

BRICK KILN

The Mortar

Spring Newsletter 2012



TIME FLIES AT BRICK KILN

How time flies! We now have 9 (NINE) vintages of Brick Kiln Shiraz stored in our cellar museum, with in addition the 2006 Partners Reserve, the 2008 The Grove, and the yet to be released 2010 The Grove.

The first Brick Kiln was made in 2002 by Grant Harrison at Coriole, and ten years later it is still a wonderful fruit-rich wine, and a testament to the value of a Stelvin closure in the aging of a red wine.

From the 2008 vintage on we have relied on two winemakers to make Brick Kiln Shiraz - Phil Christiansen (of Longwood Wines on Foggo Road at the Vales) and Linda Domas (working out of Peter Dennis' winery on Kangarilla Road). The 2008 - now sold out - is a wonderfully rich fruit/chocolate/plums and spice wine with excellent tannins and depth. The 2009 has been a rewarding wine and eagerly snapped up by the export market. More of the 2010 later.

2011 was a problem year and harvest with mildews and botrytis in many McLaren Vale vineyards and a disastrous two week rain spell at harvest time. Luckily, we did not have a mildew/botrytis problem, and harvested at 14.5 baume just before the heavy rain arrived. The wine, after 21 months in oak, is due for bottling in November or December and we believe that it will be a very good Brick Kiln.

All indications are that the 2012 will be a great BK - it still has a further 12 months in oak to acquire the final tannin structure.

EXPORT

The Wine Society in the UK continues with Brick Kiln on its winelist.

Equatorial Wines make sure Singaporeans have good access to Brick Kiln.

Canada continues as a major export market with our partner Garry Watson selling in Toronto, and now we are also selling in British Columbia.

BRICK KILN CELLAR DOOR

The Cellar Door - at Red Poles Restaurant on McMurtrie Road in the Vales - is open Wednesday to Sunday from 11am to 4pm

In addition to the Brick Kiln Shiraz (currently 2009 at the Cellar Door) and the 2008 The Grove Shiraz, there are some Cellar Door only wines.

These are crisp dry 2011 Pinot Grigio (made by Linda Domas), a 2011 Shiraz Rosé (made by Linda Domas) and a Sparkling Shiraz made from a 2009 shiraz base.

Red Poles is a great place for a lazy lunch, so do come and taste the Brick Kiln Cellar Door range while waiting for your Red Poles food.

Malcolm & Penny at Cellar door



BRICK KILN

AUSTRALIAN DISTRIBUTION

The easiest way for individuals to get BK is through the website - or from our (irregular) mailouts.

Restaurants are now well served in NSW through our distributor David Sayce, and excitingly Melbourne is now well served by Andrea Neilson of Capito Wines. Watch out for BK on restaurant wine lists.

Michael Goundrey in Perth has just taken on WA distribution.

BRICK KILN WEBSITE SHOP

There are three choices in the BK webshop.

The 2010 Brick Kiln Shiraz sells for \$300.00 per case (10% discount for previous buyers as a "loyalty" discount). This wine was awarded 94 points in the latest Halliday Wine Companion and was described as

"Deep purple-crimson; it was matured for 21 months in American (85%) and French hogsheads; it is an impressive full-bodied wine showing the best of the vintage and the best of the region with a panoply of black fruits, licorice, spice, dark chocolate and plum cake, firm tannins giving the wine the structure it needs".



The 2008 Brick Kiln "The Grove"

This Reserve Shiraz three years after bottling is a beautifully structured wine with rich balanced fruit and tannins and is a fine example of a McLaren Vale Shiraz matured exclusively in French oak hogsheads. It is in a six pack for \$240.00 (93 points Halliday)

Brick Kiln Museum Pack.

It surprises us that – given that the wonderful 2004 Brick Kiln (Silver Medal Visy Great Shiraz Challenge, 92 points James Halliday) and the excellent 2005 (Gold Medal Royal Sydney Wine Show, 91 points James Halliday) are in the Museum Pack we have listed on the Brick Kiln website for \$360.00 per case - has not been snapped up. This pack has 3 bottles each of the 2004, 2005, 2006 and 2007 Brick Kiln, and is a wonderful way to get some aged Brick Kiln for your cellar.

GOOD FOOD AND WINE, ADELAIDE

We recently took a booth at the Good Food and Wine Expo in Adelaide, and were so encouraged by the warm appreciation of the 2010 Brick Kiln Shiraz (and 2008 The Grove Shiraz) that we have decided to show the same wines at the Cellar Door Expo at the Adelaide Convention Centre next February.

Nine Gums Vineyards



BRICK KILN

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Cellar Door Red Poles
Art Gallery & Cafe
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BK