



Bruce Thiele Red Wine Club



Gentlemen, you are invited to a

WINE SHOWCASING & DINNER

Kellermeister Mud Brick Cellar 1561 Barossa Valley Way Lyndoch

September 25th 7pm

Kellermeister is owned and operated by Mark and Susanna Pearce. Mark, Susanna and their 3 children live on their property Threefold Farm at Angaston. Threefold Farm is one of the Barossa's premium vineyards with the grapes used in creating Kellermeister Threefold Farm wines. Kellermeister has become a big success story. Our friend James Halliday rates the winery in the top 7% of Australian wine producers. Last year at the UK Food & Drinks Awards Kellermeister was awarded Fine Wine Producer of the Year.

At our event, a long table dinner in Kellermeister's famous Mud Brick Cellar we will be treated to a main course with 3 Kellermeister flagship Shiraz wines food matched by Chef Teagan Carpenter.

This will be a night of good Shiraz drinking given that at the International Wine Show in London, on one of the World's biggest stages, Kellermeister was awarded the World's Best Shiraz. The Grenache and Mataro wines that we will be sampling and discussing during the Wine Business session are also highly regarded.



6-45 pm. Arrival drinks and registration: 2017 / 18 Wombat General Eden Valley Reisling with Finger food platters of Smoked Salmon Crepes with a Dill Cream. 2018 Rambling Ruins Pinot Gris.

7 pm. Wine Business Session, tasting, evaluation and discussion: 2014 Funk Wagon GSM, 2016 Curtain Raiser Tempranillo, 2013 and 2014 Whiskers Single Vineyard Grenache, 2013 and 2015 Missy Moo Single Vineyard Mataro.

8 pm Main: Hearty Shiraz infused Steak and Mushroom Pie with Rocket Salad with 2015 Pious Pioneer dry grown Shiraz, 2015 Black Sash Shiraz, and 2014 Wild Witch Shiraz

9 pm. Nightcap: Sable Chocolate Liqueur with Platters of dark Chocolate & Walnut Brownie with double cream.

Door Prizes

Price: \$50 pp Guests **very welcome**

RSVP No Later than September 18th to: btredwineclub@gmail.com