



variety
the children's charity



Wine Auction Luncheon

National Wine Centre

Friday 16 November 2018

Variety – the Children’s Charity... a worldwide volunteer organisation devoted to enriching the lives of kids who are sick, disadvantaged or have special needs by assisting them to live, laugh and learn.

Sisters Isobelle (9) and Charlotte (7) have Autosomal Recessive Polycystic Kidney Disease, leaving them to live with various complications. They will require kidney transplants and most likely partial liver transplants.

The girls experience fatigue and physical activity and recreation is limited. In 2017 Isabelle began hydrotherapy with impressive results. The family received support from Variety for the purchase and installation of a swim spa for daily hydrotherapy and post-surgery therapy for the girls and to enable the whole family, including sisters Amber (16) and Ashleigh (9) to spend some recreational time together.

“It makes everything fun, it is not just a physio session, it’s a fun family session. It makes it a lot easier for us to do it together. It makes our life enjoyable, it is definitely good for families like us.”

Amber (Isabelle and Charlotte’s older sister)



There are many ways to support Variety SA

ATTEND A FUNCTION

- ♥ Annual Themed Ball
- ♥ Melbourne Cup Luncheon
- ♥ Variety Vintage Luncheon

GET INVOLVED IN AN EVENT

- ♥ Variety Bash
- ♥ 4WD Adventure
- ♥ Variety Moto Run

YOU COULD BECOME A SPONSOR OF ANY OF THE ABOVE EVENTS FUNCTIONS OR MAKE A DONATION

- ♥ A donation of \$50 today will sponsor a child in need to attend the annual Variety Kid’s Christmas Party on 28th November
- ♥ Become a regular donor through our Workplace or Regular Giving Programs

SPREAD THE WORD

- ♥ Variety Grants / Scholarships
- ♥ Variety House



For more information
www.varietysa.org.au

Contents

Welcome	4
Master of Ceremonies	5
Guest Speaker	5
Auctioneer	5
Auction Rules & Procedures	6
Terms & Conditions	7
Main Auction – Variety Vintage Participating Wineries	
LOT 201 d'Arenberg	8
LOT 202 Tim Adams Wines	9
LOT 203 Parker Coonawarra Estate	10
LOT 204 Wicks Estate	11
LOT 205 Elderton	12
LOT 206 Brothers in Arms	13
LOT 207 Penny's Hill	14
LOT 208 Kaesler	15
LOT 209 Di Giorgio Family Wines	16
LOT 210 Charles Melton	17
LOT 211 St Hallett	18
LOT 212 Peter Lehmann	19
LOT 213 Lunch for 10 people at Chianti	20
LOTS 214 - 235 Mixed Dozens - 22 Lots	21
LOT 236 Lunch for 10 people at Sean's Kitchen	22
Silent Auction Items	23-26
How to bid	27



Welcome



2018 will celebrate our 10th Anniversary of the Variety Vintage Wine Auction Luncheon, an event that we are extremely proud of, having raised in excess of \$1.3 million net over the past nine years, for kids in need in South Australia.

Twelve of SA's leading winemakers have each donated a barrel of their finest 2017 vintage wine that has been bottled, and uniquely labelled ready to be auctioned today. We also have a fantastic silent auction offering you exclusive pieces to add to your own private cellar.

As always we are thrilled with the response we again received from the cream of South Australian winemakers and we thank them for their ongoing commitment to Variety.

We receive a huge amount of support from South Australian companies who generously donate everything from the barrels, the bottles, the labels and caps to the transportation, bottling and printing. This support ensures that every dollar we raise from the wine sold reaches kids in need in South Australia.

Variety is indeed humbled and extremely grateful for the enormous commitment the wine industry has made to the Variety Vintage Wine Auction Luncheon.

We also thank you, our guests today for your support and generosity in purchasing the wonderful wines and dining experiences on offer.

**Enjoy your day and from the kids
who will benefit, a huge thank you
to you all.**

TIM ADAMS
VARIETY VINTAGE CHAIRMAN

JEREMY OLIVER

VARIETY VINTAGE MASTER OF CEREMONIES

Jeremy Oliver, one of Australia's foremost wine authorities and the country's leading wine presenter and ambassador is a trained winemaker and a fiercely independent writer and critic. Known for his honesty and the integrity of his opinion, he has written thirty books, including six translated into Mandarin Chinese. Jeremy contributes to numerous national and international publications. He is currently building an online marketing and sales platform for Australian wine in China and is shortly to film the next series of Enjoy Wine with Jeremy, his top-rating online TV infotainment show, where he introduces the emerging Chinese wine audience to knowledge, wines and ideas.

BRIAN GILBERTSON

VARIETY VINTAGE GUEST SPEAKER

Brian Gilbertson appeared in children's operas, on television and in concert from age 10. He fronted rock bands, then sang in cabaret and musicals, whilst studying and practicing Law. He then sold his legal practice to study voice and drama in Vienna, leading to a 20 year international career in opera.

Brian performed as a principal tenor in Europe, the United States, Australia, South Africa and Asia in opera, musicals, cabaret, the corporate sector and at major sporting events. He was an international Arts Ambassador for the 2000 Sydney Olympics. He sang the Australian and Sri Lankan national anthems at the Adelaide test match in 1996 and went on to sing many guest anthems at major sporting events, which is now common practice in Australia.

Brian has also created, directed and produced large scale outdoor events, theatre productions and corporate showcases including the first Bundaleer Forest Concert Weekend in Jamestown, Opera in the Wetlands near Salt Creek, Carols by the Creek at Mitcham and Canvas in Concert with David Helfgott and David Bromley live on stage. In 2002 he became the new creative director and event manager for the Credit Union Christmas Pageant. He continued to perform, record and produce other events when time allowed and devotes time to helping young artists find their natural voice and truth in acting and singing performance. Most recently he has returned to his Rock & Roll roots with his 1970's band for sell out seasons at the Adelaide Fringe.

