes Shiraz, Roussanne, Viognier, Marsanne 2011
- The Athazagoraphobic Cat Sagrantino Cinsault 2013 amazing label.

COFFEE & PETIT FOURS

- The Noble Wrinkled Riesling 2016



DAY 11 - WIRRA WIRRA, McLaren Vale by Bobby Conroy

Paul Winemaker, Sam GM, greet us. Andrew Kay managing director joins us later.
Winery rebuilt from 1890s in 1970s. Two eccentric owners in 130 yrs.
Woodhenge cup as you enter. Greg Trott quote talk about it. Robert Strangways Wigley
Oliver rings the bell!!! 🛎 3/4 tonnes

25 2 tonne open fermenters hand plunged, 5 ppl are in cellar, Topping every few weeks.
Estate plus 39 families, Shiraz accounts for over half of what's planted.
Whites come from Adelaide Hills. 22ha on estate. Every grower/family holding is Vinicius
separate. Final blending just before bottling. Predominantly French oak. Just a tiny bit of
American

1972 church block first vintage. We will blend the 2017. Best known wine.
1890 winery.
Blending the 17 church block!!
name derives from Church across the vineyard
-16 church block tasted for reference





Seated tasting in Trotts cellar door

Flight 1

- 2017 original blend Grenache Shiraz 1981 Brian Krozer consulted and advised cab should lead. Used to be church block. 73%grenache old French oak. 27%shiraz
 - 2017 The absconder Grenache 100 yr old bush vines. Hand harvested. Destemmed and crushed. 5% whole bunch. Puncheons old French oak. Blay Grove Vnyd.
 - 2016 Dead ringer cab sauv Angelus bell in Australia. 100% cab. 1/3 new oak. 3 - 6 blocks. Only these barrels. Vnyd/barrel selection. 1989? First vintage.
 - 2012 Dead ringer cab sauv 40% approximately new oak. Same block selection.
- 140,000 cs

Flight 2:

- 2017 Catapult Shiraz cooler most elevated Vnyds. 3 vnyds in blend, No new oak. 150 -300 meters
- 2016 Woodhenge Shiraz warmer blocks. Closer to sea low elevation. 50/50 French am. Oak 40% new. 18 mo in barrel.
- 2016 RSW Shiraz vineyards up to 85 yrs old. Up to 6 blocks. Two near winery. Two near blewitt springs.
- 2016 Chook Block Shiraz across the street from winery. Chook = Chicken 🐔 1 fermenter annually. Vintages made 98, 02, 06, 10, 14, 16. Less than 100 cs.

Vale vs Barossa. Paul, lower ph and more acid generally than Barossa.







DAY 11 - NOON, McLaren Vale by Bobby Conroy



Only opened 3 times a year at the cellar door where they sell all their wines.

14 acres estate - 10 acres Grenache, 1934 winery block, BJs block 1943 4 acres. Garcia and Shiraz to make eclipse

7 acres Langhorne Creek to the south west by Murray river. Maritime environment. Cool and dry, Shiraz cab

Started in the 70s by his dad. DTC only domestically. export 15-20% 2-3000 doz. 1996 Drew takes over. David was father. Passed last year. Roseworthy to study. Place was actually sold by parents but deal fell through. lucky Drew. Grenache is about 5.5-6% plantings in the Vale. Sandy loam, clay and no irrigation. Family moved to property in 1967. Organic and biodynamic management. Oriented north south in winery block and north south in bjs block. He is the neighbor who is the owner. Was Drew's high school chemistry teacher. Never had kids, never married. Sort of adopted by The Noons. 12 Bells selected in vineyards from all grapes. Only sold domestically.

2012 changed to screw cap. More oxidative winemaking as a result. Bethany district. Open top fermented and hand plunged. 2012 is when the style changed.

-Grenache rose 2018 "high noon" named for movie.

-Cabernet reserve 2016 Langhorne Creek planted 1972. 1/3 new hogsheads all french. 3.7ph. Fresh and light color with very high abv.



- 2017 shiraz reserve langhorn creek. 50% whole bunch 1/3 new hogsheads all french.
- 2017 eclipse 90% Grenache and Shiraz 6% 4% graciano. 50% whole cluster.



-04 reserve cab. This would have had added acid. They try not to now.

-04 reserve Shiraz. Cooler vintage. They are gentler now. No whole cluster. Added acid, rougher winemaking. Both under cork.

-1998 eclipse. Higher acid. Cooler, dryer, lighter. 65% Grenache. 35% shiraz from Langhorne Creek. Became all estate in 2011.

Very gentle people. A different type of Australian than anyone we've met on this trip.



