

JAMES BUSBY TRAVEL - TOUR REPORT 2019

12 overseas wine buyers, 14 days, 2 States, 13 regions, 49 wineries, 548 wines, 2054km and 1 badass Wombat. Now, the Tour Report, 174 pages, 12,139 words, 250 photos...

“The Legendary 10 year Anniversary Tour”



Top left to bottom right

Didier Catelo, Head Sommelier, Medlar Restaurant, London

Miranda Fong, Buyer, Red Squirrel Wines, London (now Graft Wine Co)

Emma Ziemann, Sommelier, Thörnströms Kök, Gothenburg

Eva Eckstein, Buyer, Handpicked Wines, Stockholm

Bojan Radulovic, Wine and Beverage Director, The Peninsula, Hong Kong

Ashley Gao, Sommelier, The Opposite House (Swire Hotels), Beijing

David Schaumann, Buyer, CHEERS Wine, Beijing

Delphin Duan, Director of Wine, The Shanghai EDITION (Marriott), Shanghai

Richard Hanano, Pure Liquid Wine & Spirits, New York

Clara Dalzell, Buyer, Flat Iron Wines, New York

Al Drinkle, Buyer, Metrovino, Calgary, Alberta

Cam Pinkey, Buyer, Guild Restaurant Group, Calgary

I can easily say that this trip is without doubt the most comprehensive I've ever been on.

The energy put forth into planning its jaw dropping attention to detail is apparent in its execution.

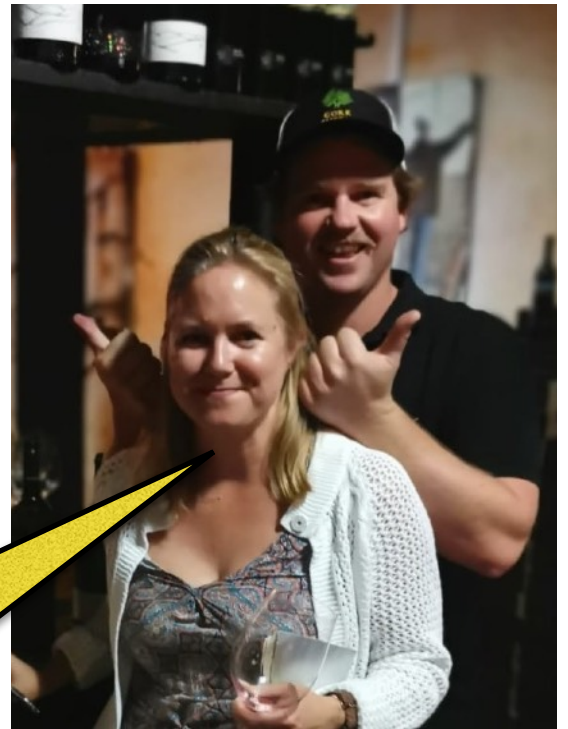
I came to learn and gain a better understanding of the wine culture and market of a place I had hardly any knowledge of.

The information, guidance and perspective gained has been invaluable.

Fro the smallest "garagiste" to the worlds most famous producers, I now have the ability to position and out into context the wines of Australia for my market.

Bravo Tim, thank you for an unforgettable journey and lifelong connections.

Clara



It's been a fantastic tour with so many memories to bring home. To visit so many wineries of very good quality and to share this with the rest of this competent group has been amazing.

I really think I got a better understanding of Australian wines and a really good knowledge of the regions of Victoria and SA. I'm honoured to have been invited on this trip,

Eva



It is fair to say that this trip is indeed the best so far I have ever had.

Extremely well organised, perfect time keeping and great range of winemakers.

It is a wine tour marathon but the casual, friendly character makes it very special.

Didier



I have been on so many wine trips in the past few years, and enjoyed each of every. The James Busby wine trip is difficult to express through the words as this was the best, once a life time wine trip that can possible happen in the Sommelier career. Such detailed organisation, access in the Australia most famous wineries as well as a hidden pearls, the selection of the wines tasted that are not available on the market. Overall, lifetime most memorable experience.

Bojan

This trip has been nothing less than a life experience. An insight into Australian winemaking I would never have gained, I'm honoured to have been involved in the Busby tour.

Richard



James Busby is the best, most professional wine trip I have ever joined. It's fun, knowledgeable, eye opening and enjoyable! Many thanks to Tim and all the wineries we have visited, it's an unforgettable two weeks of our life!

Ashley



I honestly can't think of any wine trip I've been on that's offered the level of knowledge, depth and professionalism that JBT does. Not only have I gained a completely new perspective on Australian wines, but more importantly a snapshot of its changing wine styles and rising stars.

The access to producers, wines and emerging regions is truly unbeatable and the enthusiasm of each producer was next level.

This has been a trip I won't forget and one I'll hold every future one standard to!
Miranda



An independent, comprehensive experience which has changed my perception about Australia wine.

An incredible selection of wineries and wine makers giving impressive insights into the most recent developments of Australia's diverse wine styles and philosophies.

David



*James Busby Travel not only carried us across two states visiting 49 wineries but also showed us insights, initiatives and authenticity of iconic and artisan winemakers. The trip ends but Australian wine memories will last forever.
Delphin*



*This trip brought Australia together for me in both the viticulture and winemaking side of things. This country is moving the needle on what needs to be done environmentally, socially and creatively. An amazing experience and high praise for this tour!
Cam*



I can understand now the smile upon people's faces when they talk about James Busby Travel.

This tour has been an amazing experience in so many levels, I have been impressed and inspired by this galvanising wine scene.

To travel in the good hands of Tim is like nothing else, you just don't get this many interesting in this amount of time and still have the energy to laugh while doing it. The structure of the trip is impeccable, you get friends for life, you widen your horizons, find new and exciting producers and make important business connections.

James Busby Travel opens so many doors that normally would be closed and at the same time shows you doors you didn't even know existed.

It is a chance to step into the cave of wonders of Australian wine.

Emma



The James Busby tour is the most organised, comprehensive and educational immersion trip that any of us have ever been on.

The experience has given us the knowledge, insight and inevitably, the capacity to sell Australia wine to an unforeseen level.

Al

DAY 1 - WILLIAM DOWNIE, Gippsland by Al Drinkle

It was Day One... Ground zero... Part of the advantage of irresponsibly writing this report with the benefit of hindsight is that certain suspicions and cryptic hints have come to full fruition. On the bus we were introduced to the seemingly mild-mannered, even laconic Mr. Johnson who in the days to come would shock and titillate even the most liberal amongst us with his reprehensible behaviour and devious antics. More on that in upcoming reports from colleagues, no doubt.

On a beautiful morning, the Busby Smuggler glided into Bill and Rachel Downey's idyllic and serene property in Gippsland. It's an authentic farm where real people live and work and both animals and children run around in the placid environs that soothes the visitor's soul... and yet it's obvious that it took a lot of hard work to get it to this point.

We were greeted by the entire family and presented with delicious coffee and warm hazelnut cookies. Blossom aromas abounded and birds sang. The Downie family seemed like they'd always been there, and that they always would be. Certainly this coincides with Bill's fascinating ideas of terroir, both human and vinous, and future plans for Australian oak use.



Do I *look* like I use sulphur?

Prior to and during a delicious lunch of ingredients sourced from and made on the farm (including delectable butter and cheese), we tasted the following wines, from barrel:

2019 Matthews (Destined for Gippsland Cuvée)

2019 Bull Swamp

2019 Millstream

2019 Manilla

and the following wines from bottle:

2017 Cathedral Rosé

2019 Cathedral

2018 Gippsland

2018 Baw Baw Shine

2010 Gippsland

2012 Mornington Peninsula

2012 Yarra Valley

DAY 1 - GARAGISTE & THE STORY, Mornington Peninsula by Al Drinkle

In the early afternoon, we drove to the Mornington Peninsula for an entirely different kind of beauty. Pulling up to the beach to meet up with Barney Flanders and Cam Marshall of Garagiste, and Rory Lane from the Story. We enjoyed the scenery and Rory's sand map of Victoria while sipping gin and tonics made the respective winemakers' gin.



Next up, a game of bung cricket (cricket itself is new to me, bung or otherwise!), and tasted these wines from Garagiste:

2018 Stagiaire Mornington Peninsula Chardonnay

2018 Garagiste Merricks Chardonnay

2018 Garagiste Terre Maritime Chardonnay

2018 Stagiaire Mornington Peninsula Pinot

2018 Garagiste Merricks Pinot Noir

2018 Garagiste Merricks "Cuve Beton" Pinot Noir

2018 Garagiste Terre de Fu Pinot Noir

2018 Cotier Riesling

2017 Cotier Sauvignon Blanc

2018 Cotier Pinot Gris

2018 Cotier Gewurztraminer



And the following from the Story:

2018 Whitlands Riesling

2017 Marsanne / Roussanne / Viognier

2017 R. Lane Vintners Henty Pinot Noir

2018 R. Lane Vintners Henty Pinot Noir

2017 Grenache - Grampians

2017 Grampians Syrah

2015 R. Lane Vintners Westgate Syrah

2017 R. Lane Vintners Westgate Syrah

Delicious pies and stimulating conversation ensued. Thus ended Day One.



Australia's 2024 Olympic Bung Cricket Squad (B team)

DAY 2 - KOOYONG, Mornington Peninsula by Miranda Fong

Melissa Gjergja (member of Gjergja Family, owners of Kooyong / Port Phillip Estate)

Glen Haley (Winemaker)

Stuart Marshall (Viticulturalist)

We started this visit by meeting Melissa/Glen/Stu at the iconic Ferrous vineyard (100 ha) to get our bearings. It immediately clear that there was a focus on expressing individual microclimates and unique blocks within the vineyard. The original in-depth soil assessment (prior to planting) helped isolate individual blocks best suited to for specific clones of Pinot Noir and Chardonnay. This ambitious approach helped revolutionise the region's approach to winemaking, and essentially saved them an initial period of experimentation as well.

