



KAY BROTHERS PTY. LTD.

Winemakers & Vignerons

Established 1890 • McLaren Vale

May, 2011

The Kay Brothers vineyard custodians have just harvested the last bounty of the 2011 vintage and excitement is building in the winery as fermentation of the first picked Shiraz from Tuesday March 22nd appears through.

Pressing, utilising our gentle old Basket Press, has commenced and the resultant juice is looking superb.

This vintage will go down as the 2nd latest harvest in our long standing vintage reports which started in 1895. Colin Kay is walking through the winery with a proud smile on his face, certainly a sign that he is in high spirits when looking at the quality > **more vintage news on page 2.**

As it is still early in the new year we have decided to change the communication to our valued customers for a more frequent update - the concept is called **Four Seasons.**

Therefore we will be in contact with you in Spring, Summer, Autumn and Winter and hope you will enjoy being informed about the happening's in the vineyard, winery, cellar door and hopefully some outstanding accolades on an even more frequent basis.

In addition to that we have plans to host a few more events at our beautiful Cellar Door and Winery in future and we would like to share these with you.

Kay Brothers wines will sponsor the Classical Guitar Concert series called Guitarissimo at Elder Hall in May and October 2011 >

details of this event on page 4.

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The extended ripening period enhanced natural acidity and grapes showed excellent flavor profile

Colin Kay's 2011 vintage report

The conditions leading up to the 2011 vintage have been favourable as McLaren Vale experienced very mild weather during the summer. We have had some of the best rainfall within the past decade and due to these conditions natural acidity levels have been almost perfect. The Baume levels (which measures sugar levels in grapes and is named after Antoine Baume) have been lower than in many years but the extended ripening period

provided intense flavour profiles and brilliant hues for the grapes, and in particular for our Shiraz. Due to the wet conditions during the harvest we opted mostly for hand picking by dropping some of the bunches within particular areas of the vineyard to maximize the quality for the winemaking process. Whilst writing this report the different parcels of Shiraz are in the fermenting process and some of the first picked

blocks have already been pressed.

After about 45 vintages Colin knows what to look for when it comes to the quality of a vintage and thus far it has certainly been a good one!

New vintage gear

The winemaking team has opted for a back to the future approach and a parcel of fruit will be crafted in a big conical shaped vat. It was hand made in Italy, the oak staves sourced from the Allier Forests in France and is 5,400 liters in capacity. It will be used as a fermentation vessel during vintage, then serve as a standard

oak barrel. There are several advantages in using the more traditional larger vessel but the most important to us is that it goes hand in hand with our more traditional winemaking style. Visitors to Cellar Door will be familiar with oak vats that have been in use for almost 40 years. Our expectation is that the larger vessel will soften

wine tannins earlier in the wine's development while integrating less oak flavor. We hope the finished wine will be fruit driven in style and have a fine elegant tannin structure. Thus far the team is very pleased with the early results and hopefully you will be too when the 2011 wines are bottled.



Back to the future approach with a new big conical shaped vat



Andy Coppard & Colin Kay assessing the 'juice'

Andy Coppard & Colin Kay assessing the fruit

2011 will be remembered as the vintage that optimum maturity was achieved at unusually low Baume's compared to recent years. The cool nights and warm, mild days throughout much of the growing season have been in stark contrast to 2008 and 2009. No complaints though. The conditions have meant that while vintage has commenced much later, flavour development has been grad-

ual and consistent without "heat wave spikes" that can send vines into a severe case of stress and have an adverse affect on wine quality. The fruit harvested this year has incredible depth and balance and we hope the finished wines will have great complexity and relatively low alcohol levels. Despite the late start, all our Shiraz which accounts for 75% of this vintage was

harvested in just 8 days which meant we have all been kept busy. As I write, much of the Shiraz has been pressed and the Grenache, Cabernet, Merlot and Mataro are happily fermenting away. Early days, but we are already very excited about the wines. Stay tuned for more updates in the next newsletter.

He who works with his hands is a labourer...

2008 Hillside Shiraz awarded Trophy

The McLaren Vale Wine Show is always something to look forward to as it is the region's most important evaluation of the best Shiraz. Kay Brothers **Hillside Shiraz 2008** took out the **Gold Medal & Trophy for best Shiraz** in the \$25 to \$50 retail price bracket.

With well over 60 wineries in the region, and most of them producing a number of wines made from Australia's icon variety of Shiraz, it is particularly thrilling result to pull off this

outstanding award. Whilst officially still selling the magnificent 2007 vintage of the Hillside Shiraz at Cellar Door we had to comply with the Wine Show rules and released the 2008 to Cellar Door customers earlier than anticipated. Obviously a big gong like this finds a number of admirers but stocks are sufficient and the release in the Trade will be following in Spring / Summer 2011.



Always very limited the Block 6 Shiraz. is made from over 100 year old vines

Several vintages reviewed by Wine Advocate

One of the most anticipated International reviews in the wine world is the Robert Parkers Wine Advocate. This year the person in charge of reviewing Australia's wines was Lisa-Pierotti Brown. Kay Brothers sent a number of new vintages and some back vintages of our portfolio and the reviews have been very favourable

indeed:
2008 Kay Brothers Shiraz Block 6 > 94+ points
2006 Kay Brothers Shiraz Block 6 > 95 points
2006 Kay Brothers Hillside Shiraz > 93 points

The Block 6 Shiraz is one of our rarest wines and is crafted from our original old vines planted in 1892. The Block 6 vineyard has been described as "one of the legendary vineyards in Australia".

James Halliday rates The Cuthbert Cabernet 2008

James Halliday's notes on the Cuthbert Cabernet 2008: 'Despite being picked in the heatwave, has very good colour and shows no sign of dead fruit; open-fermented and basket-pressed, the wine spent two years in new Hungarian and Bulgarian oak barrels. All in all, a remarkable achievement and major surprise.