DAY 11 - ARTISANS OF McLAREN VALE at Samuels Gorge, McLaren Vale by Bobby Conroy



-Bondar: Andre and Selina husband and wife. Sandy soils Blewitt Springs. Buy in for whites. Rayner home vineyard. Polish 1st generation. 4000 cs.

18 Fiano, Lacey Vnyd. Tastes like fiano! Grafted onto 25 yr old chard about 6 yrs ago. South facing clay on limestone no additions. 20% on skins.

17 Junto "together" blend, 91% Grenache 5% shiraz 4% Mataro. So smashable! Seperate fermented. Whole bunch approx 100% on 20% of the wine. 1/2 stainless and old oak.

Violet Hour 17 Shiraz McLaren. 10% whole bunch. Rayner Vnyd. First pick was gorgeous in 2013 first year made.

-Brash Higgins: Brad Hickey ex nyc somm. From chi town. Nicole. 17 acres. 3-4 km Riesling Semillon 2017 saddlebags hill Vnyd field blend style, co ferment. On the lees 6 mo 2 days in skins older barrels

17 chenin willamba hill Vnyd steep sandy end of Jan pick couple days in skins

17 cab franc sommerville Vnyd.

17 Grenache Mataro co ferment McLaren Vale hard if blewitt spring from Yangarra. All Mataro whole cluster. Grenache on top whole berry. Pressed into puncheon.

16 Nero d'avola amphora project. Fully awesome 🤘👏.



-Inkwell: Dudley Brown worked in silicone valley, Dr Irina Santiago Brown created SAW (Sustainable Australia Winegrowing). All estate, no additives no sulphur. Always estate. 17 wines. 6 grapes. 30 acres. Dubstyle sometimes estate. 3-4K cs

-dub style tangerine viognier 17

Dub style 15no 3 Grenache whole bunch dry farmed since 26. Hogsheads old oak 🙌

17 primitivo infidels. Dillon album. Expats. Super fun.

16 I&I shiraz. Ask a Rastafarian a question. Joke on the expression. Dillon song.

-Ministry of Clouds: Bernice Ong and Julian Forward. Hospitality background. 11 ha, grenache, Iberian grapes and chard no fantasy names

17 Tassie chard 1/2 Derwin valley 1/2 Cole valley. Hand picked whole bunch pressed. Free run. Then solids. Wild ferment. Some stirring in first 3 weeks. Old French barriques and hogs head (10 yrs)

17 Grenache 2 plots 80&96 yrs old whole berry, sometimes cluster if you see the need. Ok

17 75 Tempranillo 25 Grenache, Vale. Dry tannic. The foothills and Grenache Blewitt springs.

17 shiraz the chase vineyard. Estate vineyard.

15 Grenache Mataro cinsault syrah. Kintsugi "Japanese pottery with gold" old vine Grenache.

-Samuels Gorge (hosts): Justin McNamee. Riley Harrison (asst winemaker) Sammie Davidson. No boundaries. Likes blemish. Don't be irresponsible. 4000 cs. Very deep.

2017 gamay pinata people

17 Grenache 6 parcels, rich powerful, vale.

17 shiraz McLaren vale

16 gsm mosaic of dreams. vale.

16 Graciano Tempranillo Grenache. No one wants to chew on a builders pencil 🖋️ kaleidoscope horizons. Power!!

17 graciano

-Thistledown: Giles Cook, Fergal Tynan (both MW) all about old Grenache vines. Paddy Gilhooly, Laura his wife (Alliance, in UK) wine dogs.

-2nd tier 14k cs. Wild and wilder.

2017 she's electric old vine single Vnyd Grenache San Rémi vnyd. 💪💪💪 50% whole cluster. Sea view Gl. 1/2 bird burned down the Vnyd in 06. Very outstanding

17 vagabond Grenache old vine. Blewitt springs. Several parcels. Power. Concrete eggs. 50% whole bunch . 🙌 great.

17 Grenache Bernard Smart (iconic vigneron in Australia) Clarendon "Advanced release," The Charming Man 18. Great! 30% whole bunch.

17 sands of time Grenache Blewitt springs old vine Grenache. Egg fermented 50% whole cluster.

DAY 12 - BATTLE OF BOSWORTH, McLaren Vale by Matty Leslie

Today was action packed...no doubt about that. Our early morning wake up call brought us straight to Battle of Bosworth in Willunga to meet Joch, his wife, Louise, and their cellar helper/ expert brekky maker, Ian.