The Vineyards

Ferrous Vineyard (100 ha)

Red fruit, more perfumed and structured

Highest level of red iron soils

Haven Vineyard (17 ha)

Black fruited and usually creates a plusher style of Pinot Noir

Mostly planted with MV6 clone

Meres Vineyard

Similar to Ferrous vineyard with a more structured profile than Haven



We had a chance to ask a range of viticulture questions related to biodynamics, planting densities and labour shortages. Stu mentioned that the focus moving forward is high density plantings as it helps with combating heat (2.2m x 1.8m ideal). Vineyards are slowly changing within blocks, with closer plantings with each replanting. In terms of biodynamics (BD), they aren't yet fully convinced it is ideal for them at the moment since the region receives a lot of rainfall, so there's a degree of pragmatism that needs to be applied. Overall, they certainly won't dismiss the practice as a whole, and there's a long way to go before fully being certified as organic or biodynamic. What they ARE focusing on is reducing the use of chemicals overall all such as winter roundup under vines. Stu made a great point that sustainability can be simple and applied to everyday tasks as small as not using a tractor between rows while the ground is wet to reduce compression of soils, and thus encouraging sub-soil biodiversity.

In terms of labour, a majority of vineyard work is done by Cambodian and Vietnamese labour force. Stu notes that there are concerns of labour shortages due to an aging population who's children are less likely to follow in their footsteps, and instead opting for careers in cities such as Melbourne. This will be a big issue moving forward!

After our vineyard visit, we all headed to the Port Phillip Estate cellar door which could have easily been a filming location for any James Bond movie. An in-depth tasting followed which included a close look at the various blocks and plots of Chardonnay, Pinot Noir and Pinot Gris.

Wines Tasted at Port Philip (in tasting order)

Kooyong Beurrot 2018

Kooyong Clonalew 2018

Port Phillip Estate 'Red Hill' Chardonnay 2018

Kooyong Estate Chardonnay 2018

Kooyong Farrago Chardonnay 2016

Kooyong Faultline Chardonnay 2016

Kooyong Massale 2018

Port Phillip Estate 'Red Hill' Pinot Noir 2018

Kooyong Estate Pinot Noir 2018

Kooyong Meres Pinot Noir 2016

Kooyong Haven Pinot Noir 2016



DAY 2 - OCEAN EIGHT, Mornington Peninsula by Miranda Fong

Michael Aylward (owner)

Nick (General Manager)

Molly (Assistant Winemaker)

We were welcomed by Mike, Nick, and Molly with a lovely selection of oysters and Ocean Eight Sparkling Cuvée 2010. The converted barn/stables now houses the cellar door and winery, with the original house being built in 1924 where Mike's father still lives now.

Ocean Eight comprises of two vineyards with 10 ha in total. They exist in a maritime climate and situated on volcanic soils with a higher proportion of sandy on the lower lands. As a result, they need to work the canopy quite hard in order to achieve the desired quality due to highly vigorous soils.

In 2004, Mike's father sold Kooyong to the Gjergja Family (Port Phillip Estate). At that time, Mike was 24 and JUST starting to realise his calling as a winemaker. It was this time that Ocean Eight was born and situated up the hill from Kooyong providing Mike a blank canvas to make his mark on the Mornington wine scene. A budding winemaker's dream!

Currently they produce 6,000-7,000 cases/yr, use gravity flow throughout the winery, and are dominated by older clones such as MV6 / I114 / I115 for their Pinot Noirs. Typically their yields sit around 3 tonnes/acre but Pinot Noir tends to be lower at 2.5 tonnes/acre. Mike states that it's difficult to do high volumes in the region as it's really a quality-led region. Currently they sit at 2,500 vine/ha, so not quite high density yet.

Pinot Gris was the first wine ever produced with 200 cases, and just four years later production was scaled up to 3,000 cases due to high demand. As a relatively small tertiary grape in the region, they've clearly found a unique niche within the Mornington. On average, Mike says that the yields for Pinot Gris at about 30% higher than that of Chardonnay.

Barrel Room Tasting

Pinot Gris 2018

Pinot Gris 2019 (barrel sample)

Verve Chardonnay 2017

Verve Chardonnay 2019 (barrel sample)

Grande Chardonnay 2016

Grande Chardonnay 2019 (barrel sample)

Pinot Noir 2017

Pinot Noir 2019 (barrel sample)

Aylward Pinot Noir 2015

Aylward Pinot Noir 2019 (barrel sample)

Gippsland 2019 (small scale project)

Rosé 2019 (tasted with pizza)



The gloves came off after our barrel room tasting with the annual Busby Pizza Competition! It couldn't have been a nicer day with the pizza oven on, chilled wines flowing, and the sun giving the group a few red noses.

Delphin – “Kung Pao Chicken” (winner for “most creative”)

Eva – “In The Woods” (winner for being “bloody delicious and most attractive pizza”)

Bojan – “Royale with Cheese” (winner for “most flexible use of the term pizza”)





Band photo



DAY 3 - YARRA YERING, Yarra Valley by David Schaumann

Our group arrived at our first stop in the Yarra Valley, very warmly welcomed by Sarah Crowe, head wine maker of Yarra Yering since 2014.



As one of the first re-established wineries in the Valley, the first vines of Yarra Yering were planted in 1969 by one of the “young, not so young” winemaker generation Dr. Bailey Carrodus, which also marks the year the first generation winery was build out of the existing hayshed on the premise.

The first planted vines were Block 1 and block 2, giving the names to the 2 flagship wines of Yarra Yering No 1 and No 2. Planted were Malbec, Shiraz, Cabernet Sauvignon, Pinot Noir and Chardonnay.



A remarkable underlying tone of our visit was the loss of connection to the heritage duo to the dispatch of the former Wine maker Paul Bridgeman in 2013. He has been educated for years by Dr. Carrodus, keeping the philosophy of the vineyard and its wine styles alive. Sarah Crowe is tasked with the huge but exciting challenge to position Yarra Yering for the next 50 years to come, leading to new plantings and new equipment.







YY



UNDERHILL

SHIRAZ
1991

GROWN AT UNDERHILL
MADE AND BOTTLED AT
YARRA YERING VINEYARD
COLDSTREAM · VICTORIA · AUSTRALIA

750 mL

PRESERVATIVE ADDED SULPHUR DIOXIDE 12.5% ALC VOL

Tasted Wines:

YY 2017 Chardonnay

YY 2017 Pinot Noir

Underhill Shiraz 2016

Underhill Shiraz 2013

Underhill Shiraz 1991

Dry Red Wine No 2 2016

Dry Red Wine No 2 2013

Dry red Wine No 2 1981

Dry Red Wine No 1 2016

Dry Red Wine No 1 2013

Dry red Wine No 1 1981

Wines enjoyed with Lunch:

Semillon 2017

Dry White No 2 2018

Carrodus Viogner 2015

Light Dry Red 2018

Dry Red Wine No 3 2018



DAY 3 - LUKE LAMBERT, Yarra Valley by David Schaumann

Our second visit was Luke Lambert in the Yarra Valley, who welcomed us together with his partner Rosalyn on his layback and super cozy winery.

Luke certainly inherits a minimalistic philosophy focusing all efforts on the fruit in the vineyard, rather than on lengthy processes in the wine making.



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

He wasn't particularly a big talker but put his Wines in the focus. The tasting, particularly the Luke Lambert Syrah 2017 was without doubt one of the most impressive wines presented to date. I was deeply impressed of his showcase and loved to see the most convincing proof of thesis presented with a humble understatement.



Nebbiolo Man Cave

The tasting was followed by one of the best and most relaxed bread and cheese lunches with a remarkable atmosphere.

Tasted Wines:

LL Chardonnay Sparkling 2013

LL Chardonnay 2017

LL Chardonnay 2018

LL Syrah Yarra Valley 2017

LL Syrah Yarra Valley 2018

LL Syrah Yarra Valley 2019

LL Nebbiolo 2015

LL Nebbiolo 2016

LL Nebbiolo 2017





- It didn't take long for Mr Johnson to break bad



DAY 3 - DE BORTOLI, Yarra Valley by David Schaumann

Our last stop of day 3 was De Bortoli on their Yarra Valley plant, one out of three of their production locations.

We were welcomed by Steve and Leanne De Bortoli with a walking tour through their winery facilities.

With 190 ha. Shiraz and Cabernet Sauvignon, 55 ha of Gamay and Chardonnay and 20 ha Pinot Noir and Chardonnay spread through 3 vineyards, clearly the spear head with the most commercial influence internationally in the Valley.

We met a refreshing lighthearted Steve, accompanied by his chief Wine Maker Sarah and explored De Bortoli's newest approaches to adapt to changing climate and customer preferences, opting for lighter styles of Pinot Gris based blends with more salty and greenish notes.



Sarah took first prize in the Match-Your-Shirt-To-Your-Amphora competition

Our comprehensive tasting as mix out of tank samples, new experiments and bottled brands for the market, was followed by one of the most welcoming and warm invitation on their “back deck” for a huge dinner paired with stories and a stunningly generous amount of wines.