Brian was appointed the 2010 City of Adelaide, Citizen of the Year in recognition of his work across the arts and community and in 2016 received a star on the Adelaide Festival Theatre Walk of Fame, recognizing his appearances in more than thirty productions at the Festival Theatre.

PETER CURTIS

VARIETY VINTAGE AUCTIONEER

As one of Australia's leading motor vehicle auctioneers for over 30 years and with 29 years of history with Variety, Peter has been the resident Variety Vintage Wine Auctioneer since 2010. His unique auctioneering skills have raised many hundreds of thousands of dollars for Variety – the Children's Charity, his great passion.

VARIETY THANKS JEREMY, BRIAN AND PETER FOR THEIR WONDERFUL SUPPORT OF THE VARIETY VINTAGE WINE AUCTION LUNCHEON



Auction Rules & Procedures

**THE FOLLOWING RULES AND PROCEDURES GOVERN THIS AUCTION.
PLEASE READ THEM CAREFULLY.**

MAIN AUCTION

FORMAT & REGISTRATIONS

All potential buyers are required to register on the day. The auction will take place at approximately 2pm, Friday 16 November at the National Wine Centre.

STRAIGHT LOT INFORMATION

Each lot is offered as 20 cases of one dozen bottles of wine. The wine will be sold in lots of 20, 15, 10 or 5 cases. The first successful bidder on each lot can choose to either take the full 20 cases or part thereof in five case lots. If less than 20 cases are bought by the first buyer the balance of wine will then be offered for sale either as a whole or in five case lots. All lots sold in this sale are GST input taxed.

MIXED LOT INFORMATION

Each lot is offered as 5 cases. Each case contains one bottle of each of the twelve selected wines. All lots sold in this sale are GST input taxed.

BIDDING

All Bidding is on a PER BOTTLE basis. The auctioneer will be in charge of the bidding and any disputes will be decided at his discretion. All items are at the risk and expense of the purchaser at the fall of the hammer. All sales are final and there will be no exchange or refund on items.

DELIVERY (MAIN AUCTION ITEMS ONLY)

The wine will be delivered within four weeks of purchase. The purchase price includes the delivery of each 'lot' to one address within Australia only. Please note Variety - the Children's Charity shall not be liable for any neglect, default or damage in relation to the freighting and/or transportation of these wines. Purchasers are encouraged to take out adequate insurance to cover transportation of their wines. If the purchaser would prefer to have the wine delivered prior to the four weeks, it will be the purchaser's responsibility and at their expense.

AUCTION CHARGES

All lots are sold in Australian dollars. There are no other charges.

SILENT AUCTION

1. How to Register: Text **Vintage2018** to: **0438 155 544**
2. How to Bid: **By INTERNET**: Just click the **blue link** in your welcome text message and it will take you to your personal bidding page. Click on an item you like and place your bid right there.
By SMS: Text the **LOT number** and an **amount** to **0438 155 544** (eg. to bid \$500 on lot 102 text 102 500).
2. Once the Silent Auction closes, no further bids will be accepted. Winning bids will be advised shortly after the close of the Silent Auction.
3. All sales are final and there will be no exchange or refund on items and no discussion entered into.
4. All auction items at this event are GST input taxed.
5. Where feasible, goods must be collected on the day unless other arrangements have been made with the coordinators to collect from the Variety Office.

PAYMENT

Payments for main and silent auction items must be paid on the day by either cash, cheque or credit card (EFTPOS, Visa, Mastercard or Amex). Credit card facilities will be available on the day of the auction. After payment is made the successful buyer will be emailed a receipt detailing lots purchased in the auction.

Purchasers should aware that auction items are not tax deductible donations. Variety is not a tax consultant and therefore assumes no liability for action taken as a result of these guidelines. In any instance where a purchaser is uncertain for the tax implications they should consult their own accountant or tax adviser

Terms & Conditions

BUYERS AND SELLERS ARE REQUESTED TO READ CAREFULLY THE EXPLANATION OF CATALOGUING PRACTICE AND THE CONDITIONS SET OUT BELOW BY VARIETY - THE CHILDREN'S CHARITY.

1. AN AUCTION

An auction is the process of selling "lots under the hammer" in a live auction room.

2. THE VENDOR

Variety - the Children's Charity ABN 79 071 397 629
The vendor, at the auctioneer's absolute discretion, shall be entitled to place a reserve on any lot and the auctioneer shall have a right to bid on behalf of the vendor for any lot offered.

3. THE BUYER

- a) The highest bidder acceptable to the auctioneer shall be the buyer. If any dispute arises as to the last or best bidder, and the auctioneer cannot decide who was the successful bid, the lot in dispute shall be resold.
- b) The auctioneer has the right at their absolute discretion to refuse any bid and to advance as they may decide.
- c) The buyer must pay the full purchase price on the day of the auction unless otherwise negotiated with Variety - the Children's Charity.

4. CATALOGUE DESCRIPTIONS

All statements in the catalogue are statements of opinion. Each lot is sold by the vendor thereof with all faults and defects (if any) and with all errors of description and shall be at the buyer's risk on the fall of the hammer and neither the auctioneer nor the vendor shall be accountable for any deficiency, damage or loss which may arise thereafter.

5. RESPONSIBILITY FOR PURCHASED LOTS

The decision by the auctioneer will be final and binding on the buyer and the vendor in all matters and no action shall be brought in connection with any claim.

6. PENALTIES FOR NON PAYMENT

If a buyer fails to pay, Variety - the Children's Charity shall, without further notice to the buyer and in its absolute discretion and without prejudice to any other rights or remedies it may have, be entitled to exercise one or more of the following;

- a) To issue proceedings against the buyer for damages for breach of contract.

- b) To charge interest on the purchase price at the rate of 15% per annum to the extent that it remains unpaid for more than thirty days after receipt of invoice.