The day began with a delightful 2018 Spring Seed Wine Co. "Sweet Pea", Moscato, made from Muscat Blanc et Petit Grains, from a 4ac block and made in the pétillant style. Ian has cooked us up a righteous breakky of various sammies and Portuguese tarts (+ a GF frittata). Caffeinated and riding a delightful sugar high, we organise ourselves on the back of a John Deere tractor and arrange ourselves on the church pews that Joch and Louise found on Gumtree (Aussie for Craigslist). We cruise through some of the BoB's 125ha's of certified organic vineyards to gain a better understanding of what the challenges and opportunities are for the family.

Our first pit stop finds us standing next to the Dutchman's Block where Touriga Nacional and Graciano were field grafted onto Shiraz and Chardonnay rootstock. We taste a zippy and lightweight Touriga clocking in at 11.8% alcohol. Keeping the Iberian train rolling, we taste The Heretic, a Touriga, Graciano, Shiraz blend.

We "jump" back on the caravan and head over the Chanticleers Block to taste a newly bottled Shiraz 2017 along with a tank sample of the 2018. The oak use went from 70% new hogshead to almost no new oak, between the respective wines. Finally, we sample the 2014 White Boar, Shiraz & Cabernet Sauvignon Blend. This wine was created using a modified on-vine appassimento process whereby the canes are cut away from the permanent wood and left with the grapes intact for two-weeks before harvest. Joch explains that this helps to guard against botrytis during the desiccation and naturally defoliates that vines.

After our trapeze, we board the wagon once more and head back to the house/base camp where we do an informal tasting of the Springs Road wines. This side project began in 2016 with the purchase of 11ha of twenty-year-old vines based 100km or a 3-hour drive south on Kangaroo Island. The labels were created using a map from a time when the French mapped the South Coast 1802. The grapes are harvested and transported to BoB where they are fermented and aged. We taste the 2017 Springs Road Shiraz and a yet-to-be-named top-tier Shiraz (perhaps "Napoleon"). We end on the 2017 Springs Road Cabernet Sauvignon.

Once it's all said and done, Louise and Joch open a few bottles of the Springs Seed wines for us to try in a walk-around fashion. These include:

2018 Spring Seed "Forget Me Not" Sauvignon Blanc

2017 Spring Seed "Astor" Pinot Noir

2016 Spring Seed "Scarlet Runner" Shiraz

2018 Puritan Shiraz

2016 Puritan Shiraz (under the old label)

2016 Battle of Bosworth Shiraz

2014 Battle of Bosworth "Best of Vintage" Shiraz/Petit Verdot



Beach Trip

Gotta say that being on the beach in the late morning sun is a touch more beautiful than being in the cold water before day-break. Many of us made use of the built-in change rooms that were carved from the limestone/sandstone cliffs. Thankfully, no one caught a glimpse of my pale Canadian butt-cheeks. For those of us on the beach early, I don't think we will forget the sight of TK running full-speed down the beach, getting 4 feet into the water and crashing ass-over-head into the chilly water. Good on ya, mate! The rest of us waded trepidatiously into the St. Vincent Gulf, taking advantage of the downtime.

The low-tide at that 11 am gave us ample space to set up a super-serious game of beach cricket (thanks Joch and Louise for the gear!), and the bright South Oz sunshine warmed us to the bone. We sipped on beer and Moscato as each of us took turns having a crack of the cricket bat. Alas, all good things come to an end, and it's time to rock up to the Star of Greece for a Med inspired tasting.







Star Of Greece: Walk Around Tasting of Mediterranean Whites and Chillable Reds.



YANGARRA ESTATE - Penny

2018 Grenache Rosé - direct press. Overwinters on lees. Released one month ago.

2018 "Blanc" - Grenache Blanc (35%), Clairette (30%), Roussanne (20%), Picpoul (10%), Bourboulanc (5%) - First release. 3-years in the making. From Châteauneuf-du-Pape clonal material

I don't think many of us will forget the

2018 "PF" Shiraz - PF for Preservative Free - 50% whole berry. Wild Yeast. Nothing added, nothing is taken away.

PAXTON WINES - Brian

2018 "Now" Shiraz - Preservative Free - All stainless. 0ppm SO₂. Nothing added. Nothing is taken away.

2017 "Thomas Block" Grenache - 80ac vineyard established in 1887 but purchased in 1970 by David Paxton - Vines planted in 2000. 20% whole bunch. Six months in 2-5-year-old French barrique.

2017 Graciano - 5T open top for 17-day ferment. 10% new French barrique for 9-months.

2017 "AAA" SG(M) Shiraz (65%), Grenache (30%) Mataro (5%). Harvested and fermented separately. Aged in used Hungarian and French barriques for 12 months.

