

# KAY BROTHERS

SPRING 2020



## View to Remember...

### INCLUDING

A brand new deck  
to admire the view

2018 Block 6 Shiraz  
released

2018 Hillside  
Shiraz  
in Magnum

New wines and  
great results



McLaren Vale  
South Australia



A FIVE RED STAR WINERY  
2021 Halliday Wine Companion



# WELCOME TO THE 2020 SPRING NEWSLETTER

DEAR Friends, Welcome to our annual Spring newsletter. I hope we find you, and your families, safe and well in these turbulent times. I'm sure it has been a time of change and challenge for all of you, as it has been for us here at Amery, however in many ways, we consider ourselves very fortunate.

At the start of 2020, McLaren Vale was in the middle of two major fire zones at Kangaroo Island and the Adelaide Hills. With so much damage caused to both our local and interstate colleagues we were very grateful to escape unscathed, without even smoke taint to contend with. Duncan Kennedy has supplied more detail on vintage inside, but suffice to say Duncan and his team managed the dry conditions superbly, maximising quality and, in the circumstances, obtaining reasonable yields. It's interesting that this year McLaren Vale is the second biggest Australian region in terms of grape supply – the first time for many years.

And then the world got sick, and we got busy having to finish vintage, manage social distancing, learn about cleaning and sterilising, adapt to changing rules, etc. and figure out how to keep connected to our loyal customers. And how fortunate we were to live in a relatively safe country, to have superb staff who dug in, were flexible and came up with solutions to all sorts of new problems, working long hours to keep the place going and to keep us all connected.

We managed to try some totally new events with, for example, live concerts from a few of our favourite local musicians, streamed from our cask room to keep us all entertained in a locked-down world (*see bottom left*). We also stepped up our communication with you all and have been kindly rewarded with support in terms of wine purchases both online and in response to our phone campaign. These sales have been a real lifeline and we would like to thank all our members for this invaluable support.

In the meantime, we have also been busy finishing the current major infrastructure investment at Amery. There have been some necessary upgrades like our impressive new toilet facilities but also some very exciting additions such as our new deck and courtyard. We couldn't be happier with the way it has



turned out and how it all enhances our truly spectacular view. Fortunately (that word again) it also supports our new tasting experiences which you can read more about inside. Of course, some of you will have to wait some time before you can visit in person, but believe me when I say it will be worth the wait.

We are, of course, also fortunate to be surrounded by vineyards that, with the very able assistance of the winery team, can make the most superb wines. I encourage you to read more about our new releases in the newsletter and then make use of the order form included with your pick for Spring.

So I make that five things to be fortunate about this year; to have avoided the worst of the natural disasters, to live in a relatively safe country, to have fantastic staff working for us, to make superb wine and to have supportive and loyal customers. In the circumstances, I'm happy to take that list.

Stay safe,

A stylized, handwritten signature in black ink, which appears to read 'S. Todd'.

Steven Todd  
General Manager, Kay Brothers



## CASK ROOM MUSIC SESSIONS

IF you missed our Cask Room Music Sessions over the last few months, don't despair – you can still access these live streamed concerts on our Facebook page and listen back to these celebrations of local artists such as Chris Finnen, The Yearlings (pictured left) and New Romantics. Enjoy a dose of great live music, share with your friends, and have a virtual night out! Go to: [facebook.com/kaybrotherswines/videos](https://facebook.com/kaybrotherswines/videos)



# WHAT'S NEW



## OUTDOOR RENOVATIONS

THIS year Kay Brothers have accomplished many of our long-held plans to enhance our outdoor entertaining space, and make the most of our truly magnificent view. Visitors to our winery will now be able to enjoy our stunning, expansive new deck that looks out to the Mount Lofty Ranges and the rolling hills of Blewitt Springs and beyond. On a beautiful day, this is an enviable spot to take in the afternoon with a glass of wine and good friends!

We have also renovated the exterior of the Cellar Door to include a brick paved, partially covered courtyard. It provides another way to make the most of the outdoor space on offer – a lovely, protected little spot, that takes in the view, as well as the historic walls of our heritage cellars, which have undergone their own upgrade late last year.

The facilities on site have also undergone a luxury transformation, making sure the necessities are just as pleasant as everything else our visitors experience at Amery.



## OUR CELLAR DOOR EXPERIENCE EVOLUTION

WITH the many challenges we have all experienced this year, our Cellar Door team have worked hard to evolve our experiences as we change and adapt. To be honest, we feel pretty lucky because we think we have been able to improve the visitor experience at Kay Brothers as a result. Now, with seated tastings, we can spend more time with you one on one, while you can sit back, relax and spend time with our wines, and your friends. Our plan from here is to keep making these experiences better and better, giving you more to enjoy and experience each time you visit. Our visitors can now book online via our website to enjoy one of six different tasting experiences.