7. GUARANTEE

- a) Subject to obligation accepted by Variety - the Children's Charity under this condition, none of the vendor Variety - the Children's Charity, its employees or agents is responsible for the correctness of any statement as to authorship, origin, date, age, attribution or provenance of any lot, for any other errors of description or for any faults or defects in any lot and no warranty whatsoever is given by the vendor, Variety - the Children's Charity, its employees or agents in respect of any lot and any express or implied conditions or warranties are hereby excluded.
- b) The benefit of this guarantee shall not be assignable and shall rest solely and exclusively in the buyer who shall be the person to whom the original invoice or receipt was made out by Variety - the Children's Charity, in respect of the lot when sold and who has since the sale retained uninterrupted, unencumbered ownership thereof.

8. GENERAL CONDITIONS

- a) Variety - the Children's Charity shall have the right at its absolute discretion to refuse attendance at its auctions by any person.
- b) Variety - the Children's Charity has the right at its absolute discretion to refuse any bid, to advance the bidding as it may decide, to withdraw any lot or combine any two or more lots.
- c) The following words and expressions shall have the following meaning;
Lot - Any item deposited with Variety - the Children's Charity, with a view to its sale at auction, in particular, the item or items described against any lot number in any catalogue.
Bought in - Those lots which fail to reach their reserves.
Purchase Price - The hammer price.

LOT 201



2017 THE SOLIPSTIC SNOLLYGOSTER SHIRAZ



d'Arenberg was established in 1912 when Joseph Osborn, a teetotaler and director of Thomas Hardy and Sons, sold his stable of prize winning horses to purchase the property. Each generation of the Osborn family has passed on knowledge to the next custodian of the soil, and today fourth generation family member Chester makes distinctive wines using traditional methods both in the vineyard and the winery.

Known for an eclectic portfolio of oddly named wines and a bold red stripe that adorns each bottle, the range is considerable with over 70 wines and 25 grape varieties with styles that include white, red, fortified, sparkling and dessert. Over one thousand show medals and praise from wine scribes all over the world attest to their merits.

d'Arenberg Pty Ltd is owned by the Osborn family, with third generation Francis d'Arenberg Osborn (universally known as d'Arry) the Managing Director and his son Chester the Chief Winemaker and Viticulturist.

Recently turning 90 years, d'Arry has completed over 70 consecutive vintages, having started at the winery at the age of 16. Taking over a bulk wine operation from his father in 1957 d'Arry created the d'Arenberg brand with the famous red stripe in 1959. d'Arry's wines instantly made an impact on the Australian wine scene and his wines were synonymous with good quality and exceptional value for money.

d'Arry handed the winemaking reins over to his son Chester in 1984 and has maintained managerial control over the company as it has undergone expansion. Almost as well known for his loud shirts, curly locks and left of centre approach to life, Chester's abilities as a winemaker are not to be underestimated. Since taking over as Chief Winemaker in 1984 he's focused his efforts on producing high quality and distinctive wines.

THE WINEMAKING

Small batches of grapes are crushed gently and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French and old American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. Only the best Shiraz blocks from each vintage are selected to be part of the Amazing Sites range.

THE CHARACTERISTICS

Generous, juicy McLaren Vale Shiraz. Pure, sweet fruits leap from the glass - plums, blackberry, boysenberry. A hint of earth follows, a nod to the old vines and thick soils on which the vineyard lies. The palate is laden with more ripe fruit notes from raspberry jubes to wild blackberries. There is a twist of something woody, maybe sage-like, that pricks the senses. A highly decadent mouthfeel with no rough edges, just velvet, with depth of flavour and richness to burn. All of this fruit seems to be intricately woven together by a seam of the most supple, mouthwatering fruit tannins.

LOT 202

Tim Adams Wines was founded in 1985, when we crushed only 10 tonnes of grapes in our first vintage. The 2018 vintage saw us process one of our largest vintages at three thousand six hundred tonnes – about 1000 tonnes for the Tim Adams Wines label, the rest for the Mr Mick label and also under contract to other South Australian labels. We are likely to continue to increase this figure gradually over the coming years.

Fruit is sourced from 15 local growers as well as from seven of our own vineyards. At our Sheoak Vineyard we grow Pinot Gris, Tempranillo and Shiraz. Our Ladera Vineyard, established in 2004, is planted to Pinot Gris and Tempranillo. At our Bayes vineyard we grow Riesling and Shiraz as we do on our Ireland's vineyard along with a small area of Mataro. On the Sheoak West property, are the relatively new plantings of Cabernet, Malbec, Pinot Gris and Tempranillo. At our expansive Rogers vineyard, a total of 45 hectares is planted to Shiraz, Semillon, Pinot Gris, Vermentino, Grenache and Tempranillo with a planting program continuing this year adding ten hectares of Sangiovese to the existing varieties. Our Schaefer block in Clare grows some of the Clare Valley's best Shiraz. This brings our total Clare Valley vineyard holdings to currently 140 hectares.

In 2011 we acquired the site known formerly as 'Leasingham Wines' in the heart of Clare. This substantial winemaking facility has become the home of both Tim Adams Contract Processing and for our 'value brand' range of wines, named 'Mr Mick' after Tim's mentor Mr Mick Knappstein, with whom Tim worked with at this winery site for 12 years.

Our popular tapas restaurant, 'Mr Mick's Kitchen' is open seven days a week for lunch and dinner on Friday nights, offering function and conference facilities also. This brand continues to grow and gain popularity in the Australian and international marketplace, with its range of easy-drinking and approachable styles. We focus our attention on making wines predominantly from Clare Valley grapes selected for their varietal and regional characters. As well as traditional varieties of Cabernet, Shiraz and Riesling, the Mr Mick range showcases 'alternative' varieties/styles including Pinot Grigio, Vermentino, Tempranillo and recently, a 'nouveau' unoaked style red. These wines can be enjoyed in their youth for their vibrant fruit and fresh flavours, or be cellared for 10 to 20 years, depending on the wine.

We now have strong sales throughout Australia and extensive distribution in New Zealand, the United Kingdom, Netherlands, Sweden, China, Taiwan, South Korea, Singapore and Hong Kong.