KANGARILLA ROAD - Helen

2018 "The Monty" Rosé - Montepulciano (90%), Nero d'Avola (10%) - Crush to direct press. Over winter on lees. All stainless.

2015 "The Veil" Savignin - sous voile for three years. Flor yeast from an AWRI culture.

2018 "Silent Noise" Shiraz (43%), Grenache (40%), Sangiovese (17%) - Charlie's (Helen's son) first word was "tractor". She realised that there's a lot of noise put into the winemaking process and then things sit quietly in the bottle. When the bottle is opened, it's back to the noisy clamor of dinner and drinking.

2016 "Terzetto" Primitivo (45%), Sangiovese (35%), Nebbiolo (20%) - Terzetto means Trio in Italian.

2017 "Alluvial Fans" Shiraz - Part of the Geology Series of wines. Sourced from the Alluvial Fans Formation at the Eastern edge of the McLaren Vale.

BATTLE OF BOSWORTH - Louise

2018 Spring Seed Wine Co. "Morning Bride" Rosé - Chanticleer vineyard Shiraz picked early. Direct press in temperature controlled stainless. Full MLF. Bottled early.

2018 "Puritan" Shiraz - preservative free Shiraz.

2016 Touriga Nacional - 13.5%abv - fuller bodied vs the 2018 tasted in the vineyard.

ALPHA BOX AND DICE - Michael

2018 Pink Matter Rosé - Chardonnay/Riesling/Grenache... Blewitt Springs Chardonnay and McLaren Flats Riesling passed over the skins of Grenache for 6-hours

2016 Golden Mullet Fury - Semillon (70%), Viognier (30%) - 18-months in French barrique, 3 of which aged under flor spontaneously. The name is because winemaker saw a slender figure at a distance on the dancefloor during a music festival and thought it was a pretty girl. Upon closer inspection, it turned out to be a bloke with an awesome blonde mullet. This wine is not what you'd expect: the fury of the golden mullet.

2018 Rebel, Rebel - Montepulciano - "live fast, drink young!" - 20% Whole Cluster, no SO₂, partial carbonic. Meant to be a nouveau style.

2016 Dead Winemakers Society - Dolcetto - Sourced from 2 vineyards Yakka Paddock and Christmas Hill. 16-months in used oak. An homage to the deceased winemakers of Piemonte.

GEMTREE - Melissa and Kate

2018 Moonstone - Savignin - made to be Riesling-like. Used oak for texture.

2018 Luna de Fresa Rosé - Tempranillo - Estate grown Tempranillo. Direct press with a cool ferment.

2018 Luna Temprana - Tempranillo - Estate grown Tempranillo. Preservative-free. Cool ferment. Stainless Steel.

d'ARENBERG - Chester

2017 Money Spider - Roussanne - No skin contact. No oak. Grown on a combination of sandstone and sandy soils.

2016 Bonsai Vine - Grenache (45%), Syrah (45%), Mourvèdre (7%), Viognier (3%) - fermented separately and blended. A mixture of French and American oak. 100-year-old Mourvèdre vineyard. Bonsai because the vines are all bush-trained



DAY 12 - GEMTREE, McLaren Vale by Matty Leslie

We board the bus and head over to Gemtree to meet Melissa and Mike Brown (the hardest handshake in the Vale) to talk about their eco-trail wetlands preserve and about biodynamics.

Gemtree is 125ha of certified biodynamic vineyards established in 1980 by Melissa's parents, Paul and Jill Buttery. After realising that too much water was being pulled from the aquifer in an unregulated manner in addition to the urban encroachment from Adelaide, Gemtree created a self-imposed water restriction beginning in the 1990's. They sought to drought-proof their vineyards. In 2001, the couple set about creating a 10ha wetlands and eco-trail. Wetlands creation not only help restore water to the table below the vines, but it also revegetated and re-balanced the native flora and fauna of the area. Both Mike and Melissa strive to not just dry-farm but to dry-farm balanced vines. There are over 100 sheep, used to graze the under vine weeds and grasses, as well as two lamb-giraffes (Emu) named Bio and Dyno.

Throughout our visit today, we got to look at the biodynamic hut; the centre of the various preparations. In addition to hearing Melissa talk about the bio-calendar and how the water tubs are used, we also get to unearth the 500 prep which was buried at the end of fall just after





harvest. There will be two applications via overhead sprayer over the next two days, followed immediately by the 501 silica application over the subsequent two days. Though they are trying to create all their own preparations, they occasionally purchase supplementary materials from a biodynamic grower in McLaren Vale.