## EVENTS

### CHRIS FINNEN ALBUM LAUNCH

LEGENDARY blues guitarist, and long-time Kay Brothers friend, Chris Finnen and his band are releasing their long awaited album, 'To My Southern Town', at Kay Brothers on Sunday 1st November 2020. Five years in the making, the album blends elements of blues, jazz, swing, hendrixism and eclectic world music, and takes the listener on a journey through the musical genius of Chris' virtuosic guitar playing, songwriting and vocals. Join Chris and his amazing band for an afternoon of music and fine wine and food. Tickets available from via Try Booking, go to: [www.trybooking.com/BLMGV](http://www.trybooking.com/BLMGV)



### SHIMMER PHOTO EXHIBITION

THE only South Australian photography festival for many years, Shimmer celebrates the best of local contemporary photography. Kay Brothers is one of the venues to showcase these talented photographers, featuring Chris Oaten's exhibition of the St. Peter's Cathedral pipe organ restoration – 'Divine Intervention'. Chris' images capture never before seen details from the scaffolding installed to support the project – access that will not be possible again in our lifetimes. Exhibition closes Sunday October 11. To visit Cellar Door and see these amazing images, book in for a wine flight: [kaybrothers.com.au](http://kaybrothers.com.au)



### MICHAEL'S GERMAN PODCAST

OUR Sales and Marketing Manager Michael Wehrs went back to his German heritage at the start of August, in a Webinar hosted by Wine Australia, alongside German Master of Wine Thomas Curtius and Chief Executive of Barossa Grape & Wine, James March. A fantastic chance for German fans of Australian wine to hear about everything that is going on in Australia, with particular focus on McLaren Vale and the Barossa. This was a welcome opportunity to connect with German audiences when we can't physically travel there to show them what amazing wines are on offer from two of our most famous Australian wine regions. If you would like to brush up on your German, the webinar is still available on the Wine Australia website: [wineaustralia.com/whats-happening/events/webinar-australian-wine-today-and-tomorrow](http://wineaustralia.com/whats-happening/events/webinar-australian-wine-today-and-tomorrow)



## COLLECTION CELEBRATION

THE time draws near for our annual Collection Celebration to launch the 2018 Block 6 Shiraz. Last year was a wonderful adventure celebrating the 125th anniversary of Block 6 around the country with some of our valued members. This year we will be hosting an intimate lunch to taste this vintage with the Kay Brothers team.

Join us for a delicious lunch full of local produce, alongside the newly released 2018 Block 6 Shiraz in our historic Cask Room at Kay Brothers Winery, and be one of the first to taste this amazing wine.

Date: **Sunday 11th October**

Time: **12:30pm**

Tickets: **\$75 per person, available via our website at [kaybrothers.com.au](http://kaybrothers.com.au)**



# 2018 BLOCK 6 SHIRAZ

## NEW RELEASES

### It begins in the vineyard

OUR Block 6 vineyard is our pride and joy, a direct connection to the brothers who so laboriously brought about our winery and wines. With that pride comes plenty of intricate planning to care for vines of such venerable age.

With vines of such age, Duncan and our vineyard team practice a technique called Layering, something many wineries with similarly ancient vines employ. Where there is an individual vine death, we take a water shoot from the trunk of the neighbouring vine and after 2 years bury this cane, consequently training it up onto the trellis. The replacement vine is an extension from the trunk of the "mother vine" next to it, and the cane linking the two vines is referred to as the "umbilical cord". We never cut the umbilical cord, which will eventually rot out after many decades.

Maintenance of this special vineyard includes careful hand pruning in the winter. It takes at least 5 years to learn how to prune the gnarly old vines. Because they are so old, each vine has a unique growth habit, and is pruned individually to suit its vigour potential. This ensures each vine will maintain balanced growth during the season and ultimately produce fruit that will be crafted into wine of the quality we are proud to produce under the Block 6 label.

To capture the concentrated intensity of these ancient vines, our team also practice shoot thinning. When shoots are approximately 10-15 cm long our team manually remove excess shoots where there may be more than one growing from a bud. This ensures the eventual fruit of each vine is not diluted into many shoots, but concentrated in the selected few.

Finally, to cater to the fragile vines, our Block 6 vineyard is hand-picked, ensuring no vine is damaged and all the fruit is kept in the best condition possible.