TASTING NOTES

Year after year 'The Aberfeldy' continues to deliver the best that Clare Valley Shiraz has to offer, known also amongst keen wine enthusiasts as 'Clare Valley's Grange' and maintaining its prestigious Langtons classification of "Excellent". Picked at optimum maturity in a vintage where fresh bright fruit and superior wine structure were a highlight, the wine was fermented on skins for 14 days, then matured in an A.P John 'Shenandoah' American oak hogshead for 12 months before a special dedicated bottling for 'Variety Vintage'. The strength of this wine mirrors and is testament to the hard work many avid Variety supporters contribute to this wonderful charity every year. The wine is worthy of cellaring for up to 20 years in good conditions.

WINEMAKER'S COMMENTS

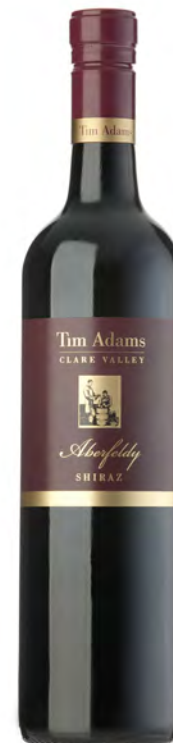
All components of this blend were fermented to dryness on skins and subsequently left on skins for an extra 7 days before being pressed. All pressings were returned to the wine. This wine spent 12 months in a second-use American oak hogshead in our cool room before fining, filtering and bottling in October 2018.

Tim Adams
CLARE VALLEY



MR. MICK

2017 THE ABERFELDY SHIRAZ



LOT 203

PARKER COONAWARRA ESTATE

2017 TERRA ROSSA CABERNET SAUVIGNON



John and Faye Parker established Parker Coonawarra Estate in 1985 after a career-long interest in the region. Today, the privately owned Parker Coonawarra Estate is committed to John Parker's standards of excellence, and producing the most faithful expression of Cabernet Sauvignon from the celebrated Terra Rossa soils of the Coonawarra growing region.

The winery's first release of the 1988 vintage of First Growth was met with outstanding success, winning the Penfold Hyland Trophy in Perth.

It was also judged the 6th highest rated Bordeaux-Style in the 1991 International Wine Challenge in London. This was the first step in establishing Parker Coonawarra Estate's reputation for producing wines of outstanding quality and longevity. In 2001, the purpose built maturation facility and cellar door building was completed. Made strikingly from Mt Gambier limestone and steel girders, the temperature-controlled facility stands tall amongst the Abbey vineyard and reflects John Parker's uncompromising approach to grape growing and winemaking.

For over a quarter of a century, Parker Estate has achieved numerous wine show medals, trophies and accolades, including a Five Red Star rating by James Halliday, Langton's Classification V for Excellence, and many high rating reviews by major wine media both within Australia and internationally.

TASTING NOTES

The marriage between Coonawarra soils and the noble Cabernet Sauvignon grape have long been known to produce wines of outstanding quality and longevity.

Our Cabernet has benefited from the terra rossa over limestone soils of our 'Abbey' estate vineyard located in southern Coonawarra. The unique micro climate within this part of the region produces an extended ripening period which tightens the tannin structure and increases the fruit density.

WINEMAKING

The 2017 Terra Rossa Cabernet is sourced from four key sub-sections of the Parker Estate 'Abbey' vineyard – Scarlett, Pepper Tree-Single Wire, Pepper Tree Double-Wire and Ash Blocks. Following harvest, fruit for this Cabernet was close-top fermented with grapes remaining on skins for thirty days to ensure extended ageing potential. Maturation took place in new (60%) and second-fill French oak Barriques for 13 months, before bottling.

COLOUR: Deep rich red, solid dark core.

AROMA: Dark chocolate truffle, ripe blackberries, hallmark Cabernet with dark fruits, deep, enticing and enveloping. Toasted oak.

PALATE: Powerful fruit drive and ripe Cabernet flavours with fine supportive chalky tannins. Regal and powerful, yet elegant structurally.

LOT 204

Established in 2000, Wicks Estate Wines is a 100% family owned and operated wine company producing premium wines from their vineyard located at Woodside in the picturesque Adelaide Hills.

Company founders Tim and Simon Wicks proudly front the Wicks Estate Label and armed with a firm belief in long term success through dedication to excellence have positioned the company where the Wicks Estate Brand is regarded as one of the Adelaide Hill's finest.

The winery, built in 2004, is a state of the art facility situated amongst the estate vineyards providing the experienced winemaking team complete hands on quality control under the watchful eye of head winemaker Leigh Ratzmer.

Wicks Estate is focused on producing premium award winning Adelaide Hills' wines.

TASTING NOTES

VINTAGE & WINEMAKING

2017 continues a string of great Adelaide Hills vintages, producing wines with great balance and fruit flavour. The Shiraz vines on our Estate Vineyard at Woodside cropped moderately whilst retaining a wonderful richness and fruit depth leading to wines of concentration with plush fleshy palates, fresh acidity and lovely lifted fruit derived aromatics. These fruit qualities combined beautifully to produce a Shiraz with concentrated fruit flavours and a pleasing degree of delicacy coupled with the trademark cool climate spice from the 'Hills'.

TASTING NOTES

Rich cherry and black fruit flavours bounce from the glass whilst elegant cool climate spice notes marry with hints of mocha and coffee from the 18 months in French Oak. Fine tannins and a fresh line of acidity help give this wine length, poise and balance.

CELLARING

The 2017 C.J. Wicks Reserve Shiraz will drink superbly whilst young but the elegant fruit and tannin structure will reward careful cellaring.