Technical Tasting:

2018 Grenache Pet-Nat

2018 Grenache

2018 Mataro

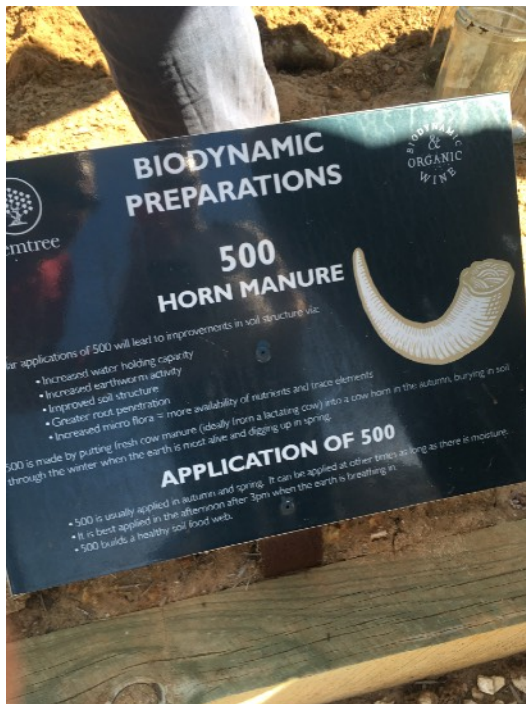
2017 Phantom Red Eight Blend

2017 Ernest Allen Shiraz

2017 Obsidian Shiraz

2017 Subterra Shiraz







Lamb Giraffes



DAY 12 - YANGARRA, McLaren Vale by Matty Leslie

After departing Gemtree, we head up to the famed sands of Blewitt Springs, a region that has been much talked about over the past several days. We are met by Penny, Pete Fraser and Mike Lane who talk us through the ins-and-outs of the estate and the High Sands vineyard. Yangarra is over 100ha of certified organic vineyards comprised of 35 individual blocks. The estate focuses on primarily Southern French varietals, with Tempranillo and Graciano being the only exception. We taste their "Blanc" a surprising blend of Grenache Blanc (35%), Clairette (30%), Roussanne (20%), Picpoul (10%), Bourboulanc (5%). Grapes for the Blanc were harvested by hand on two separate dates, and the wine was fermented in a ceramic egg. Pete explains the trials and tribulations of the quarantine process and how this was well over seven years in the making. It was through the Yalumba nursery that the plant material came to them.



We move from white to red and the real reason we are standing in this delightfully unassuming vineyard: The High Sands block. This 1.6ha block on the fine sand on the Western side of Blewitt sits at a modest altitude of 210-270m a.s.l., planted in 1946 by Bernard Smart and his father, Frederick. The gnarled, but slender bush vines sprawl across the landscape. Though the altitude is not “high” the primary cooling effect of the Three Towers off Mt. Lofty aka “the gully breezes” is what moderates the mid-summer heat and allows the non-irrigated vineyard to thrive on ~650mm of rain in a given year.

As a special treat, we are introduced to the 2017 Kings Wood Shiraz, a new wine set to be released in May of 2019. The grapes are sourced from the Iron Stone block. The name is derived from the Royal Oaks or King’s Wood, which were utilised to build the ships in the navy fleet. It is also the name of a family sedan in Australia.



The Main Event:

A six-wine vertical of the High Sands Grenache lead by Peter Fraser and Mike Lane with special guest Bernard Smart. Peter talks us through the evolution of the winemaking leading up to many of the qualitative techniques introduced in the 2010 vintage: earlier picking dates, manual sorting, cold soaks, and a softer extraction process to manage the “Nebbiolo-like” tannins that come from the site. 2013 was the first vintage that saw the use of the ceramic eggs for fermentation.

Wines Tasted:

2016 High Sands Grenache (unreleased)
2015 High Sands Grenache (current release)
2014 High Sands Grenache
2013 High Sands Grenache
2012 High Sands Grenache
2010 High Sands Grenache

Finally, it is time for dinner and the lovely spread that has been prepared. As the sun has now dipped beyond the horizon, a chill in the air sends most of the group inside next to the fire. Only the winemakers and the sadomasochists stay seated in the chilly South Australia evening.

Wines with dinner:

2018 Grenache Rosé
2016 Roux Beauté Roussanne
2016 Ovitelli Grenache
2015 Ironstone Shiraz



DAY 13 - SHAW & SMITH, Adelaide Hills by Bobby Conroy

Shaw and Smith Adelaide Hills. 1990 first vintage. moved to this location in 2000.