Rating 94 points'. This wine is only the 2nd release of our 'reserve' Cabernet since its release with the 2005 vintage and proves to be a Cellar Door favourite. It is a very approachable style and is drinking beautifully already. Perhaps time to get into Cabernet drinking mood for a change?



He who works with his hands and his head is a craftsman...



Michael Wehrs, new Sales and Marketing Manager at Kay's

Michael Wehrs joins Kay Brothers

After 27 years of hands-on management, Colin Rayment has retired and we have engaged a new executive member for the Kay Brothers team. Michael Wehrs will be heading up the Sales and Marketing and appears to be multi talented too.

Michael has worked in a similar role for a southern McLaren Vale boutique winery for 8 years but is extremely happy to move to the northern end

of the district. He is seemingly enjoying being based on top of the hill at Kay's, as he originates from Bavaria (Germany) born close to the Alps, and therefore the higher altitude gives him the comfort of far vision – he feels quite at home! His passion for wine started two decades ago when chasing the top Barolo's and Nebbiolo's grown in the Piedemont

(northern Italian wine region). He is able to converse in several languages including German, French and a bit of Italian bringing even more International flair to the team. Thus far he has already visited our national distributors and worked a few weekends at Kay's Cellar Door to meet some of our Wine Club members - obviously the perfect opportunity to taste through the range as well.



Creek line revegetation program – Alice Kay

25mm of rain in late March with some follow up showers this week means that soil has been moist enough to start the replanting program.

Alice Kay and husband Mike Coates have planted over 75 seedlings so far. "First in have been the Drooping sheoaks, Gold dust and Myrtle wattles and Grey box trees. They were the most advanced of

our tube stock" Alice said "Fingers crossed we get some more rain to settle them in". Planting will be staggered over the next 8 weeks depending on rain and the growth rate of seedlings.

Next to go in will be the Melaleucas species, Totem poles, closest to the creek in damper areas, Dryland tea tree, Slaty sheoak higher up and Kangaroo thorn wattle which will provide good cover for small birds. "Once vintage

work is over staff will be able to give Mike and I a hand". Colin's sister and Trees for Life volunteer Helen Powell have been raising 600 seedlings for this first step in the revegetation program. Twelve species of small trees, shrubs and ground cover species were chosen for the site. They are local plants commonly found in nearby scrub and along creeks but which are now rare, or lost, from the creek area at Amery.

Sponsorship of Guitarissimo at Elder Hall SA

Guitarissimo - Friday 20th of May 2011, 07:30pm at Elder Hall in South Australia. An evening of solo and chamber music for classical guitar performed by Elder Conservatorium classical guitar students, the Elder Conservatorium Guitar Ensemble, Trio Sonoro, Marryatville High Senior Guitar Ensemble and guests. Tickets are \$15 / \$10 and booking is possible via bass.net.au or call 131 246. Kay Brothers is sponsoring the event and wines will be available for tasting and purchase.



He who works with his hands, his head & his heart is... AN ARTIST (St Francis of Assisi)

New Releases & Kay Brothers favourites



2008

**Kay Brothers
Hillside Shiraz**

**Gold Medal and Trophy Winner
McLaren Vale Wine Show 2010**

Colour: Deep ink/purple.

Nose: Initially the nose is dominated by bright rich black mulberries, Satsuma plum and dark chocolate. A swirl of the glass also reveals some cinnamon, white pepper and a trace of mint.

Palate: The weight and power from the rich primary fruit has been carefully balanced with subtle use of large format American and Eastern European oak 1/3 new, the rest second use and third use. While very approachable at present, the wine is structured such that it will stand the test of time and careful cellaring will reward those with due patience.

The combination of an ideal growing season and a minimal intervention winemaking philosophy has seen the 2008 Hillside rewarded with a trophy from our peers at the 2010 McLaren Vale Wine Show **for the best Shiraz \$25-50.**

The 2008 Hillside Shiraz is currently only released at Kay Brothers Cellar Door but will enter Trade in Spring / Summer 2011.



2008

**Kay Brothers
The Cuthbert Cabernet**

94 points out of 100

James Halliday's review 2010

The 2008 vintage Cuthbert Cabernet was released in our October newsletter 2010 but has recently been reviewed in various reviews. We thought it would be of valuable interest to Kay Brothers customers to communicate the excellent reviews as you may have missed out on the second release of this commemorative wine. In the previous Newsletter.

Palate: A rich, dark, brooding Cabernet of awesome length, depth and weight. The combination of eucalypt and blackberry/mulberry fruits are in complete harmony with the sweet cigar-box characters and ripe, juicy tannins.

Bottled in July 2010 this wine will continue to develop in the bottle for many years with careful cellaring. Decanting is recommended an hour or two before enjoying .



Collin Kay evaluating the development of the wines in the barrels and the finished product.



2007

**Kay Brothers
Basket Press Shiraz**

Cellar Door customers

favourite

We thought we better draw attention to you on this wine as this vintage was considered a bit of a sleeper. The 2007 has now been in bottle since early 2010 and certainly has developed beautifully. As there still some stock available we thought we better tell you about it.

Colour: Vibrant ripe cherry hue.

Nose: Rich, ripe berry fruits and liquorice with hints of vanilla and cinnamon.

Palate: Fruit driven with raspberry, mulberry, blackberry, liquorice and smoked bacon up front with a touch of leather and a hint of truffles on the finish. Fine, soft tannins with a warm and inviting mouth-feel. A perfect wine for the slightly cooler time of the year and particularly well suited when consumed with more substantial cuisine!