2017 C.J. WICKS RESERVE SHIRAZ



LOT 205

Elderton

2017 GREENOCK SHIRAZ



Elderton was the name given to a vineyard that was first planted on the banks of the North Para River in Nuriootpa in 1894 by early German settlers, the Scholz family. In 1916, it was purchased by Samuel Elderton Tolley who built himself a sprawling homestead on the Estate and sold the fruit to his family's winery. It was run successfully for many years, but became derelict in the early years of the vine pull (circa 1975). "If you buy the house, I will give you the surrounding 72 acres of old vines for nothing". This was the proposal offered to Lorraine and Neil Ashmead in 1979. The rambling old homestead looked ideal for a growing family and the Ashmead's worked tirelessly to salvage and restore a phenomenal treasure of a vineyard.

In 1982 the first wine was made under the Elderton Label. Tough times prevailed, but ultimately the vision of the founders shone through and Elderton is today celebrated as a major reason for the rejuvenation of the Barossa. In 1993 Elderton shot to national prominence after winning the Jimmy Watson Trophy. International success ensued. The wines of the Elderton Nuriootpa vineyard are enjoyed globally for their richness, vibrancy and uniqueness. They are celebrated for being traditional examples of the best of the Barossa.

The second generation took the reins of the business in 2003. Brothers Cameron and Allister believe very strongly in continuing the traditions that began a generation earlier, on the Nuriootpa vineyard. Wanting to take the family company to the next level, they together devised a plan to buy great vineyards in other significant sub appellations of the Barossa. Through using sustainable practices, the hope is that the next generation of the Ashmead family have a lot to work with when they are at the helm. In 2007 a great little vineyard in the Eden Valley was purchased and this was followed in 2010 by the purchase of a vineyard on the northeast corner of Greenock. The intention of making wines from these exceptional vineyard sites is to celebrate the differing terroirs of the Barossa and showcase the absolute best that the Barossa has to offer.

TASTING NOTES

This is a special release Greenock Shiraz, from a single vineyard and matured in a single barrel. Only 30 dozen have been produced, and this wine is only available for purchase today, in support of Variety.

Shiraz is the number one variety in the Barossa. No one can argue the importance of this variety and the place it has reached in many hearts of fine wine connoisseurs around the world. Whilst the wine is proudly from the Barossa Valley, we also want to take our friends on a journey to show that the Barossa has as much sub regional diversity as any of the great wine regions of the world.

WINEMAKER'S COMMENTS

The fruit was put in traditional open top fermenters with header boards used to submerge the cap of skins for 8 days. Fermentation was finished in barrel. Aged in new French and older (second fill) French and American puncheons for 18 months.

- Richard Langford

STYLE

Structured, rich and powerful with vibrant but forceful tannins

COLOUR

Deep dark purple, very dark hues

AROMA & PALATE

Ripe dark fruits with hints of vanillin oak

CELLARING

Drink now to 2030

LOT 206

Brothers in Arms



Back in 1998 we finally decided to take the hobby Guy shared with his late father to a new level. Our first vintage saw only 5 tonne of Shiraz produced, a volume which has now grown to over 700 tonne per year.

Our Metala Vineyards date back to our original 1891 plantings through to 2001 and Guy is proud to be the 5th Generation to live and work on the property. The original planting of Cabernet is the oldest family owned Cabernet Sauvignon vineyard in the world.

In all we have 212 hectares planted to vines with the balance of the 1000 Ha property given over to Merino sheep and cropping. Having owned the property for over 130 years the family has taken the protection and enhancement of the environment as a badge of honour. Wherever possible our practices revolve around minimal intervention and finding balance.

Initially the wines were made at various wineries but by 2001 we could see the need to build our own facility, which was ready for the brilliant 2002 vintage. The winery was designed to be efficient, environmentally sensitive and above all innovative. 13 vintages down the track we don't regret the effort that went into the designs as they have paid us back in spades.

Although our original focus was on Shiraz the wines in our portfolio have evolved over the past decade and we now produce estate grown Shiraz, Cabernet and blends thereof which showcase Langhorne Creek's ability to offer elegant wines with balance, structure and texture. Over the past year we have also added an estate grown Malbec to our portfolio and recently have released a Chardonnay and Rosé.

TASTING NOTES

COLOUR: Deep red in colour.

NOSE: Dark fruits on the nose with blackcurrants. Also a waft of pepper and spice and a hint of cedar.

PALATE: Generous and mouth filling sweet fruits of raspberries upfront, with elegant yet fine, velvety tannins providing great structure and length. .



2017 BROTHERS IN ARMS SHIRAZ



LOT 207



2017 CRACKING BLACK SHIRAZ



From its first production of 141 cases of 1995 Shiraz, Penny's Hill has established a fine reputation for outstanding vineyards from which acclaimed estate wines have emerged. Very much a part of the recent McLaren Vale landscape, the Penny's Hill story commenced 30 years ago. The brand message: "Proudly Australian. More so McLaren Vale." Fine full-bodied, fruit driven wines are the result of premium estate-grown fruit from some of the best quality vineyards in the region. A meticulous approach every step of the way, from the narrow-planted, low yielding vineyards and throughout the winemaking process, Penny's Hill wines deliver an ultimate balance of texture, complexity and interest, with quality well above price being the outcome sought. Derived from the strong visual presence of 'sold' stickers applied to works of art in commercial galleries, Penny's Hill 'red dot' packaging is now very much established, not only as the brand's trademark but as a means of visually linking all aspects of the business.

TASTING NOTES

- VARIETALS:** Shiraz - 100%
- REGION:** McLaren Vale
- WINEMAKER:** Alexia Roberts
- COLOUR:** Deep red with bright purple hue
- BOUQUET:** Oozing with cherry and dark berry fruits, this McLaren Vale Shiraz is layered with mocha, oak spice and licorice with finely integrated oak.
- PALATE:** Showing great depth and generosity, the palate is elegant and well defined. The tannins delicately wrap the fruit and guide it along the palate, resulting in a wine of exceptional length and character.
- CELLARING:** Ready to drink now or age for 5+ years



LOT 208

Kaesler is located in the Barossa Valley. The vineyards date back to 1893 and 1899, with the Kaesler family migrating from Silesia to take up the property that is now the Kaesler winery and cellar door. Gotfried Kaesler was a shoemaker, who arrived with his family and planted his first vineyard on the Kaesler farm in 1893 – this vineyard today is used to produce the Kaesler Old Bastard Shiraz.