David LeleMire MW (2010 joined), Michael H Smith MW, Murray Liek, Adam Wadewitz winemaker (formerly, at Bests. here 6 years) Winemaker Martin Shaw.





Murray (started 2015): viticulturalist. Tight planting density in new vnyds. working towards organics and biodynamics. 980 (at estate) - 1500mm in Mount Lofty Vnyds rain. SB, PN, Shiraz. touch of fruit bought in.

34 estate, 20 lenswood 1200 mm per year, 20 Tassie Ha
-18 SB 50% of production. clean simple expression. hand picked, press wine only.



- 16 M3 ("michael, matthew, martin) Chardonnay 3 sites lenswood, picadilly, lobethal malo encouraged. 1/3 new, puncheons and 500 liter.
- 16 Lenswood Vineyard Chardonnay acidity slightly higher warm even vintage.
- 17 pinot noir fruit picked 4-7 weeks later than 16 and what's typical. extended time on skins. 10% whole bunch. whole berry no crushing. larger oak. no filtration. basket press.
- 16 lenswood vineyard pinot not made in 16.
- 16 shiraz hand harvest, no crush, low oak, mixture of whole berries and bunch.
- 15 Balhannah Vnyd Shiraz where we toured in the vineyard. 70% whole bunch. just over 1 ha.
- 17 Tolpuddle Vineyard Chardonnay coal river valley, 20 min drive from hobart. purchased 2011. first vintage 12. 20 ha. 40% plantings
- 17 Tolpuddle Pinot 60% plantings tolpuddle matrys arrested sent to tasmania as prisoners and worked this vineyard. farmers arrested for setting up unions. much more whole bunch here.
- The Other Wine Co. Pinot Gris play project for experimentation
- 2018 The Other Wine Co. Grenache modest yield good vintage
- Tolpuddle 16 Chard mag with lunch
- Tolpuddle 16 PN mag with lunch
- Options wine: Kir-Yianni Ramnista 2013 Xinomavro

real evolution. since 2010.



DAY 13 - THE LANE, Adelaide Hills by Bobby Conroy

Used to just be growers. selling to Hardys. Hardys bought by Constellation 05, and they were bought as well. so they built a winery. 2006 and restaurant. 220 acres.

Michael Schreurs winemaking

Marty Edwards GM (former viticulturalist) greets us. New Terrace!









2017 the gathering single vineyard 70% sauvignon 30% semillon. barrel fermented. defines estate. 1ha.

Walk to the reservoir and pump shed for Iron Jack Lager and golfing over a dam into a bucket! 🏌️



-18 SB BLOCK 10 walk through shiraz block from golfing to the James Bond tasting room. straight from tank, still on lees, unfiltered. we taste these wines in the Panoram

-18 Block 1A chardonnay straight from tank. 6 different blocks. still on gross lees.

-2018 Pinot Gris Block 2 planted in 2001.

-2017 Beginning Chardonnay

- 2016 single vnyd pinot noir 50% whole cluster 400 dz
- 2016 block 5 shiraz
- 2016 block 14 basket press shiraz no new oak, hand pick
- 2014 the reunion vnyd shiraz
- 2015 19th meeting cabernet sauvignon. named for the 19th time his parents met about the name and got into a fight. dad says fine! we'll call it 19th meeting. barriques 50% new.
- 17 Gathering Club Syrah 100% whole bunch. no new wood.
- 17 Gathering Club Nebbiolo bought in from neighbors in woodside.
- 18 Gatsling Club Riesling

Marty is great. Candid, thoughtful, funny, and very good wines.
35000 cs.



DAY 13 - BK WINES with MURDOCH HILL, NGERINGA & CHARLOTTE DALTON, Adelaide Hills
by Bobby Conroy







Errin Klein, all bio and org.

-Ngeringa: aboriginal, evergreen tree.

-2018, Uncultured, fruit salad blend, pet nat, pink semillon, gewurtz, shiraz, viognier, pinot, chard.

-shiraz rose 2017, whole bunch pressed, full malo.

-2016 chardonnay

-2005 syrah

Charlotte Dalton first vintage 2015

-grace chard 2018

-mr. lincoln rose 2018. pinot noir. first rose under charlotte

-eliza pinot noir 2018 lenswood. golding vnyd. 100%whole bunch

-love me love you shiraz 2017

Andy and Michael Downer; Murdoch Hill (scottish family who settled the district) 50% owned vnyd 50%purchased.

-2017 rocket 🚀 chardonnay 25% new wood. 👍

-18 the surrey pinot meunier 50%whole bunch.

