

## One Lonely Barrel

A Monthly newsletter from One Lonely Barrel Wines



Top photo a logo that looks as old as the Vines from the Homestead Vineyard. Photo on the right. Home of the 100year old Vines in the Barossa.



### THIS MONTH'S NEWS AND UPDATES

- 1) From the Homestead of our Old Vine Shiraz
- 2) My Academic Journey
- 3) Current vintages in progress
- 4) Friends/ Ambassadors of One Lonely Barrel and Competition Winner

#### From the Homestead of the Old Vine Barossa Shiraz!

by John Samartzis

Hello my One Lonely Barrel Friends, I mentioned in our last newsletter (February Issue) that this is my last Semester to complete my Post Graduate Diploma in Oenology and Viticulture through the University of Adelaide. Next week is the start of a two-week mid semester break already! How time flies when you are having fun. My last big subject is Stabilization and Clarification of wine and an amazing journey into the chemistry of wine. As I have previously mentioned I do not have a Chemistry or Science background. Here I am in the chemistry lab with other Oenology students most no more than a third of my age! A student was curious and asked me, why are you here? Why aren't you enjoying your retirement? I replied, I am enjoying my retirement, retirement is all about having the opportunity to choose and be anywhere you choose to be and at this time I choose to be right here. He smiled and shook his head a little to understand my situation.

I have found all the students very helpful, supportive and happy to help in any way they can, they have kept me on track! The course focuses on how to ensure that the wine is heat and cold stabilized meaning that excessive heat doesn't turn a white wine cloudy or when exposed to cold (refrigerator) crystals don't form at the bottom of the bottle (precipitation of tartrates). Fourteen Lectures, numerous tests and treatments in the lab and about halfway there...looking forward to the second half of the Semester.

*Cheers John*

You may recall “ The Mataro Team” were allocated our wine and performed our first analysis on the 16<sup>th</sup> of February 2021 Ph 3.1, TA(tartaric acid) 8.9 and Baume(sugar level) 11.0Be, so high acidity, low sugar and sour to taste. The fruit is from 3-4-year-old Waite vineyard planted facing East West, most of the other vineyards are North/South facing! The challenge here was uneven ripening and shadowing with more afternoon sunlight on the north facing side of the rows. Other teams, were all on their way with white wine grapes. The Mataro Team, checked the fruit every week and by the 4<sup>th</sup> week the analysis showed Ph 3.3, TA 7.5 and Be 12.9. We are looking for Be 14-15. After 4 weeks and due to cooler than ideal ripening conditions on the 18<sup>th</sup> of March we hit 14Be and the taste flavours improved markedly. We decided to pick the following week, the pressure was on, most if not all other teams had fermented, pressed and processed their fruit.

Easter was upon us so we picked our grapes on the 25<sup>th</sup> of March 2021. Fermentation was over the Easter weekend, each of us visiting the winery every day for the next 12 days. Half way through, Angela (an experienced winemaker here on a scholarship doing her Masters from Chile) noticed that the CHILLING jacket was left on and our Ferment had plummeted to around 5.0 C and basically Stuck. After a great effort it fermented out but not to zero, we had a further 4/5 days of testing to ensure that the sugars were low enough. Pressing it and adding Potassium Metabisulphite protecting it from oxidation. Racked in 2 French oak barrels maturing until November ... More next issue.



The Mataro Team just kicking back and enjoying the fun of making wine.

Photo on the left Mataro Vineyard at the Waite University. Photo on the right let's take it back to experiencing crushing the grape the old fashioned way



Photo on the left. Just like getting ready to go to school you need to look the part.

Photo on the right working hard at the lab after 50 years with a little help from my friends.





2022 Vintage - The Crescent Basket Press Shiraz- -Picked on the 26<sup>th</sup> of March this year. The harvest worked out 9 days later than 2021 and our production was increased by 30% to keep up with our 2020 sales trend.

The 2020 Basket Press is down to a couple of pallets and what a wine that is. Where can you buy a Basket Press Shiraz for under \$20 a bottle? This wine is also a medal winning wine. If you have not tried it yet, be quick as we are keen to soon launch our 2021 Vintage!

Our 2018 Old Vine Barossa Shiraz is down to the last couple of pallets. If you have not tried it, all I can say is it will Surprise and not disappoint. Wines of this quality are in the \$80 plus range but our Old Vine is under \$30 a bottle when you buy it by the 6 pack or by the dozen. Exceptional!

I have to share a story about a friend of mine from Sydney who was in Adelaide 3 weeks ago on a business trip. We caught up for dinner at Sea Shells in Glenelg. Our wines are ranged there and if you have not been there, I recommend you go and treat yourself to what is one of the best Seafood Restaurants in Adelaide. (they do a great steak as well). Back to my friend, I shared our latest McLaren Vale 2018 Cabernet Sauvignon with him, he was blown away! He was so impressed with the Quality and Value of the wine that after going back to Sydney and sharing the news with a few friends and on his recommendation, they purchased 20 cases. If you enjoying drinking Cabernet Sauvignon and you want to be delighted then go to [www.onelonlybarrel.com.au](http://www.onelonlybarrel.com.au) and take a look at this wine. Exception Quality and Incredible Value.

Only 50 cases left and when they go there will be no more.

***One Lonely Barrel “It’s all about Sharing”***

***Cheers John***

## 2022 Vintage Gently Plunged and Pressed



by Anthony Villani

## A BIG CONGRATULATION GOES TO PETER WHITEMAN

The winner of our Tasting 6 pack competition for joining the One Lonely Barrel Club, drawn at Parlamento Restaurant North Terrace on Friday the 18<sup>th</sup> of March. See photos below. One Lonely Barrel thanks Danny from Parlamento for drawing the winning entry. If you are in town drop into Parlamento for Lunch or Dinner they are a great Italian Restaurant with over 30 years of delivering authentic Italian cuisine with friendly service, plus you can order our Old Vine Barossa Shiraz with your meal. Make a booking on line and say Hello to Danny and Ralph who will welcome you, your family and friends.



**Danny drawing the winning entry at Parlamento Restaurant North Terrace Adelaide.**



Nothing excites us more at One Lonely Barrel than to see a smile on our member's face and they are Friends and Ambassadors of One Lonely Barrel and truly appreciate our wines. Photos below of Peter receiving his Prize and a few words from Peter. This is what gets us out of bed in the morning to strive to do the upmost for our customers.

**“Today we received a lovely surprise of a 6-bottle tasting pack, offered in One Lonely Barrel’s recent competition. I can’t remember the last time we won anything! We are grateful and look forward to enjoying this wine. Being new to this label we are impressed with the quality of what we have tasted, especially considering the price. Thanks, One Lonely Barrel. Cheers Peter”** What can I say.



**Another Happy One Lonely Barrel Friend and Ambassador!**

**A Big Congratulation Peter, Enjoy your wines.**



Please share our Quality Wines at Exceptional Value with Family and Friends and become an ambassador for our wines. Word of mouth is the most important and valued advertising and you can help us by share this great message and have them try our wines. One of the best experiences and especially for Easter is selecting from our 2 Tasting 6 packs at either \$99 or \$118 and receive a Gift with Purchase of 2 Spiegelau wine glasses with the One Lonely Barrel logo valued at \$24.95. **From the Team at One Lonely Barrel Have a Safe and Happy Easter.**

**King Regards Tony**