In 1998 Ed Peter and Reid Bosward purchased the property and there began a new lease on life for the old vineyards. Much of the property had vines planted in the 1960's and 1970's, and of course the 1893 Shiraz.

The Bogan Shiraz vineyard was planted in 1899 and is located at Marananga in the Barossa Valley. It is owned by Kaesler Wines.

TASTING NOTES

Vintaged from our Bogan vineyard planted in 1899.

Older vines give great intensity and finesse to wines, as their roots delvelop deep into diverse soils which assists in making the wines more complex.

The 2017 Bogan appears and smells dark and brooding, with aromas of blackberry, cherry and boiled lollies. The palate is rich and satiny.

The origin for the oak used for this wine is from Hungary and crafted by AP John. The barrel gives a spicy aromatic lift to the smell and a laced fruit sweetness to the palate.

KAESLER



2017 THE BOGAN SHIRAZ



LOT 209

DiGiorgio
FAMILY WINES



COONAWARRA

2017 COONAWARRA CABERNET SAUVIGNON



The DiGiorgio Family had a vision to produce the highest quality wines from their estate grown fruit and in March 2002 acquired the second oldest winery in the heart of Coonawarra, previously known as Rouge Homme. This has provided the family with a wonderful production facility and a centrally located cellar door. It has a blend of new and old technology allowing the family to produce premium hand crafted wines. This commitment has been rewarded by winning numerous awards and accolades.

In addition to producing premium wines from Coonawarra and Lucindale, the DiGiorgio family sources specific varietal fruit from different areas of the Limestone Coast where they believe the terroir is best suited to the variety. These wines make up the Renaissance Range and are a selection of varieties specially chosen to demonstrate the versatility of the region and the passion and ambition of our winemakers.

When visiting our cellar door you will have the opportunity to taste premium wines from our extensive portfolio, olive oil and local cheese. The outdoor seating area is the perfect place to enjoy a glass of wine with a 'pick your own produce' platter with family and friends.

TASTING NOTES

WINEMAKER'S COMMENTS

This parcel of 2017 Cabernet Sauvignon was selected for elegant bouquet and beautiful acid and tannin balance. The scent of cassis, blueberry is overlaid with complex forest floor characters. Hints of spice and black olives seamlessly match the careful use of French oak

VINEYARDS

For this vintage, we selected a parcel from our Glenroy vineyard in the Northern end of Coonawarra, for its lovely balance of fruit and acid.

WINEMAKING

Controlled small batch open topped fermentation on skins, pressed to complete malo-lactic fermentation before ageing in new French oak barrels for 16 months.

FOOD MATCH

The depth and complexity of this wine lends itself to a match with an aged eye fillet, smashed potato and current season greens that have been liberally coated in extra virgin olive oil.



LOT 210

CHARLES MELTON

FINE BAROSSA RED WINES

Since the first vintage of Charles Melton Wines in 1984, this boutique Barossa Valley winery has gained both national and international recognition for its premium red table wines. Located on Krondorf Road, where the original village of Krondorf was situated, the vineyard and winery provide views of the Barossa Valley floor. Charlie was one of the first to recognize the value and tradition of the Barossa's old vineyard Grenache, Shiraz and Mourvedre (often called Mataro here in the Barossa). At a time when others were pulling out vineyards of Shiraz to plant more fashionable varieties, Charlie was convincing farmers to keep their historic vineyards. Great emphasis is placed on the quality of fruit, with all grapes dry grown and harvested from the winery's own 80 acres of prime Barossa vineyard land, as well as from a select group of family owned grower's vineyards. Yields are extremely low with often only one tonne to the acre and the vineyards are truly old with some exceeding a century in age. A range of techniques are employed during the winemaking process. These include whole bunch fermentation, open fermentation, pigeage and indigenous yeast fermentation, all of which allows a range of blending options to give the most complete wine in terms of balance between pure fruit flavours and more earthy/gamey characters. Showing complexity from this range of vineyard sites and premium vinification techniques, the wines have demonstrated over the last decade an ability to cellar gracefully into mature examples of the finest Barossa styles.

TASTING NOTES

"The 2017 Deux lieux-dits barrel selection shiraz is a nice, bright mid-to-deepish hue. Lovely perfumed sweet fruit interwoven with some cool climate spearmint and spice. Finely structured and balanced but with a deliciously plush entry into the mouth. Rounded tannins, beautifully soft with a lovely lick of acidity to chase the sweet fruits home."

WINEMAKER CHARLIE MELTON

2017 DEUX LIEUX-DITS BARREL SELECTION SHIRAZ



LOT 211

St Hallett



BAROSSA

EST. 1944

2017 BLACKWELL SHIRAZ



Established by the Lindner family in 1944 St Hallett's initial focus was the production of fortified wines. The first vintage of Old Block Shiraz in 1980 and its success, accelerated a shift of focus towards the premium table wines St Hallett has become renowned for ever since. Together with other established Barossa winery families, St Hallett understands the importance of saving the old vines and focusing on the key varieties for the Barossa region – particularly Shiraz. Over time St Hallett has built up a deep understanding of the rich tapestry of sites and climates in the Barossa and with it an appreciation of both dedicated growers and quality vines. By tailoring fermentation and maturation to each parcel of fruit, we reveal the rich textures, depth and generosity of Barossa Shiraz.

TASTING NOTES

The 2017 Blackwell Shiraz invites with mocha and spicy blackberry aromas. The textural, dense inky palate rolls seamlessly from dark fruits & chocolate into spice, finishing with lingering chalky, coating tannins.

Named in honour of Stuart Blackwell, St Hallett Senior Winemaker since 1974, St Hallett Blackwell Shiraz is the personification of big, bold Barossa Shiraz. Sourced from north western areas of the Barossa Valley, from a rich tapestry of red loam soils over limestone, providing excellent conditions for intense, powerful Shiraz.