-2018 Vis A Vis, Cabernet Franc combo whole bunch, whole berry

-2017 The Landau (horse drawn cart) syrah

-sulky blanc riesling 2018

-the tilbury chardonnay 2017

-Kirstie and Brendan Keys - BK Wines

-pet nat chard 2018

-skin n bones 2017 skin contact white 2017 (savagnin) magnum

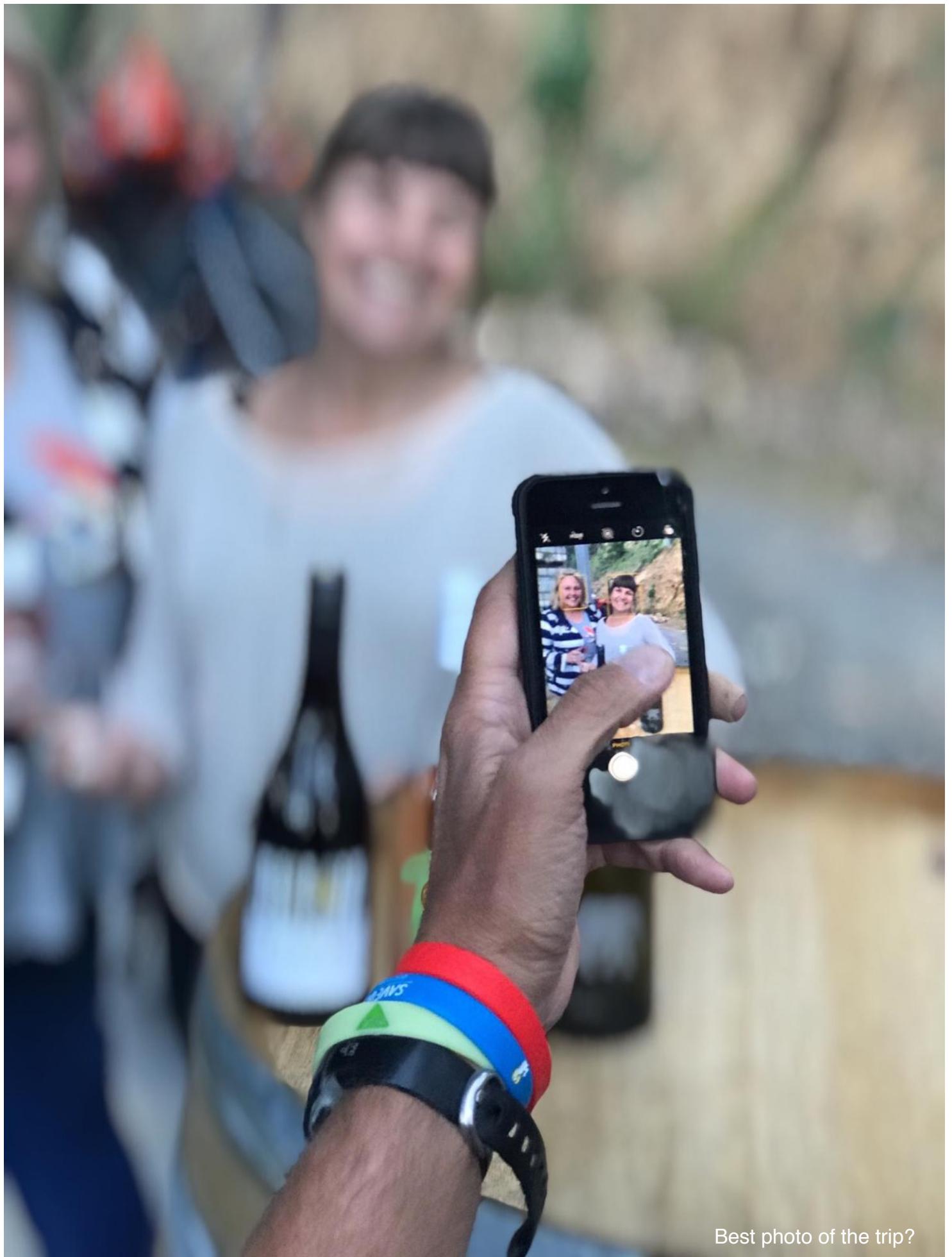
-skin n Bones pinot magnum 2017 lenswood

-Gower pinot magnum 2017 lenswood.

-BK Swaby Chard 2017 magnum picadilly

terry skateboarded and a big bon 🍷 at the end of the night!





Best photo of the trip?