Wines tasted:

Heathcote Grenache blanc 2019 Tank sample

Chardonnay upper valley 12.5% 2019 Tank sample

Chardonnay lower valley 2019 Tank sample

Cabernet Sauvignon 2019 150 days on Skin barrel sample

Pinot Gris 2019

White Blend Fiano 65% Grico 35% 2019

Chardonnay A7 2018

Chardonnay A5 2017

Pinot Blanc The Estate vineyard 2019

Riorret Yarra Valley Pinot Noir 2018

Gamay 2019

Pinot Noir 2019

Grenache 2018

PH1 Syrah Heathcote 2018

Yarra Valley section A8 Syrah



DAY 4 - GIANT STEPS, Yarra Valley by Cam Pinkney

Day 4 in Australia began at Habituel for breakfast in Healesville of the Yarra Valley. A coffee shop that exudes hospitality from the top down with Phil Sexton, proprietor of Giant Steps Winery. Phil and his family dedicate their best energy to that shop just as he does his wines. The smell of fresh baked sour dough was present and timed perfectly for our arrival as they opened on the Wednesday just for our group. Phil's son Harry was pumping out the vital coffee needs, Nathalia in the back making fresh sour dough, and having Sam, Phil and Jess, preparing breakfast, we knew today was off to a great start.

We made our way up to Giant Steps, Sexton Vineyards where Phil Sexton planted every single vine himself. The incredible views looked over the Yarra Valley and this vineyard was one of a few other single vineyard sites that Giant Steps showcases with Chardonnay and Pinot Noir. Our tasting continued into their restaurant and cellar door where some incredible single vineyard site wines were tasted and discussed with a further depth into the changing climate, unique soil types and altitude for the area.







Giant Steps

2018 Wombat Creek Chardonnay
2018 Applejack Vineyard Chardonnay
2018 Terraform Vineyard Chardonnay
2018 Sexton Vineyard Chardonnay
2018 Clay Ferment Ocarina Chardonnay
2018 Wombat Creek Pinot Noir
2018 Applejack Vineyard Pinot Noir
2018 Sexton Vineyard Pinot Noir
2018 Primavera Vineyard Pinot Noir
2010 Applejack Vineyard Pinot Noir
2018 Tosq Vineyard Pinot Noir – Central Otago, NZ
2018 Nocton Vineyard Pinot Noir – Tasmania, AU

DAY 4 - TIMO MAYER, Yarra Valley by Cam Pinkney

The day continued to Timo Mayer's house on top of Bloody Hill Vineyard where we were met by Timo, his wife Rhonda, Mac Forbes and this is where the Phylloxera Death Spa began. Shoes and socks off, let's go! We were quickly whisked away into the vineyard by Timo to see his 22 year old plot of land, in bare feet, as the threat of Phylloxera is very real. Timo's charisma and passion about being a farmer spread like wildfire from our chilled toes through to our loud laughs. I'd be surprised if anyone on this trip ever buys a blue tractor! He was emphatic they are (Insert Accent) "Fuckin' pieces of shit!". Music in the house during lunch was Machine Gun Fellatio where Timo's wife had a meat spread lunch for the group. We sipped on some 2019's from Timo and Mac Forbes with a mystery bottle that Mr. Drinkle casually named correct, Dolcetto.



Timo Mayer's House Grazing Table

2019 Empire of Dirt Cabernet Sauvignon

2019 Mayer Barrel Samples Pinot Noir, Cab Sauv, Syrah, Sangiovese, Nebbiolo, Merlot

BLIND – 2019 Mayer Dolcetto

Mac Forbes

2019 EB46 Basket Case Riesling

DAY 4 - MAC FORBES, Yarra Valley by Cam Pinkney

Down the Bloody Hill we went to visit a couple of Mac Forbes vineyard sites where we were provided with Death Spa Rossi footwear package and a poison bath up in the Don Vineyard. Mac's knowledge he gained while in Douro about cool pockets of viticulture has led him to unique sites selections in the Yarra Valley. The brilliantly coloured red volcanic soils and experimental viticulture techniques expose the wines to be truly expressive but not in a fruit forward or opulent way. We crushed through Mac's textured line up of wines and Timo's piss the critics off whole berry ferment varietals. Fire grill of meats and local cheeses on the grazing table before our longest leg of the trip



Big Hair years are always best for Pinot

Timo Mayer Tasting

2017 Dr Mayer Riesling – Remstal, Germany

2018 Mayer Chardonnay

2018 Mayer 'Bloody Hill' Pinot Noir

2018 Mayer 'Doktor' Pinot Noir

2018 Mayer 'Granite' Pinot Noir

2018 Mayer Gamay

2018 Mayer Nebbiolo

2018 Mayer Pinot Noir

2018 Mayer Cabernet

2018 Mayer Syrah

2018 Mayer Reserva Privada

Mac Forbes Tasting

2019 EB47 Concrete Jungle Riesling

2019 RS3 Riesling – Strathbogie Ranges

2008 RS37 Riesling

2018 Yarra Junction Chardonnay

2015 Hoddles Creek Chardonnay

2018 Woori Yallock Chardonnay

2019 Woori Yallock Pinot Noir

2017 Woori Yallock Pinot Noir

2015 Woori Yallock Pinot Noir

2010 Woori Yallock Pinot Noir

2019 Woori Yallock Pinot Noir (barrel sample)

2017 EB40 Flaming Nebbiolo Nebbiolo – Dixons Creek

2017 Hugh Cabernet

On the grazing table

2015 Dr Mayer Rotwein – Remstal, Germany

2014 EB13 Semillon, Sauv Blanc, Chenin Blanc, Muscadelle

2018 Healesville Pinot Noir

2019 EB48 Pink Cadillac Meunier

2016 Hugh Merlot

2018 Hoddles Creek Riesling

2013 EB07 Whole Bunch Riesling

2016 Wesburn Chenin Blanc

2011 Mayer 'Big Betty' Shiraz

2011 Mayer 'Bloody Hill' Pinot Noir



Bojan, loves a photo

DAY 5 - BROWN BROTHERS, King Valley by Emma Ziemann

The group was in a good mood. We had our best night of sleep in days and a few even found the energy to go for a short run in the flickering weather.

We took our notebooks and trotted across the street and found us within a short distance from the Brown Brothers, which would be today's first destination.



Lets go to work

We were met in the restaurant Epicurus by a small welcome committee consisted of the export team and representatives from the winemaking team as well as members of the Brown family.

With our caffeine levels in balance, we directed our attention towards Ross Brown who gave us the introduction to the family history and Brown Brothers philosophy. As being one of the First Families of Wine in Australia founded in 1889, there is many stories to tell but the speech was as not as much about the times as passed as of what the company do today. Brown Brothers are the name behind Brown Family Group which includes Tasmanian Devil's Corner, Tamar Ridge and Pirie in addition to Yarra based Innocent Bystander and their own operations around in Victoria. The core value in the production is that wine are made to be enjoyed. This statement has resulted in an impressively wide range of wines produced by the company.

The visit was therefore divided into three separate tastings. First we were dressed in flashy safety vests and directed towards the Kindergarden winery that is a creative playground for the winemakers where they can try different techniques but also experiment with smaller batches like the making of premium segments or vinification of odd varieties.

Brown Brothers Prosecco NV
Innocent Bystander Prosecco NV
Innocent Bystander Rosé Pinot Noir 2018
Innocent Bystander Pinot Noir 2018
Innocent Bystander Moscato NV
Brown Brothers Cienna 2018



After this we went on to the Family Cellars built in the 1960's beneath ground and decorated with the bottles of the past, this is a very atmospheric room to do tastings in. And the pictures on the wall on our way in showed photographs of important persons in the Brown family. Such as Patricia, Ross' mother, the matriarch of the family loaning her name to the prestige series of wines

After this we went on to the Family Cellars built in the 1960's beneath ground and decorated with the bottles of the past, this is a very atmospheric room to do tastings in. And the pictures on the wall on our way in showed photographs of important persons in the Brown family. Such as Patricia, Ross' mother, the matriarch of the family loaning her name to the prestige series of wines

Brown Brothers Patricia Pinot Noir & Chardonnay brut 2012

Brown Brothers Patricia Chardonnay 2017

Brown Brothers Patricia Shiraz 2015

Brown Brothers Patricia Cabernet Sauvignon 2015

Brown Brothers Shiraz & Mondeuse & Cabernet Sauvignon 2013

Brown Brothers Patricia Noble Riesling 2014



As the Brown Brothers is one of the largest operators in Tasmania today, we also got the chance to get an introduction to that region by an interactive video map whereupon we were talked through a tasting wines from different vineyards as well as some clone samples.

Devil's Corner Pinot Noir 2018

Tamar Ridge Pinot Noir 2017

Devil's Corner Resolution 2017

Clone sample: Kayena 777 2019

Clone sample: Kayena 15% Whole Bunch D4VD 2019

Clone sample: Kayena D4VD 2019



Gangsters drink aperol prosecco spritz

DAY 5 - ALL SAINTS & CAMPBELLS, Rutherglen by Emma Ziemann

The group started out at All Saints Estate. The estate is almost as architectural unique as the wines, the front is a castle inspired brick façade and behind it we found a low building with both large aging halls, underground cellars and lofts with tin roofs. We saw the old concrete tanks lined with wax and everywhere there are cask of different sizes, age and origin which with time be blended into these historical fortified wines that are based stylistically are based on wines baked under the tin roof in up to 45 degrees Celsius during the summer. We tried two young barrel samples on muscat and one muscadelle upon which climbed the stairs up to the loft and made





The group got back into the bus again and got transported to our next stop on the fortified exploration, Campbells. Their style is a bit different working more with classic solera system, generally in four levels 450 l puncheons with the youngest wines blended and earliest released at 5 years of age and the Rare takes over 80 years between harvest and bottle. Campbells vines are generally grown on sand and usually there is a selection for the different soleras already when the grapes are harvested. All Saints vines are grown on heavier clay soils and tend to come out as darker and with more color variations due to the use of smaller casks which gives a faster development and more notable oxidation and work with a more flexible blending style due to the different casks.



We attended an extensive seated tasting comparing the two houses styles, different classifications as well as muscat and muscadelle/topaque. This was a great experience and a rare treat to explore and discuss this historical wines in company with the winemakers. And as a playful finish we tried to blend our own Classic, a task harder than expected.