### Handcrafted in the winery

Once the Block 6 fruit reaches the winery, our team keeps things very hands on, not wanting to lose any of the fruit quality so carefully nurtured in the vineyard.

The juice is left on skins during fermentation for a minimum of 10 days to extract the flavour, colour and tannin to highlight the characters unique to this special vineyard.

When the wine is ready for oak, we use only 500L puncheons in high quality oak, specifically with a tighter grain structure. The wine is aged for a minimum of 20 months in oak to allow optimum integration between fruit and oak, so that the wine achieves the ultimate level of elegance, poise and balance.

### Tasting Note

The Block 6 vineyard faces east and rows run north south with significant undulation. Vines are spur and cane pruned with the canes wrapped onto the top wire of the low-lying trellis. The present 1.5 hectares comprises a corner of red loam, some heavy clay in the middle of the block and gravely alluvial soils on the lower side. The underlying "South Maslin Sands" geology is extremely complex containing layers of glauconite, limestone, sandstone and siltstone.

Vintage 2018 began with good winter and early spring rainfall, preparing the vines for the summer ahead. In late spring the weather began to warm up and flowering conditions were moderate, but later than most years. The summer was extremely dry and veraison was late to commence but came on quickly as temperatures in late January rose. The final ripening period of February and early March continued to be dry, however temperatures were mild and conditions were ideal for steady ripening and flavour development.

Block 6 was hand-picked from the 126 year old vines on the 16th of March 2018, producing a healthy and clean crop of 12.71 tonnes.

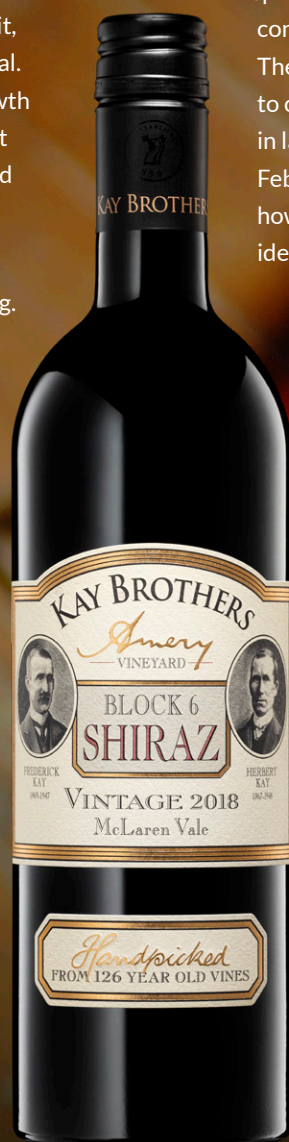
The grapes were crushed, de-stemmed and plunged twice daily, spending 11 days on skins in our open fermenters. The wine was then basket pressed and matured for 21 months in 40 % new French and American oak puncheons. Bottled in June 2020.

**Colour:** Deep ruby.

**Nose:** Perfumed notes of potpourri, red fruits, charcuterie and a hint of cedar.

**Palate:** Layers of concentrated dark berry fruit, cacao and black olive. Followed by slowly building fine-grained graphite tannins of immense length. Rich and concentrated with power and finesse.

**KEYHOLDERS PRICE** \$110 (RRP \$125)





## Rosé is calling your name

SUNSHINE is peeking through the clouds, the outdoors are becoming more welcoming, and the time for Rosé draws near. Thankfully our 2020 Rosé is ready for you.

At Kay Brothers, we are one of the very few to produce our Rosé in a traditional basket press. Our Rosé is also made entirely from Grenache, a variety we find ideal for Rosé, with a delicate fruit profile and lovely floral aromatics, especially when picked early. Also a hero variety for the region, this variety thrives in the soils and climate of our seaside location.

Rosé made from red varietals has naturally low to medium total acidity, so we feel it is important to produce a dry style Rosé with very little residual sugar, to keep our wines crisp, whilst retaining as much freshness as possible.

We also believe that dry Rosé styles suit the Australian climate better, not to mention all the delicious food they are better matched to, than those sweeter in style.

## Tasting Note

The growing season for vintage 2020 began with good winter rainfall, followed by a dry but cool spring. Unfortunately fruit set was poor which kept crop levels below average. After a hot December the rest of the summer was cool and on the first 2 days of February we received some lovely rain from the North with 31mm recorded in the gauge at Amery.

The rain helped fill the dry soil profile and flesh out berries, lifting fruit flavours and enhancing wine quality. Weather conditions for the final ripening period were cool and dry, perfect for flavour development.