BOUQUET Trademark brooding characters of Blackwell are on display with blackberry, cocoa and hints of nutmeg and clove. There is a subtle edge of violet and raspberry evident as the wine opens up.

PALATE The full bodied palate has black forest cake flavours, with dark cherry and red fruits merging with fruit spice and cracked pepper. Coating tannins provide structure to the fruit. It is opulent and rich yet balanced with density and long length of flavour.

FOOD MATCH Blackwell loves a barbecue and will compliment a rib eye and roast veggies.

CELLARING Enjoy now with a decanting or cellar for up to 15 years.



LOT 212

EXCELLENCE IN BAROSSA SHIRAZ. OUR FOUNDATION AND OUR FUTURE.

The first wine we ever made and sold was called 'The Futures Shiraz'. It was exclusive to friends and family on a 'pay now and we'll deliver in two years' arrangement. In all honesty, it was simply that we needed the cash when we started to ensure that we did in fact have a future! This 'Futures' wine is a toast to the faith of those friends and family who believed in our dream every bit as much as we did. It bears the same name as that original wine, and carries all of its spirited character. True to its origins, Futures Shiraz is sourced from a small number of Barossa vineyards that produce low yielding and highly concentrated fruit. This is an eminently enjoyable wine now, but will handsomely reward with cellar maturation.

WINEMAKER'S COMMENTS

VINTAGE The Spring of 2016 was one for the record books, with bountiful rain filling up dams and overflowing rivers across the Barossa and Eden Valley. This set up the low yielding Shiraz vineyards perfectly for the growing season, where above average crops and healthy canopies allowed the fruit to hang on the vine for an extra 3-4 weeks. This resulted in an elegant, full bodied and balanced style of 'Futures' Shiraz.

VINEYARDS Selected low yielding vineyards in the northern and western Barossa districts

WINEMAKING Fermented and macerated on skins for up to 2 weeks, with some partial barrel fermentation. Following the processing and clarification, the wine was matured for 15 months in French oak hogsheads prior to bottling.

ENJOY Perfect with roast beef, grilled lamb, venison and rich beef casseroles such as ox cheek..

5 STAR WINERY RATING James Halliday, Australian Wine Companion International Winemaker of the Year 2003 & 2006, Australian Producer of the Year 2003, 2006 & 2008 - International Wine & Spirit Competition.




PETER LEHMANN
Barossa

**2017
FUTURES
SHIRAZ**



LOT 213

LUNCH FOR 10 PEOPLE AT CHIANTI



**Lunch for 10 people at Chianti,
Hutt Street, Adelaide**

5 course degustation luncheon in the private function room hosted by Tim Adams. Chianti's Head Chef Toby Gush celebrates the wonderful mix of both traditional, but also exploring the modern Italian kitchen. All of these factors are the sum of Chianti's amazing award winning food.

*Subject to availability of Chianti and Tim Adams
Valid until November 2019

Tim Adams
CLARE VALLEY



MR. MICK



LOTS 214-235

MIXED DOZENS

Each dozen contains one bottle of each of the twelve selected 2017 vintage wines:

- ♥ BROTHERS IN ARMS SHIRAZ
- ♥ CHARLES MELTON 'DEUX LIEUX-DITS BARREL SELECTION' SHIRAZ
- ♥ d'ARENBERG 'THE SOLIPSTIC SNOLLYGOSTER' SHIRAZ
- ♥ DI GIORGIO COONAWARRA CABERNET SAUVIGNON
- ♥ ELDERTON GREENOCK SHIRAZ
- ♥ KAESLER 'THE BOGAN' SHIRAZ
- ♥ PARKER COONAWARRA TERRA ROSSA CABERNET SAUVIGNON
- ♥ PENNY'S HILL 'CRACKING BLACK' SHIRAZ
- ♥ PETER LEHMANN 'FUTURES' SHIRAZ
- ♥ ST HALLETT 'BLACKWELL' SHIRAZ
- ♥ TIM ADAMS 'THE ABERFELDY' SHIRAZ
- ♥ WICKS ESTATE 'CJ WICKS RESERVE' SHIRAZ

22 Lots of five dozen bottles of the 2017 mixed vintages.
This wine will be sold in lots of 5 cases.



Lot 236

LUNCH WITH

JEREMY OLIVER

Lunch for 10 people at Sean's Kitchen, North Terrace, Adelaide hosted by Jeremy Oliver, with wines supplied by Jeremy Oliver and served by Tim Adams.

SEAN'S KITCHEN

EST. 14

S. CONNOLLY & CO.

SA. 5000



Enjoy a classic Adelaide dining experience with world-renowned chef Sean Connolly, creator of Sean's Kitchen – a New York Brasserie inspired restaurant – presenting mouth-watering dishes utilising the very best of South Australia's produce in a contemporary setting.

*Subject to availability of Sean's Kitchen & Jeremy Oliver
Valid until November 2019

Silent Auction

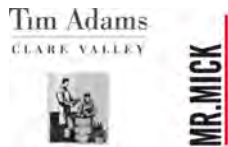
LOT 100



Donation to Variety.

If you wish to make a donation of any value to Variety. A donation of \$50 today will sponsor a child to attend the annual Variety Kids Christmas Party on 28 November

LOT 101



**3 x 1.5L Magnums of 'The Aberfeldy' Shiraz
1990, 1990, 1992 Vintages**

LOT 102



**2 x Bottles of Hahndorf Hill Winery 'Gruner Veltliner'
2015**

LOT 103



**1.5L Magnum of Wirra Wirra "The Angelus" Cabernet
Sauvignon 2015**

LOT 104



**1.5L Magnum of Parker Coonawarra Estate "First Growth"
Cabernet Sauvignon 2008**

LOT 105



Bottle of Penfolds 'Grange' 1996 including leather case

LOT 106



**1.5L Magnum of Balnaves of Coonawarra "The Tally"
Reserve Cabernet Sauvignon 2008**

LOT 107



**1.5L Magnum of Oliver's Taranga Vineyards "DJ" Cabernet
Sauvignon 2013**

Silent Auction

LOT 108



Mixed 6 Pack of 2016 Variety Vintage

Includes a bottle of each of the following:
Tim Adams 'The Aberfeldy' Shiraz
Peter Lehmann 'Futures' Shiraz
DiGiorgio Coonawarra Cabernet Sauvignon
St Hallett 'Blackwell' Shiraz
Penny's Hill 'Cracking Black' Shiraz
Brothers in Arms Shiraz