Rutherglen Muscat
Rutherglen Muscadelle
Classic Muscat
Classic Muscadelle

Grand Rutherglen Muscat
Grand Rutherglen Muscadelle
Rare Rutherglen Muscat
Rare Rutherglen Muscat
Campbells Rutherglen Topaque
Campbells Rutherglen Muscat
Campbells Classic 'Liquid Gold' Topaque
Campbells Classic Muscat
Campbells Grand Muscat
Campbells Grand Topaque





ALL SAINTS ESTATE
CAMPBELL'S WINE
CLASSIC TOPAQUE
STATE
GRAND TOPAQUE
STATE
CAMPBELL'S WINE



1st sample

High on life and sugar we went back to the motel, collected ourselves and met up with representatives from the wineries for dinner. As the fortified wines only stands for a small part of what All Saint's Estate and Campbells are producing today we simply couldn't miss a chance to try some of their table wines as well. And even better, enjoy our favorite bottles together with some lovely well-made food. Nice conversations and a pleasant meal was rounded up with some magic sips of the estates oldest releases. Simply stunning and the perfect ending to a long day.

Campbells Marsanne Viognier Roussanne 2017

Campbells Rutherglen Durif 2016

Campbells Bobbie Burns Shiraz 2016

Campbells Brothers Shiraz 2013

Campbells 'Barkly' Durif 2009

Campbells Rare 'Isabella' Topaque

All Saints Estate Marsanne 2018

All Saints Estate Family Cellar Marsanne 2017

All Saints Estate Durif 2016

All Saints Estate Family Cellar Durif 2015

The Doctor Durif 2017

Wahgunyah Shiraz 2015

Museum Rutherglen Muscat

Museum Rutherglen Muscadelle



DAY 6 - TAHBILK, Nagambie Lakes by Didier Catelo

Tahlbik estate is one of Australia's most beautiful and historic properties located in the Nagambie Lakes region in central Victoria

Purchased in 1925 from the Bear family by Reginald Purbrick although the history began in 1875 when James Escott Purbick was employed in order to established the new cellar.





Introduction

Along the visit in winery, we have been greatly haunting by the spirits of the family. While walking through the domaine, the different spots, the cellar, the tasting room, we were constantly surrounded by such a deep family heritage.

It really emphasizes the historic culture of the Tahbilk wine making.



Wine tasting

Marsanne Museum 2019

Marsanne Museum 2012

Marsanne Museum 2003

Marsanne 1927 Vines 2012

Marsanne 1927 Vines 2003

Marsanne 1927 Vines 2000

Shiraz 2017

Shiraz 1986

Cabernet Sauvignon 2017

Cabernet Sauvignon 1986

ESP Shiraz 2015

ESP Shiraz 2005

ESP Shiraz 1998

ESP Cabernet Sauvignon

ESP Cabernet Sauvignon 2015

ESP Cabernet Sauvignon 2002

ESP Cabernet Sauvignon 1996

1860 Vines Shiraz 2013

1860 Vines Shiraz 2004

1860 Vines Shiraz 1994

Boat lunch

We had a memorable boat tour in a perfect sunny day. While drinking Rose, Viognier, Red and sweet Cane Cut, we could see the turtles, birds and different animals around. The Atmosphere was fantastic, the food was delicious and also, we have been fortunate to listen the history of the property from the excellent driver.

Conclusion

Tahbilk wine is an eternal flame that has been wonderfully passed down from generation to generation without any compromise on its identity. The sense of its generosity is the key of its excellence.

DAY 6 - BINDI, Macedon Ranges by Didier Catelo

Originally purchased in 1950's, the vineyard and winemaking philosophy is to seek balance and purity. This family winery had and still produces the top best Australian Pinot Noir and Chardonnay.



Introduction

As soon as you get inside the winery, you can feel a constant mystic in the air, enhanced by the presence of Michael and his wife (their dogs too) who will contribute to this truly emotional experience. It is perhaps metaphysical but surely exceptional by the accurate, precise and passionate explanation along the visit.

Vineyard

If I had to find only one word to describe, it would have been: Healthy.

Some of them are in gentle slop, some are deeper, one is wilder, the vineyard seems so well looked after. It is indeed lovely winery in the middle of nowhere, in the middle of where wild trees and cool wind are entertaining, where the nature is a leader



Big man, small vines



Wine tasting

From the barrel:

Chardonnay Composition 2019

Chardonnay Quartz 2019

Pinot Noir Dixon 2019

Pinot Noir Original 2019

Pinot Noir Block 5 2019

Pinot Noir Kaye 2019

From the released bottle:

Chardonnay Kostas Rind 2019

Chardonnay Kostas Rind 2012

Chardonnay Quartz 2018

Chardonnay Quartz 2015

Chardonnay Quartz 2006

Pinot Noir Dixon 2018

Pinot Noir Block 5 2018

Pinot Noir Original 2018

Pinot Noir Original 2017

Pinot Noir Original 2016

Pinot Noir Original 2015

Pinot Noir Original 2011

Pinot Noir Original 2009

Pinot Noir Original 2005

Food

This amazing wine tasting would never be remarkable without the sense of hospitality of Mrs Bindi. The display of cheese, crackers, bread and homemade butter did pair the quality of wine presented. The selection of cheese was beyond my expectation.

Conclusion

In this eternal topic of old world PN and new world PN, I learnt now that Bindi is none of these. He is actually above these as his wine is universal.

Every single glass was an intimate moment, very personal and full of generosity.

Wine is first and foremost a lot of humility, truly thank Bindi for reminding us.



The 1994 Bindi Bland de Blanc is a three tick wine - for the third year in a row *quelle surprise*



DAY 7 - BESTS, Great Western, Grampians by Bojan Radulovic

There is definitely nothing better than to start a day with Sparkling Shiraz and bacon egg roll at 9am. This can happen only at the traditional family owned wineries, and it happened at Best's.

No matter how cold and windy was, we all got a big warm boost with such wine!





Another privilege we have had was that we met personally Mr. Viv Thomson who is a legend and owner of the winery. The winery has a long history as was established in 1866 by Henry Best. We have been at the old cellar where wine is maturing in foudre, the big oak vat. Also the tasting of the legendary “Nursery Block” which counts around 72 different grape varieties, mixed red and white, some of them not yet named. The vineyard was planted in late 1860’.

Amongst all memories that will stay with us, the most unforgettable is visiting another part of the property and bbq at the vineyard. Each of our colleagues received the bottle of wine from the year of birth!



You remembered to get your passport out of the freezer, eh?



List of the wines:

Sparkling Shiraz 2014, traditional method

Nursery block Concongella Blanc 2017

Nursery block Dry Red 2017

Shiraz bin 0 2017

Hermitage bin 0 1983

Foudre ferment (2500 litres) Riesling 2018

Pinot Meunière old vines 2017

Chardonnay Western gate 2019 barrel tasting

Pinot Meunière old vines 2019 barrel tasting

Pinot Meunière young vine 2019 barrel tasting

Shiraz White Gravels Hill 2019 barrel tasting

Shiraz Bart block 1966 old vines 2019 barrel tasting

Shiraz 150yo vines 2019 barrel tasting

Pinot Meunière 2017 young vine

Pinot Noir 2017 old clone

Shiraz LSV 2017 single vineyard

Blend Cab, Merlot, Cab Franc, Petite Verdot 2017 13 acre vineyard

Lunch wines:

Rose 2019 (pn, pm, sh)

Cabernet Sauvignon 2017

Shiraz Bin 1 2017

DAY 8 - TURKEY FLAT, Barossa Valley by Eva Eckstein

This was the first visit to Turkey Flat for the Busby tour and also the first for Tim.

We were welcomed by Christie Schultz the owner who gave us the first Welcome to Country speech of the trip. There was also Alex Schulz, marketing guy and Valentina. We were served great coffee by Vicky and a delicious cake baked by Jo.



Mark the winemaker was our host during the day .

The property was settled 1830 and 1847 Johann August Frederick Fiedler planted the old vineyard with Shiraz. He was a muse to viticulturist and winemakers in Barossa.

The Schultz family did buy the property 1990 and 1993 the building was restored and cellar door was opened. Christie Schultz is the 4:generation.

We visited the vineyards and Mark told us about that they try to operate with the ecosystem, keeping rainwater and use solar panels. They seed the vineyards with medics, cloves and the grass grown natural, Their aim is to go for zero herbicides, They mulch for retaining moisture in the vineyards and use compost from farmers and people gardens. We played a game who could find the most strangest things in the vineyard and we found some plastic toys. Mark did ask questions during the visit and we got points when we know the answer. Clara scored the most points and won earplugs!

South Australia are not affected by phylloxera yet and Christie dont think the local goverment take this serious enough and she was concerned. We had to step into footbath before we entered the vineyards.



We had a kind of a blind tasting, we did know which wine we were tasting but not in which order.
For me the Grenache 2018 and Rose 2019 was the wines that stood out

The Grenache 2016 won the Jimmy Watson gold 2017.

Wines tasted:

2019 Barossa Valley white Marssanne, Viognier, Rousanne

2019 Rosé Grenache

2018 Butchers block red Shiraz, Grenache, Mataro

2018 Butchers block Shiraz

2018 Grenache

2018 Mataro

2017 Shiraz

2016 Ancestor Shiraz



DAY 8 - TOM SHOBBROOK, Barossa Valley by Eva Eckstein

We had a wonderful lunch and tasting at Toms and Emmas house in the Flaxman Valley. Flaxman Valley is between Eden and Barossa and aprox 500 m above sea level

What a peaceful place and they had the happiest dog so far, Coco!



The lunch was very tasteful, sticky rice, grilled chicken and vegetables from their own garden. I have to mention the wonderful flowers in the house, Emma used to work as a florist.

Tom makes natural wines made by hand from organically grown fruit.

We tasted his 4 growing vintage.