Soils are red/grey sandy loam over complex geology comprising quartz and ironstone gravels and calcareous sandstone. A small crop of 6.74 tonnes of Grenache grapes from Block 19 was hand harvested on the 13th of March.

**Colour:** Pale salmon pink.

**Nose:** Vibrant aromas of strawberries, rose petals and thyme.

**Palate:** Delicate berry fruits, mandarin, nicely textured with a touch of spice, crunchy acidity and a nice dry finish.

**KEYHOLDERS PRICE \$18 (RRP \$22)**



## The Rosé journey

In 2020, our winemaking team helped us document the journey of our Rosé from vineyard to glass.

**Step 1** – Fruit is hand harvested in the early morning while temperatures are cool. Typical harvest sugar levels in the grapes are around 11-12 Baume.



**Step 2** – Fruit is gently crushed and de-stemmed into an overhead stainless steel tank and chilled down.

**Step 3** – After approximately 2 hours of skin contact, the “free-run” juice is drained off to another stainless steel settling tank and chilled further. The remaining berries in the overhead tank are gently basket pressed.

**Step 4** – The pressed juice is sent into a different stainless steel settling tank and labelled as “pressings” and also chilled.

**Step 5** – After 1 day of cold settling, the majority of juice solids settles to the bottom of the tank, and the clear “cellar bright” juice is racked and combined into another stainless steel tank ready for fermentation.



**Step 6** – Once the fermentation juice has warmed naturally to above 10°C, cultured yeast is rehydrated, grown and added to the tank. Further chilling maintains a steady fermentation rate and keeps the wine between 10-14°C.

This helps retain as many of the beautiful aromatics as possible. Fermentation usually lasts 10-14 days.



**Step 7** – Once the wine has fermented to dryness, it is left on the yeast lees for 1-2 months to develop texture and enhance complexity of flavours. Once enough flavour development has been acquired the wine is racked off the fermentation lees and solids. A final chilling step achieves cold stability.

**Step 8** – The final stage is filtration and bottling, with the wine released in early spring ready for drinking while young and fresh.





# 2018 HILLSIDE MAGNUM

## NEW RELEASES

### Quality in quantity

WITH the introduction of the Block 6 magnum last year, we knew this distinctive format would make a statement for our wines. That is why we have chosen to extend the magnum format to our other premium Shiraz in 2020, welcome to the 2018 Hillside Shiraz Magnum!

Affectionately referred to as “Baby Block 6”, the Hillside Shiraz fruit is sourced from the oldest and most powerful vineyards that traverse the Eastern Hillside of the Amery vineyard. The most important source block is “New Block 6” which was planted in 1992 with cuttings taken from each vine in Block 6 and replanted a few hundred metres further North along the hillside. This was a form of succession planning so that if further into the future the original Block 6 became un-viable because of its extreme vine age, this block could hopefully take its place as the icon wine from Kay Brothers.

The New Block 6 fruit is a bit more fragrant than its older sibling and the fruit profile is slightly more plush and not as dark. The tannins are soft textured but not as fine and powdery as those in the Block 6 wine.

### With size comes ageability

Don't be afraid to put this special bottle away for a special occasion too. Large format bottles of wine enjoy a much slower rate of development than standard bottles. Ultimately the peak drinking window is much longer and the time taken before the secondary aged characters dominate the youthful young fruit characters is extended. An ideal candidate for the cellar, this is a wine that will not fail to surprise and delight for twenty years and more...

The Magnum format is the pre-release of the 2018 Hillside Shiraz, and this presents a rare collector's opportunity, as it is limited to only 150 bottles. You can anticipate the release of the 750ml bottle just prior to Christmas.

### Tasting note

Unlike Block 6, the Hillside Shiraz allows Kay Brothers to pick various parcels of fruit so as to assemble the best blend possible. Block 11, located at the

top of the hill, has shallow sandy loam soil over limestone and sandstone. These vines are very exposed to the wind and sun. As a consequence, the vines mature earlier in most years and tend to be low yielding, with intense fruit concentration and powerful tannins. The rest of the Hillside Shiraz is located farther down the hill, in New Block 6, where dark chocolate loam and clay soil dispersed with quartz and ironstone over silty limestone dominate. The New Block 6 component provides the finesse and elegance to the overall blend with savoury flavours and tight structure.

Vintage 2018 began with good winter and early spring rainfall, preparing the vines for the summer ahead. In late spring the weather began to warm up and flowering conditions were moderate, but later than most years. The summer was extremely dry and veraison was late to commence but came on quickly as temperatures in late January rose. The final ripening period of February and early March continued to be dry, however temperatures were mild and conditions were ideal for steady ripening and flavour development.