LOT 109



ALKOOMI
WINES

Bottle of Alkoomi Black Label Riesling 2010

LOT 110

Tim Adams
CLARE VALLEY



6L Imperial of Tim Adams Shiraz 2010

LOT 111



Mixed Dozen of 2016 Variety Vintage

Includes a bottle of each of the following:
Tim Adams 'The Aberfeldy' Shiraz
Peter Lehmann 'Futures' Shiraz
Di Giorgio Coonawarra Cabernet Sauvignon
St Hallett 'Blackwell' Shiraz
Penny's Hill 'Cracking Black' Shiraz
Brothers in Arms Shiraz
Kaesler 'The Bogan' Shiraz
Elderton 'Greenock One' Shiraz
d'Arenberg 'The Solipstic Snollygoster' Shiraz
Wicks 'C.J Wicks Reserve' Shiraz
Parker Coonawarra Terra Rossa Cabernet Sauvignon
Charles Melton 'Woodlands' Shiraz

LOT 112

Katnook
LIMITED RELEASE

**1.5L Magnum of Katnook "Odyssey"
Cabernet Sauvignon 2013**

LOT 113



1.5L Magnum of Majella Cabernet Sauvignon 2012

Silent Auction

LOT 114



Mixed 6 Pack of 2016 Variety Vintage

Includes a bottle of each of the following:
Kaesler 'The Bogan' Shiraz
Elderton 'Greenock One' Shiraz
d'Arenberg 'The Solipstic Snollygoster' Shiraz
Wicks 'CJ Wicks Reserve' Shiraz
Parker Coonawarra Terra Rossa Cabernet Sauvignon
Charles Melton 'Woodlands' Shiraz

LOT 115



1.5L Magnum of Rockford "Basket Press" Shiraz 2003

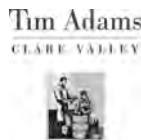
LOT 116



Mixed 6 Pack of 2016 Variety Vintage

Includes a bottle of each of the following:
Tim Adams 'The Aberfeldy' Shiraz
Elderton 'Greenock One' Shiraz
Di Giorgio Coonawarra Cabernet Sauvignon
Wicks 'C.J Wicks Reserve' Shiraz
Brothers in Arms Shiraz
Charles Melton 'Woodlands' Shiraz

LOT 117



1 x Dozen Tim Adams Clare Valley Riesling Vertical selection of vintages 2007 to 2018 inclusive

LOT 118



1.5L Magnum of Bremerton "Walter's Reserve" 2012

LOT 119



1.5L Magnum of Chapel Hill "The Vicar" Shiraz 2016

Silent Auction

LOT 120



Mixed 6 Pack of 2016 Variety Vintage

Includes a bottle of each of the following:

Kaesler 'The Bogan' Shiraz
Peter Lehmann 'Futures' Shiraz
d'Arenberg 'The Solipstic Snollygoster' Shiraz
Parker Coonawarra Terra Rossa Cabernet Sauvignon
St Hallett 'Blackwell' Shiraz
Penny's Hill 'Cracking Black' Shiraz

LOT 121



T O R B R E C K

3L Double Magnum of Torbreck "Run Rig" Shiraz 2013

LOT 122



Mixed Dozen of 2016 Variety Vintage

Includes a bottle of each of the following:

Tim Adams 'The Aberfeldy' Shiraz
Peter Lehmann 'Futures' Shiraz
Di Giorgio Coonawarra Cabernet Sauvignon
St Hallett 'Blackwell' Shiraz
Penny's Hill 'Cracking Black' Shiraz
Brothers in Arms Shiraz
Kaesler 'The Bogan' Shiraz
Elderton 'Greenock One' Shiraz
d'Arenberg 'The Solipstic Snollygoster' Shiraz
Wicks 'C.J Wicks Reserve' Shiraz
Parker Coonawarra Terra Rossa Cabernet Sauvignon
Charles Melton 'Woodlands' Shiraz

LOT 123

S H A W + S M I T H

1.5L Magnum of Shaw + Smith Shiraz 2015

ELECTRONIC SILENT AUCTION

How to bid

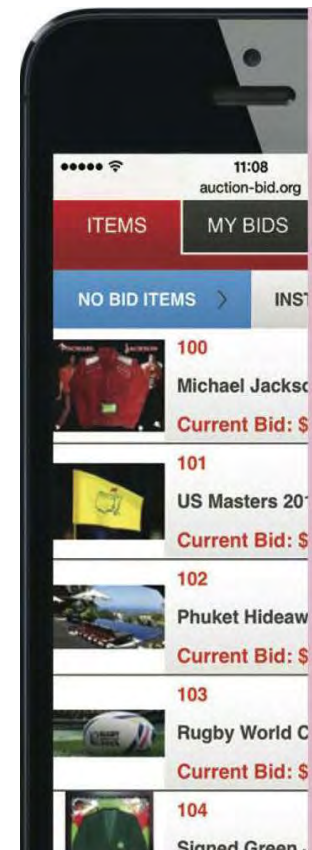
1 REGISTER

To register text **Vintage2018** to: **0438 155 544**

2 BID

By INTERNET: Just click the **blue link** in your welcome text message and it will take you to your personal bidding page. Click on an item you like and place your bid there.

By SMS: text the **LOT number** and an amount to **0438 155 544** (eg. To bid \$500 on Lot 102 text 102 500)



Our sincere thanks

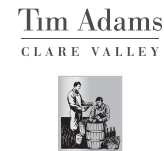
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