Wines tasted:

2017 Sparkling Shiraz "Making space"

2017 Poolside Syrah

2017 Petnat Rosé

2016 Riesling Eden Valley

2002 Shiraz







DAY 8 - KALLESKE, Barossa Valley by Eva Eckstein

This was the first time the Busby tour visited Kalleske, we were hosted by Troy and Tony Kalleske, 7th generation and their marketing guy Michael Pratt.

Kalleske was established 1853 by Johann Georges Kalleske and its situated in Greenock. For several generation they used to be grape growers for example Penfolds Grange but 2002 was their first Estate grown vintage. Today they dont sell any grapes and all wines are Estate grown. The winery are certified organic since 1998 and their production is about 20.000-25.000 cases per year.

They are low yielding, dry grown vineyards, organic and biodynamically farmed, handpicked but some of the vineyards were mashine harvest. The soil was red brown earth which is not a very fertile soil. The oldest vineyard is dated back to 1875.

They believe in holistic and natural approach to winemaking and focus on soil health and grape quality. They dont use any herbicides, only organic matters are added to the vineyards, like compost, legumes ,cereals, animal and mineral preperations. Only natural yeast and max of 125ppm sulphur is permitted. They have solar panel and self sufficient with water.



We had some home brewed beer and sausages and in the meantime we played bung toss!

Wines tasted:

2018 Plenarius Viognier

2019 Parallax Grenache

2019 Zeitgeist Shiraz

2018 CCCLXV Durif

2016 Bio Barrel Project Fruit Shiraz

2016 Flower project

2016 Root Project

2018 Clarrys GSM

2017 Greenock Shiraz

2017 Old Vine Grenache

2016 Eduard

2014 Johann Georges



DAY 8 - CIRILLO ESTATE, Barossa Valley by Eva Eckstein

We met Marco and his wife Annika (Lehmann) in probably the oldest vineyard of Grenache and Semillon in the world, dated back 1848. It was a magic moment! Barossa Valley.

Cirillo family came from Italy to Australia and Marco is now the 9th generation. His father Vincent took over the vineyard about 40 years ago and he has been taking care of these old bush vines so carefully. Marco began producing hand crafted wines under the family name 2003 and is now regarded as one of the best grape grower and winemaker of the region.

When Marco was younger he was only allowed to watch his fathers work with the vines too learn and understand how they should be treated. Now it takes Marco at least 10-15 minutes to prune each vine, its time consuming but worth it. He spends every spare moment in the vineyard for pruning, training and nurturing the vines. The 10 acre vineyard on white beach sand with old bushvines looks very healthy. The vines are basket woven, with grapes inside which means that they keep moisture in warm climate that Barossa has and very little rainfall.





The wines has a intensity and richness but also high acidity and the grapes are about the last to be handpicked in Barossa.

2019 Ancestor Vine 1850 Greanche Rosato

2015 Ancestor Vine 1850 Semillon

2019 Ancestor Vine 1850 Grenache

2018 The Vincent Grenache

2017 Cirillo Shiraz

2017 Cirillo Bush vine Mataro

2013 Ancestor Vine 1850 Grenache

2019 Cirillo Malbec

2009 Ancestor vine 1850 Grenache

DAY 9 - TORBRECK, Barossa Valley by Delphin Duan

Day 9 started with a walking through in Torbreck's 'LAIRD VINEYARD' (2014 purchased, 2 ha, inc. 5 Acres shiraz, dry growing vineyard as well) which is located in Western Range, 500 m year ago with Viticulturist Nigel Blieschke, the vineyard were planted with 170 year old shiraz; 70 years old Grenache together with some young vines.

'We are vine growers instead of grape growers.'—Nigel Blieschke to emphasis the work in vineyard. (Philosophy of Torbreck: Control Yield, Harvest right time and good relationship with vine growers)

Compost used as well to recover soil from compaction, due to before cultivation. Although a good way to preserve moisture of soil together with grass planted.

Red Soil over clay—(similar to limestone) with good nutrition for wine, layer holds moisture but cold and hard, not easy to access. Shallow Root make the grape ripen earlier.

Black Soil tend to be crack as well, more Biscuit, with carbonic layer, strong layer and root system goes deeper, easy to be dried out. Vine more vigorous as well.

Layup planting as well, as young vine have no advance to compete with old vines with well-established root system.



When you're in a hole.....

150ha vineyards in total Torbreck owned with more than 30 vine growers to work with.

In between Michael – Brand Manager gave us an brief intro of Barossa general geographic facts.

(40 kilo long, Mt lofty ranges,

We had a fabulous wine flights tasting in Torbreck Cellar Door with leads of Andrew Tierney

All French Oak

The wines are listed as below:

2019 WOODCUTTER'S SIMILLON 100% Semillon

With 40% Madeira Clone(Pink Semillon) 40% French New Oak

The Wine is stone fruit dominated with creamy, yogurt flavors with high acidity

2018 THE STEADING BLANC 50% Roussane/30%Marsanne/20% Viognier

From single home vineyard, new oak aging for both Viognier and Rousanne, while no oak for Marsanne. The wine is with stonefruit like white peach, apricot flavors, very good wine!

2017 CUVÉE JUVENILES 61% Grenache/28% Mataro /11% Shiraz

Been no oak influenced and co-fermented using skin of Mataro and Grenache with Shiraz.

2005 THE STEADING 60% Grenache, 20% Shiraz, 20% Mataro

This wine is under cork, with perfumed character of strawberry, tea leaves and hazelnut, with very long finish.

2017 THE STEADING 52% Grenach/25% Shiraz/ 20% Mataro

Is a good vintage for Grenache from dry farmed vineyard

2017 HILLSIDE VINEYARD GRENACHE 100% Grenache

2016 first vintage in 2 ha Lyndoch Vineyard. High acidity and high tannin, need more time to being aged.

2018 WOODCUTTER'S SHIRAZ

Young vine shiraz, from most farmers corporate with. Open Vat fermented, using screwcap.

2017 THE STRUIE

Blend of shiraz fruit from both Barossa Valley and Eden Valley

Violet, bluefruit, date and eucalyptus, blackcherry and elegant wine.

2016 THE FACTOR

2 YR IN French Barrique with rounder palate with high tannin, distinct black chocolate.

2009 DESCENDANT 92% Shiraz, 8% Viognier-Co-Fermented

1994 planted irrigated vineyard

Black fruit/gamey and savoty with black chocolate flavors

2016 DESCENDANT 92% Shiraz, 8% Viognier-Co-Fermented

Floral, black chocolate and smokiness flavors; Viognier stand up in the early days, rather than well-integrated back vintage, which could give more complexity to the wine

2003 RUNRIG

160 yrs old shiraz, blend with Viognier instead of co-fermentation

Elegant, with great concentration on flavors, tea leaves and caramel

2007 RUNRIG 95% Shiraz/5% Viogner

2016 RUNRIG 98% Shiraz/2% Viognier

Concentrated flavors with high tannin high acidity full body and black fruit dominant flavors.

2006 THE LAIRD

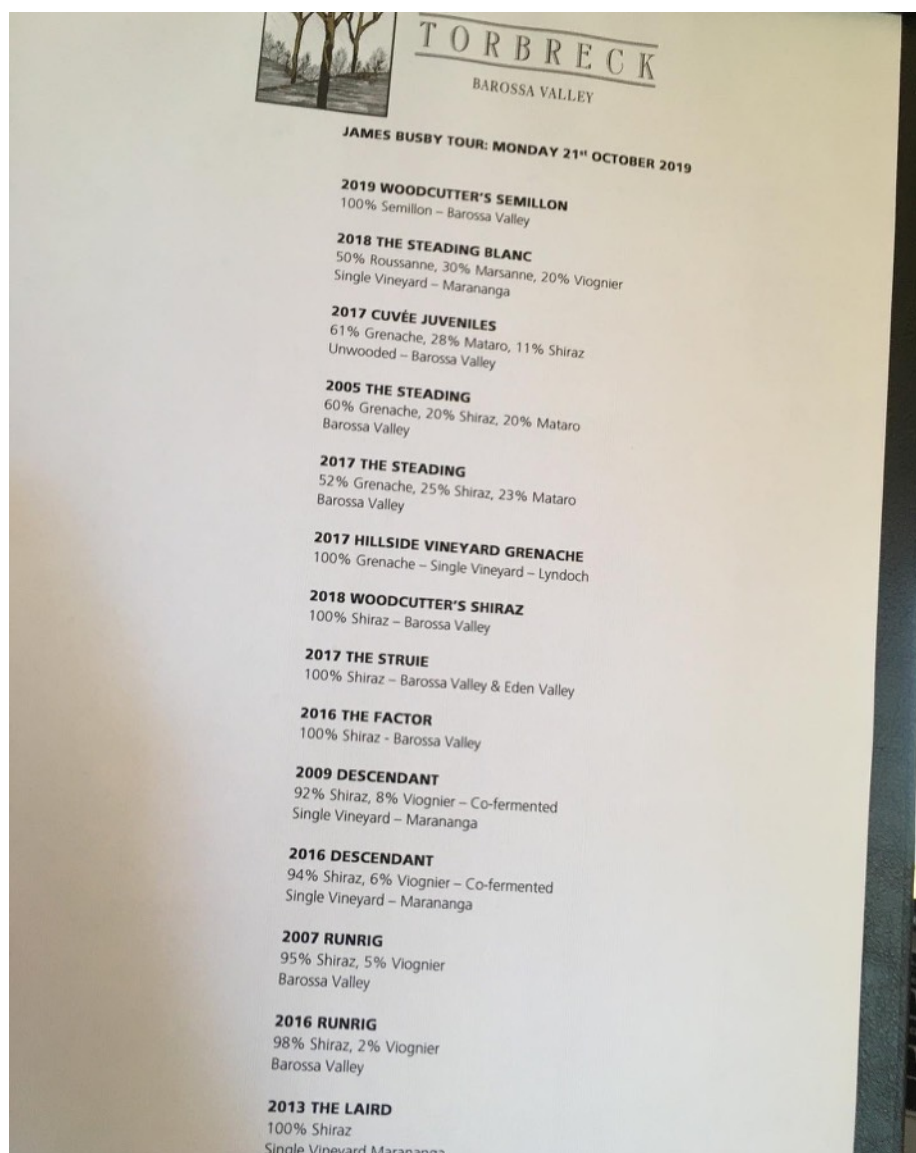
Being 2005 the 1st vintage released and bought in 2014, whenafter became organic farmed. Been not released every year.

