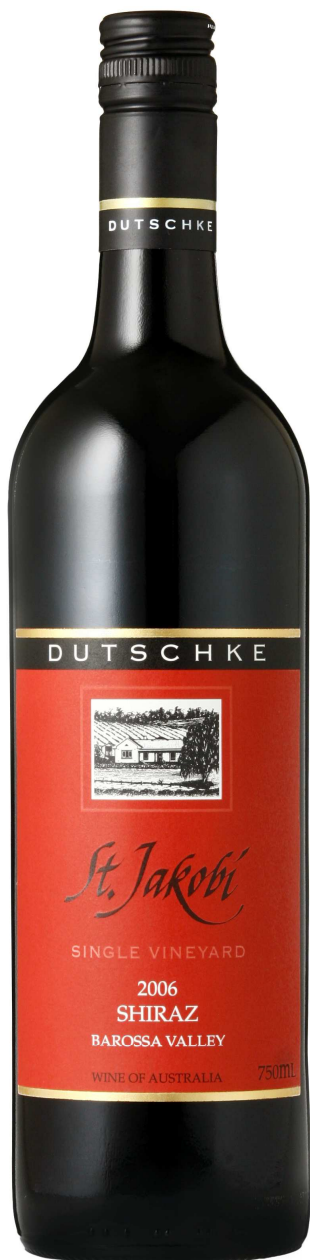




DUTSCHKE

2006 ST. JAKOBI SHIRAZ



In 1934 my Grandfather, Oscar Semmler purchased a vineyard and grazing property across the road from where he and his brothers grew up. This property is located at Lyndoch in the Barossa Valley, along side of the “St. Jakobi” Lutheran church and school. It is in the St Jakobi Church where my great grandparents, grandparents, parents and now Brenda and myself have all been married.

The Shiraz grapes for our “St. Jakobi” come from the vines planted in 1975 by Oscar’s son Ken Semmler (my uncle) on this family property. We’ve been blessed by having this vineyard in a region that consistently produces quality fruit year after year. The Shiraz from this special patch of vines typically gives us wines that are rich in spice, dark cherry and chocolate characters with great structure for longevity in the bottle.

In 2006 we harvested the Shiraz block on 3 occasions. First picking half of the crop on the 17th of March, starting on the eastern side of the block, the middle section of the block on the 22nd March and then 7 days later on the 29th March harvesting the balance of the fruit on the western side. This allows us to pick across the flavour-ripening spectrum resulting in more complexity than what we would find if we were to harvest all the fruit on the one day. The wine has then matured in a combination of both French and American oak hogsheads, supplied by nine different coopers. After 20 months I combined the wines from those better barrels to make a wine of complexity that shows the full potential of the Shiraz fruit. We trust you’ll enjoy it!

Winemaker	Wayne Dutschke
Vineyard:	Ken Semmlers St. Jakobi Vineyard
Region:	Lyndoch, Barossa Valley, South Australia
Harvest Date:	17 th , 22 nd and 29 th March 2006
Alcohol:	14.8%
Oak Maturation	20 months in New and Older French and American Hogsheads
Cellaring:	Drink now or will become more complex with a further 3-6 years careful cellaring.