DAY 14 - PENFOLDS, Adelaide by Olivier Zhou

The last day of our trip, and definitely a lovely one. The group starts off at Penfold's Magill Estate, the estate was one of the company's smallest premium vineyard holdings, and is indeed the home of Penfold's founding father since 1844. The group are shown through the historical buildings and cellar. Contrary to what a lot of people may think, at Magill Estate, Penfold's produces some of their smaller batch wines using some of the best fruit in the valley. Our host then walk us through the history of Penfolds, we were shown the St Henri room, filled with barrel the same size as the wine is still aged in today. We then proceed to a room with nothing but magnums of Grange dating back to 1979. The trip ends with a quick stop at one of the original Max Schubert's personal cellar collection. During the tasting we were shown 12 wines from various regions in the area from Yattarna to Grange, conclude with one of their more recent creation, a spirited wine made with Baijiu(a traditional Chinese spirit), always interesting to have a change. Unlike most fortified wines, it is actually a pretty dry wine with lovely bouquet from both Baijiu and dry red. Just when we thought the tasting has concluded, two extra treat was brought up, the 30 year old Great Grandfather Tawny, and 50 year old Rare Tawny. The Great Grandfather can easily compete side by side with any 30 Years Tawny Port and the 50 Year Rare process the unparalleled complexity and is by far one of the most amazing fortified wine I have ever tasted.





Reserve Bin A Chardonnay 2017
Yattarna Chardonnay 2016
Bin 389 Cabernet Shiraz 2016
St Henri Shiraz 2016
Magill Estate Shiraz 2016
RWT Shiraz 2016
Bin 169 Cabernet Sauvignon 2016
Bin 707 Cabernet Sauvignon 2016
Grange 2014
Lot. 518 Spirited Wine with Baijiu NV
Great Grandfather Rare Liqueur Tawny NV
50 Year Old Rare Tawny NV





Baijiu! Bless you



DAY 14 - CLELAND WILDLIFE PARK, Adelaide Hills by Olivier Zhou

lunch was hosted in The Summertown Aristologist, a small and cozy bistro co-owned by Lucy Margaux and Commune of Buttons. Bottles are popped, people are happy, and Constantin did an amazing impression of the group, a true master in making. Having probably the most comprehensive collection of Lucy Margaux, it only seems fair to pick up a few bottles for the after-party. Cleland Wildlife Park is definitely by far the best experience I had, you get to actually feed a Kangaroo! Despite the majority of the Kangaroo is somewhat doped, the group had a great time for sure.

Lunch wines

Lucy Margaux Vin de Soif Gamay Rose 2018

Perfect Match Borachio Red Blend 2017

The Other Right Unfurl 2016

Lucy Margaux Pet Nat Pinot Gris 2018

Lucy Margaux Pinot Blanc 2018



When wombats attack!

DAY 14 - OCHOTA BARRELS with COMMUNE OF BUTTONS & GENTLE FOLK, Basket Range, Adelaide Hills BY Olivier Zhou



The grand finale of the trip took place in Shed of Ochota Barrels with 2 extra stop in Gentle Folks and Commune of Buttons, it's just like someone said: always lovely to meet honest people who are proud of what they do, and drink genuine wines (I just invent the above quote 1 min ago), but meeting Taras, Gareth, Sophie and Jasper Button and hear about their story and their individual approach to wine are amazing, Basket Range is a truly magical place, being the birth place of all these young and promising estate.



Weird bottles in the woods

Ochota Barrels

Kids of the Black Hole Riesling 2017

The Mark of Cain Pinot Meunier 2018

A Forest Pinot Noir 2017

Fugazi Grenache 2017

I am the Owl Syrah 2017

From the North Mourvedre 2018

The Price of Silence Gamay 2018

From the North Mouvedre 2018

The Gorgeous Sector Syrah 2018



Gentle Folk
Vin de Sofa Pinot Noir/Cabernet Franc 2018
Blossoms Pinot Noir 2018
Tiersmen Syrah 2018
Forest Range Pinot Noir 2017
Erroneous Impression Pinot Noir NV
Scary White - Sauvignon Blanc/Chardonnay 2018



Commune of Buttons
Basket Town 2017
ABC Chardonnay 2017
Commune White 2017
PF Red 2017
Syrah 2017
Field of Sparrows 2017
Basketolo Nebbiolo 2017



We saved the best group photo till last

The trip concluded with everybody giving thanks to each other and talk about how they feel about the trip, the wine, the people we meet, quite a few got emotional, I know I did.



Of course the true conclusion of the trip took place in Hellbound wine bar in Adelaide, where we drink nice bottles, play options, and had a really great time with everyone on the trip. (Oh and get really wasted as usual) - Oliver

See you in 2019

Same time, similar places, new vintages, new faces, same old bad wombats...