2006 is dominated with red/blue fruit with dust and tea leaves

2017 'LES AMIS GRENACHE

25 ye old vine, planted in deep red soil/small percentage new oak

Date, fig concentrated flavors with small percentage of new oak.



DAY 9 - YETTI & THE KOKONUT, Barossa Valley by Delphin Duan

Natural wine, with about 1,500 btls wine produced annually. Created by David Geyer and Koen Janssens. While David is responsible for the winemaking while =Koko (Koen for sales and marketing)







We stopped over Yetti for lunch, below wines we tasted.

B Rose Barossa Valley 2019

Verdelho, red Semillon, Cabernet Franc

Beach Savagnin Adelaide Hills 2019

In ferm egg, with lees stiring and lees contact

Mt Savagin McLaren Vale 2019

Working together with Gemtree, bio/organic certified vineyard

2 batches

100% whole bunch- -nice spicy/structure/elegancy

50 % whole bunch & 50% destem

2 weeks fermentation

Metro Savagnin Adelaide Hills 2019

4 days on skin, 3,200 L Foudre aged, 10.9 % abv

Skinny GWT Adelaide Hills 2019

The Gewürztraminer was kept 14 days on skins and pressed to tank, fermented in stainless steel tank.



DAY 9 - SEPPELTSFIELD, Barossa Valley by Delphin Duan

We were greeted by Head Wine Maker Fiona McDonald, and winemaker Matt Pick, together with Nicole Hodgson who is responsible for wine and tourism, Lauren Mudge responsible for domestic sales.

The wines we tasted:

RIESLING EDEN VALLEY 2019

VERMENTINO BAROSSA 2019

NERO D'AVOLA BAROSSA 2019

GRENACHE BAROSSA 2019

MATARO BAROSSA 2019

SHIRAZ BAROSSA 2019

PARA GRAND TAWNY

PARA RARE TAWNY

PARA 21 YEAR OLD TAWNY





We visited the Seppeltsfield Cooperage run by Master Cooper Andrew Young to see how the whisky barrels are made from the used red wine barrel.

We were honored to being allowed trying the Birth Vintage Port in the cellar. Such an amazing trip, showed the long history of Seppeltsfield



DAY 9 - LANGMEIL, Barossa Valley by Delphin Duan

We are greeted by owner James Lindner, Managing Director, Matthew Macculloch, and Leigh Woodrow responsible for Export. Upon Arrival, we were offered

Langmeil Barossa Sparkling Shiraz Disgorged on 2018 Nov.

Langmeil Orphan Bank Shiraz 2016 (more than 70 yrs old vine)

Vines that are planted pre- 1860 shiraz. Were moved to new sites in 1947, with being adopted by different adopters, hence the name.

Langmeil The Freedom 1843 Shiraz 2017 (more than 125 yrs old vine)

Oldest survived shiraz Vineyard in the world since 1843 (coming after 1831 James Busby's first vine planted).

Deep ruby color with, quite concentrate flavors of black fruit, black chocolate and black spices, full body definately.

A Shiraz tasting session covered both Barossa Valley & Eden Valley sub-regions are organized;

1840 planted vineyard

With below wines are tried and compared, normally winery blend the cuvees below before final bottling.

2019 Western Range Barossa Valley LANGMEIL – Fresher style shiraz

2019 Eden Valley LANGMEIL – More elegant and fresh

2019 Barossa Central Valley LANGMEIL – softer and round

2019 Northern Barossa Valley LANGMEIL – Power and stronger body

2019 Southern Barossa Valley LANGMEIL –Fresh and elegant

2019 Valley Floor Barossa Valley LANGMEIL(northeast) – Wine with flat body, less acidity

Wines tasted during dinner:

LANGMEIL Wattle Brae Eden Valley Riesling 2018

LANGMEIL GARDENS Three Gardens Viognier Marsanne Roussane 2018

LANGMEIL The fifth Wave Grenache 2017 J

LANGMEIL High Road Eden Valley Chardonnay 2018

LANGMEIL Orphan Bank Shiraz 2009

LANGMEIL Jackman's Cabernet Sauvignon 2016

Dinner after we went to the oldest REAL CLUB for Kegel Bowling. 'Richard from NYC' was the final winner 1 point higher than David from Germany, where the game was originally born.

During the game, LANGMEIL Liqueur Tawny 25 yr old was poured as punishment of anyone missed the shot.

Also wines listed below:

LANGMEIL Bella Rouge 2019 (Rose)

LANGMEIL Valley Floor shiraz 2017

LANGMEIL Three Gardens Grenache Shiraz Mataro 2018





DAY 10 - KAESLER, Barossa Valley by Richard Hanano

Sasha the host at Kaesler Winery greeted us immediately upon arrival with a gorgeous glass of Kaesler “Old Vine” Sémillon. After a brief history of the winery, Sasha led us to the “Old Vine” Shiraz vineyards where we also met by the winery dogs; Oscar & Koop, who led us into the winery for an in depth horizontal/vertical of their amazing wines.



We were also lucky enough for Reed, the owner, to open up a bottle of 2006 Alte Reben Shiraz which now there are only 7 bottles left in its existence. Finished off the day with a wonderful group lunch with Reed, Sasha, Casey, and Steven....and of course Oscar & Koop. It was a great start to



our day for sure!

Wines Tasted

2018 Old Vine Sémillon

2018 'Love Child' Viognier

2019 'The Fave' Grenache (Tank Sample)

2018. Avignon GSM (Tank Sample)

2017 Old Vine Shiraz

2012 Old Vine Shiraz

2006 Old Vine Shiraz

2017 Alte Reben Shiraz

2012 Alte Reben Shiraz

2006 Alte Reben Shiraz

2017 Old Bastard Shiraz

2012 Old Bastard Shiraz



DAY 10 - HENSCHKE, Barossa Valley by Richard Hanano

Driving up toward the famous “Hill of Grace” vineyard, Prue Henschke, was awaiting our arrival. This is where we found out that Hill of Grace isn't on an actual hill, but named after the church overlooking the vineyard.





After Prue explained the viticulture and landscape of the famous vineyard, we arrived at the winery where we met Steve Henschke, and of course their two Dachshund “sausage” dogs. Steve talked about the history of the winery and family, then walked us through the winery where we saw some cool antique and modern winery equipment. Then, we all sat down and Steve guided us through the line up, which is just a small portion of his massive collection. Tasting the 1991 Hill of Grace was a real treat and a highlight of the day. A lot of us purchased some Henschke wines where both Steve and Prue were gracious enough to sign the bottles for us. A very cool visit and exciting to see and taste the Hill of Grace vintages. A special thanks to Cynthia and Justine for assisting in making the tasting go precisely and smoothly.



Bojan, loves a photo

Wines Tasted

2016 Louis Sémillon

2017 Croft Chardonnay

2017 Giles Pinot Noir

2015 Keyneton Euphonium

2015 Cyril Henschke

2015 Mount Edelstone

2014 Hill of Grace

1991 Hill of Grace



DAY 10 - S C PANNELL, McLaren Vale by Richard Hanano

Steve, Chris, and Tom met us at our hotel and handed out baseball hats to the team because it was a scorching hot, sunny day. Steve jumped onboard our bus where we headed toward his vineyards and talking about the history and future of McLaren Vale. Steve and the team walked us up the hill through the vineyards where we landed on deck where we had a breathtaking view of vineyards of “The Vale.” Here is where Steve’s wife, Fiona, joined us and we sampled the Koomilya line up. The best place to taste wine without a doubt!



We then arrived at Steve & Fiona's restaurant where we tasted more of the S.C. Pannell wines. Then we had an amazing dinner and great conversations on the deck while watching the sunset. Thanks to Chef Haley, Lisa, and Sharon for the amazing food and service. Left here feeling the love of the "New Wave" of Australian winemaking. Definitely a highlight of the trip.



2017 Koomilya, Tempranillo/Touriga
2015 Koomilya, Shiraz "JC Block"
2015 Koomilya, Cabernet/Shiraz
2015 Koomilya, Shiraz "DC Block"
2016 Koomilya, Cabernet "CP Block"
2019 S.C. Pannell, Fiano "Fi Fi"
2014 S.C. Pannell, Tempranillo/Touriga
2016 S.C. Pannell, Tempranillo/Touriga
2017 S.C. Pannell, Tempranillo/Touriga
2018 S.C. Pannell, Tempranillo/Touriga
2018 S.C. Pannell, Garnacha "Basso"
2011 S.C. Pannell, Grenache
2018 S.C. Pannell, Grenache
2017 S.C. Pannell, "The Vale"
2018 S.C. Pannell, Nero Diavola

DAY 11 - SQUIDDING, Aldinga Beach to Port Willunga McLaren Vale by Ashley Gao

Beautiful weather! Majority of the folks went for a squid fishing at 5:30am with the sun rising and dolphins jumping around. A few are staying at the hotel to catch up with some sleep. Mr Johnson













Breakfast of Champions

DAY 11 - d'ARENBERG, McLaren Vale by Ashley Gao

After the squid fishing, fishing crew came back to the hotel for a quick shower and we departed for d'arenberg at 8:45am.

Emma, Chester and Philip greeted us and we had coffee at Polly's wine lounge at arrival. Polly's wine lounge was the old cellar door before the cube was built. After a quick coffee, we put the safety vests and went to vineyards tour. Chester gave us his family stories and vineyard management. All his vineyard are bio and organic. Then he took us to visit the winery facilities. Modern and historical facilities combine.







Tasting at the cube:

4 flights, 15 wines in total with different soil analysis. All shiraz and same vintage 2013! Amazing!

Flight A:

Fruit Bat

Little Venice

The Vociferate

The Eight Iron

Flight B:

Shipsters' Rapture

Tyche's Mustard

The Swinging Malaysian

The Piceous Lodestar

Flight C:

The Apotropaic Triskaideaphobia

The Picknickian Brobdingnagian

The Garden of Extraordinary Delights

The Bamboo Scrub

Flight D:

The Blind Tiger

The Amaranthine

The Dead Arm

Lunch at d'arenberg is the best food and wine pairing during this trip. Great food at Polly's wine lounge !

Wine for lunch:

Pollyanna Polly nv sparkling wine: to go with d'Arry's bread with salt crusted house churned butter. Yummy!

2012 The Dry Dam Riesling & 2017 The Lucky Lizard Chardonnay: to pair with blue swimmer crab, prawn tortellini and lobster bisque. Delicious !

2013 The Beautiful View Chardonnay & 2013 The Blewitt Springs Grenache: to pair with pan fried duck breast and duck brioche with honey roast heirloom carrots.

2013 McLaren Sand Hills Grenache & 2013 The Old Bloke Three Young Blondes Shiraz Marsanne Viognier Roussanne: to pair with seared kangaroo fillet and roo tail pithivier with bunya nut cream. My first time to try kangaroo meat, tasty! However, till feel it's cruel to eat kangaroo meat. Because they are just so cute!

Lunch finished with coffee and petit fours.





DAY 11 - WIRRA WIRRA , McLaren Vale by Ashley Gao

Departed from d'Arenberg, we headed for Wirra Wirra and arrived at 13:30. General manager Andrew and vineyard manager Luke greeted us. They showed us the vineyard and the winery building with the histories. 22 hectares in total. Certified bio.

1972 “Church Block” first vintage. Name derives from church across the vineyard.

Before the tasting, first task is blending 2018 vintage Church Block with 2018 vintage Shiraz, Cabernet and merlot. 2017 vintage for reference. Team “ the killers” won the game. Wirra Wirra





Seated tasting at cellar door with Andrew, Luke and Tom.

Flight 1

2018 Original Blend Grenache Shiraz

2018 Absconder Grenache

2017 Vintage Bell Cabernet Sauvignon

2012 Angelus Cabernet Sauvignon

Flight 2

2018 Catapult Shiraz

2017 Woodhenge Shiraz

2016 RSW Shiraz

2016 Chock Block Shiraz

After the serious tasting, it's time for fun! Water melon hurling! Fun fun fun! Mr Johnson had a great time. He was launched!





WIKKA WIKKA

Beyond
Supreme
Dreams



I told you the throwing-the-hats-in-the-air thing would work. Just saying

DAY 11 - NOON, McLaren Vale by Ashley Gao

Noon was founded by his dad in 70s. In 1996 Drew took over. He is a master of wine.

Very popular wine and limited production. Open 3 times a year at the cellar door and then sold out. Normally it is not open for public visiting. So lucky that we have Tim.

Vineyard is organic and biodynamic management. Everything is done by hand. No herbicide. Bush training, free range.







Tasting:

2019 High Noon Rose: 100% Grenache. 300 cases only

2018 Reserve Cabernet Sauvignon

2018 Reserve Shiraz

2018 Clips Grenache

2016 Reserve Cabernet Sauvignon

2016 Reserve Shiraz

2016 Clips Grenache

2017 Twelve Bells



DAY 11 - ARTISANS of McLAREN VALE at Samuels Gorge, McLaren Vale by Ashley Gao

8 wine producers. Table set up both inside and outside. Walking through tasting. Efficiency is requested. Followed by a delicious buffet dinner cooked by chef Todd. Surprisingly to see the squids fished at morning are on the table. Fresh and yummy!





- Three Dark Horses

Matt Broomhead

Wines:

2018 Fiano

2017 Shiraz, Grenache and touriga blend

2018 Grenache

2018 Shiraz



- **Samuels Gorge (host)**

Justin McManee and Samantha Davidson

Wines:

2018 Grenache

2018 Mourvèdre

2018 Graciano

2017 Mosaic of Dreams

2017 Kaleidoscope Horizons



- Alpha Box & Dice

Sam Berketa

Wines:

2018 O Gruner Veltliner

2017 Garden Mullet Fury Semillon/Viognier

2017 Dead Winemakers Society Dolceto

2017 Siren Nero d'Avola

2016 F Is For Fog Nebbiolo

NV Lazarus



- Brash Higgins

Brad Hickey

Wines:

2017 R/SM Riesling/Semillon

2017 CHN Chenin Blanc

2018 CINS Cinsault

2017 NDV Nero d'Avola

2018 MCC Mataro/Cinsault/Carignan

2016 CBSV Cabernet Sauvignon



- La Madrina by Fall From Grace

Gill Gordon Smith and Jessica (winemaker)

Wines:

2019 Arneis

2018 Montepulciano Rosato

2018 Nero d'Avola

2017 Montepulciano



- Thistledown

Paddy Gilhooly

Wines:

2018 She's Electric Grenache

2018 The Vagabond Blewitt Spring Old Vine Grenache: 2019 MGA McLaren Vale Wine Show Best Grenache award

2017 Sands of Time

2018 This Charming Man



- Ministry of Clouds

Julien Forwood

Wines:

2018 Grenache

2018 Tempranillo/Grenache

2018 Syrah

2018 Kintsugi



- Bondar

Selina Kelly

Wines:

2019 Fiona

2018 Chardonnay

2019 Rose

2018 Grenache

2018 Mataro

2018 Violet Hour



IN
Grenache
WE TRUST

2018
VINTAGE CREW

DAY 12 - BATTLE OF BOSWORTH, McLaren Vale by Bojan Radulovic

Joch and Louise Bosworth welcomed us with breakfast/coffee/pink moscato. There are two dogs Tiga (sausage) & Oscar (the tall dude, looks like a sheep). Tiga was trying to fight with our wombat, but Mr. Johnson kicked his ass!

The winery was taken over from father in 1995 and it was shortly turned into organic and biodynamic farming. Joch living at the property most of his life. Total owned vineyard area is 90 ha.

The tractor tour around the vineyard was amazing experience, followed by detailed explanation about cultivation and soil. In vineyard is growing 10 different grapes with majority of Shiraz.



Wines:

Sweet Pea Moscato 2018 Rose (breakfast)

Semillon 2019 (vineyard tasting)

Touriga Nationale 2018 (vineyard tasting)

Chanticleer Shiraz 2016 (vineyard tasting)

Shiraz 60% Cabernet 40%, 2016 Amarone style (vineyard tasting)

Cellar tasting:

Springs road Chardonnay 2018 Kangaroo Island

Springs road Cab Shiraz 2017 Kangaroo Island

Springs road Shiraz 2017 Kangaroo Island

Springs road Cabernet 2017 Kangaroo Island

Springs road Shiraz Terre Napoleon 2017 Kangaroo Island (first release)

Battle of Bosworth Graciano 2016

Battle of Bosworth Heretic Touriga Graciano Shiraz 2017

Battle of Bosworth Puritan Shiraz 2019



Roo hopping - planking is so last decade

DAY 12 - PORT WILLUNGA BEACH, McLaren Vale by Bojan Radulovic

Crazy short break for swimming, cricket, beer, fish & chips, bubbles and wombat. Cannot be described, needs to be experienced.









DAY 12 - GEMTREE, McLaren Vale by Bojan Radulovic

Not many wineries in the world have their own eco trail, but Gemtree is the one who can proudly show.

Unfortunately, we didn't have a chance to meet Mike and Mellisa Brown due to busy period of traveling, but hope we will have future opportunity. Hosted by winemaker Josh and rest of the wonderful team.

Gemtree eco trail was established in 2001, and containing a few of the lakes, emus, koalas, ducks and sometimes visited by couple of snakes :)

Wonderful masterclass from Gavin about ecosystem, climate, Indigenous history of the region and overall Australia.



Great chance to clearly understand about biodynamic practices, natural components for vineyard protection, as well as impressive explanation about biodynamic calendar.

Highly suggested visit for those who wants to learn more about biodynamic growing.





I love this photo





Wines:

Grenache pet nat 2019

Grenache 2019

Mataro 2018

Luna de Fresa Rose Tempranillo 2019

Luna Temprana Tempranillo 2019

Bloodstone Shiraz 2018

Uncut Shiraz 2018

Phantom Red Blend Nine 2018

Ernest Allan Shiraz 2018

Obsidian Shiraz 2018

Subterra Shiraz 2018





Cow wasn't impressed by Mr Johnson's pole dancing routine

DAY 12 - YANGARRA, McLaren Vale by Bojan Radulovic

We have been welcomed by Michael, vineyard manager. Introduced to famous Grenache vineyard 1946 bush vines which is certified organic and biodynamic.

Peter Fraser, the Chief Winemaker introduced the winery and guided us through amazing High Sands wines tasting with different vintages.



Later moved to the house on the top of the hill for a dinner. The food was prepared in the family style, and nothing left on the plates.

Big thanks to Jarad, Giulame, Sussy, Ursula, Gema and Chef Billy for taking care of us.







Wines :

2019 Blanc (5 grapes)

2012 High Sands Grenache

2013 High Sands Grenache

2014 High Sands Grenache (the warmest vintage)

2015 High Sands Grenache

2016 High Sands Grenache

2017 High Sands Grenache

2017 Grenache Old Vine

2017 Grenache Ovitelli

2019 Preservative Free Grenache



I don't know where this photo was taken but it fits here

DAY 13 - PENFOLDS, Adelaide by Clara Dalzell

The group had an early morning start leaving the McLaren Vale toward Penfold's McGill Estate just on the backside of the Adelaide Hills in in Adelaide. We arrived to the best coffee we'd had since crossing the boarder to South Australia (there must have been crack in that coconut milk).

Jamie Sachs, Global Ambassador of Penfolds took us on an extensive tour of the "Spiritual home of Penfold's" for the next two hours. This small estate was where Dr. Penfold immigrated to with his wife and infant, built a cottage and planted some vines. He was both a successful doctor and grape grower, eventually building a winery and distillery and expanding his vineyard holdings over the next several decades.



The tour included a wander through the original cottage, where Mr. Johnson made himself right at home. Then through the much reduced, but government protected 14 acres of Shiraz vineyards, half of which had been replanted a few years ago and were just coming back online. Interestingly the “terroir” of the vineyards had been greatly influenced by the houses surrounding them, causing much greater run off and therefore doubling the amount of water of nearby vineyards.



We proceeded through the main buildings, including the winery, in which little had changed since its inception. An average of 200 tons per vintage are still produced here, the smaller parcels, and experimental wines. The rest of the tour was touristy - defunct distillery and power station, tawny port barrels, the huge vat Helen Keller calculated the volume of by touch, the original "BIN" storage rooms, and ancient amphorae's from an acquired winery.



We concluded the morning with an extensive tasting of many of the top Penfold's wines accompanied by the red winemaker Andrew Hale:

Thienot, Champagne 2012

BIN 311 Multi-Regional Chardonnay, 2018

Reserve BIN A Adelaide Hills Chardonnay, 2017

Reserve BIN A Adelaide Hills Chardonnay, 2018

Yattarna Multi-Regional Chardonnay, 2018 (vintage might be different)

Yattarna Multi-Regional Chardonnay, 2017

BIN 389 Cabernet Sauvignon Shiraz Multi-Regional, 2016

St Henri Shiraz Multi-Regional 2015

MaGill Estate Shiraz Single Vineyard, 2016

RWT Shiraz Barossa Valley, 2016

BIN 707 Cabernet Sauvignon 2016

Grange Shiraz Multi-Regional, 2008

Grange Shiraz Multi-Regional, 2014

After a quick coffee reboot, we clambered onto the bus and finally headed into the "Hills".



DAY 13 - SHAW + SMITH, Adelaide Hills by Clara Dalzell

Our second stop brought us to the beautiful modern estate of Shaw + Smith. Started by MW Michael Hill Smith and his friend Martin Shaw after a drunken night at a bar over 30 years earlier. David LeMire, MW in charge of Sales and Marketing lead us on a tour of the facilities, along with Adam Wadawitz, previously at Best's.

The weather was atrocious and we were immediately rained of the vineyard. The winery was built to accommodate a high quality winemaking and very detailed with a central distribution of grapes and a gravity fed system. Everyone uuu'd and aww'd at the cool pneumatic "foot" press installed in the fermentation room. Most of the production is wild yeast fermentation, in 4,000 or 8,000 L vessels and basket pressed, keeping the quality very high and the wines full of character.

Possibly the best photo of the trip



Martin and David joined us for a very delicious lunch. We discussed the start of the winery, our markets and how they had acquired Tolpuddle in Tasmania after having no intention of doing so. We tasted through several wines:

Tolpuddle, Chardonnay, 2018 (Tasmanian property)

Tolpuddle, Pinot Noir, 2018

Shaw + Smith, Riesling, 2019

Shaw + Smith, Chardonnay 2018

Then another coffee fix and into our master class:

Shaw + Smith, Sauvignon Blanc, 2019

Shaw + Smith, M3 Chardonnay, 2017

Shaw + Smith, Lenswood Chardonnay, 2017

Shaw + Smith, Pinot Noir, 2018

Shaw + Smith, Lenswood Pinot Noir, 2018

Shaw + Smith, Shiraz, 2016

Shaw + Smith, Shiraz, 2017

Shaw + Smith, Balhannah Shiraz, 2016

We finished up our visit with another quick look at their experimental wines, The Other Wine Co.:

Pinot Gris, 2018

Cabernet Franc, 2018

Grenache, 2019

Shiraz & Pinot Noir, 2019



DAY 13 - MURDOCH HILL and BK WINES, Adelaide Hills by Clara Dalzell

Our final stop of the day proved to be one of the best of the whole trip. It was a double dip of BK Wines hosted by Murdoch Hills in the new Murdoch Hills Cellar door. Brendan and Michael introduced their individual projects, both of which are small, family run, hands on pretty wines, leaning towards natural but VERY clean. Zero/Zero policy = zero mouse and zero brett.



Michael's shadow was always trying to creep up on him



The visit started out off with some:

BK Wines, Pet-Nat Chardonnay, 2019 out of Mag (only a few bottles left).

Murdoch Hills, Riesling, 2019

Then we split into two groups to go more in depth with each winemaker.

BK Wines, Ovum Pinot Gris, 2018

BK Wines, Skin & Bones Savagnin, 2018

BK Wines, Swavie Chardonnay, 2018

BK Wines, Gower Pinot Noir (Vintage)

BK Wines, Autumn Equinox Syrah, 2018

Murdoch Hills, Chardonnay, 2018

Murdoch Hills, Tillbury Chardonnay, 2018

Murdoch Hills, Rocket Chardonnay, 2018

Murdoch Hills, The Surry, 2019

Murdoch Hills, Pinot Noir, 2018

Murdoch Hills, Phaeton Pinot Noir, 2018

Murdoch Hills, The Landau Syrah, 2017

It was another great dinner with a few more surprise bottles brought out, including 2 different Pet Nat's from our very own Tim Wildman. A great day overall, but tinged with the melancholy knowing tomorrow was our last...



DAY 14 - THE LANE, Adelaide Hills by Al Drinkle

On the final day of this intense and beautiful adventure, our energy levels were still high, and we were excited to be immersed in the splendour of the Adelaide Hills.

First stop was with Alistair and Josh at the Lane. The wind was roaring at their beautiful vantage point where we tasted their sparkling range:

2013 Cuvée Helen Blanc de Blancs

NV Lois Blanc de Blancs

NV Lois Brut Rosé

We returned to the cellar and tasting room to complete the lineup below:

2018 Sauvignon Blanc

2018 Pinot Gris

2018 Block 1A Chardonnay

2018 Block 3 Chardonnay

2018 Beginning Chardonnay

2018 Gathering Sauvignon Blanc / Semillon

2010 Gathering Sauvignon Blanc / Semillon

2018 Nebbiolo

2018 Block 5 Shiraz

2016 Block 14 Basket Press Shiraz

2016 Reunion Shiraz

2016 19th Meeting Cabernet Sauvignon



DAY 14 - CLELAND WILDLIFE PARK





DAY 14 - BK WINES, Adelaide Hills by Al Drinkle

Next up, we spent a bit of time with kangaroos and koalas before dropping in on Brendan and Kirsty at BK wines. Their winery has to be amongst the most personal and welcoming that I've ever seen... skateboards on the walls, LPs spinning and very down to earth people leading a casual











Back in black







2019 Pinot Noir Pet Nat

2019 Grüner Veltliner (from egg)

2019 Ovum Pinot Gris (from egg)

2018 Ranato Pinot Gris

2018 Carte Blanche

2017 Archer Beau Chardonnay

2017 Remy Pinot Noir

2015 Archer Beau Chardonnay.

Before departing, we checked out Brendan's skate ramp where Didier managed to shitmix himself... luckily it was caught on film from two incredible angles... then on our way to Ochota Barrels.



DAY 14 - OCHOTA BARRELS, Adelaide Hills by Al Drinkle

The bus couldn't make it all the way up the steep and unpaved driveway leading to Taras and Amber Ochota's estate, so we strolled through along the secluded, backwoods pathway to this legendary Basket Range address. We were greeted by a swaggering Taras, then a resplendent Amber, and their son, Sage, who made an appearance to sniff, and then hiss, at each of the visitors. After a showcasing of the minimalist winemaking shed, we were ushered into the kitchen to taste the following wines (spittoons were provided reluctantly, and remained dry in some cases):

2019 Wild Berries in the Woods Gewurztraminer

2019 Slint Chardonnay

2019 Control Voltage Chardonnay

2019 Mark of Cain Pinot Meunier

2019 Promise of Silence Gamay

2019 A Forest Pinot Noir

2019 Fugazi Grenache

2019 I am the Owl Syrah

2019 From the North Mourvedre

2019 One Eight Six Grenache









Pretty fly for a Canadian guy





DAY 14 - GENTLE FOLK, Adelaide Hills by Al Drinkle

Lastly, we were welcomed by Gareth and Rainbo at Gentlefolk wines. The evening commenced with a convivial feast of roast chicken and accompaniments and at this point, in bittersweet celebration of some of the most educational, enjoyable and exhausting 14 days of our lives, the Busby group really felt like a family. I believe I can speak for everyone when I say that this was an expedited period of bonding that truly commenced on this magical evening at Gentlefolk. It's sad when something so patently enjoyable ends, and we will all be in Tim's debt for years to come. And it must be mentioned that Thomas the Coach Driver's thoughtful and unexpected gifts brought many of us close to tears. The afternoon and evening were veritable highpoints of the trip, and the emotions were fuelled by:

2019 Pink Fizz

2019 Clouds Riesling

2019 Summertime Sauvignon Blanc

2018 Chardonnay

2018 Forest Range Pinot

2019 Rainbow Juice









2019 saw the fastest ever Alumni Reunion with Michael Downer visiting Delphin in Shanghai 4 days after the trip finished!



See you in 2020

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