Harvested on the 13th and 14th of March. The grapes were crushed, de-stemmed and plunged twice daily while spending 11 days on skins in our traditional open fermenters. The wine was then basket pressed and matured for 21 months in American and French oak. Bottling took place in March 2020.

**Colour:** Deep ruby.

**Nose:** Alluring aromas of dark purple fruits, black currant, dried herbs followed by earthy notes.

**Palate:** Dense and concentrated with lashings of rich dark fruits, umami, black olive tapenade and chocolate. Supported by gritty textured tannins lingering on the finish. A full-flavoured wine which has you craving for more.

**PRICE** \$150  
Gift Boxed





## SUSTAINABLE FOCUS

At Kay Brothers, there is one thing we probably don't talk about enough, and that is our sustainable focus, and the hard work we do to maintain the unique and delicate ecosystem that is the entire Amery property.

We consider ourselves custodians, who must nurture and care for this special site for future generations to come. To do this, we use biological and regenerative farming principles which aim to improve the fertility and biodiversity of our landscape and create a truly sustainable system.

Every decision we make in the vineyard impacts our entire ecosystem. We start from the ground up to create healthy soils as a foundation to build biodiversity as well as resilient plants that can sustain extreme weather events and any disease pressures that may arise from time to time. There have been no insecticides used at Kay Brothers since the 1970s, and we have replaced herbicide and synthetic fertiliser use with more natural applications of mulch, compost and animal manure. This has encouraged an increase in organic matter and carbon fixing in our soils and the beneficial organisms above and below the ground are thriving. We remove excess vine shoots early in the season to open up the canopy and increase natural airflow which reduces fungal disease pressure so that we are less reliant on fungicide sprays.

Recently we have introduced sheep to graze the vineyard floor during the winter months when the vines are dormant. This natural grazing system promotes more even plant growth and biodiversity on the vineyard floor and the manure, urine and saliva acts as a catalyst for soil organisms and increases the fertility of the soil and the entire ecosystem.

Vineyards may not appear as neat and tidy as they were in the past, and this is because we encourage biodiversity of plant growth amongst the vines. We do not want monocultures, where only a single crop such as the vines themselves are preserved and all other plants are considered competition. Instead we use these plants as a tool to shade the soil and retain moisture during the warm summer months. They provide a food source for earthworms, soil fungi and bacteria below ground as well as beneficial insects, bees, predatory wasps and mites above the ground. Insectivorous bird life, birds that don't consume grapes, are also more active as their food source has increased.



## 2020 VINTAGE REPORT

The 2020 vintage season began with good winter rainfall, followed by a mild start to spring in September and October, which produced a strong bud burst and good early spring shoot growth.

Total spring rainfall was below average which restrained vigour a little, preparing the vines for moderate crop levels. November was extremely cool and some welcome rain events helped canopy growth to progress, but flowering time was prolonged, which led to a small amount of hen and chicken in Shiraz, but more notably in the Cabernet Sauvignon. Grenache handled flowering conditions well and fruit set was excellent.

Summer arrived on the 17th of December with a stretch of 4 days in a row above 40°C. This caused some leaf burn on westerly exposures, triggered the end of shoot growth in the vines, and drove them to direct all of their energy into berry development. Following on from the hot December was a return to cool and mild conditions in January, with above average rainfall and below average temperatures. This allowed canopies to freshen up, recover and grapevines to gently ease themselves into veraison.

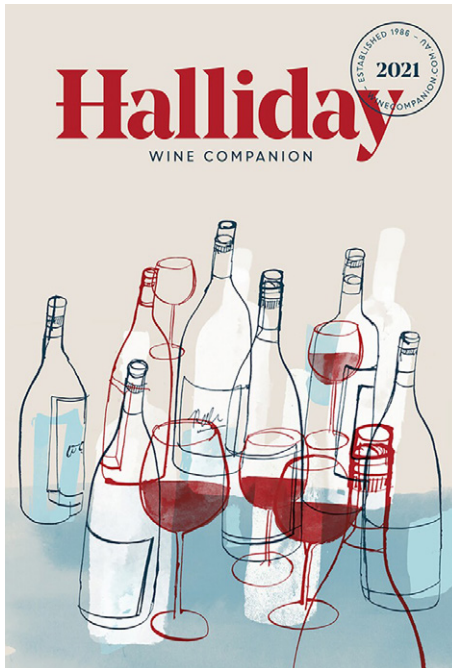
A summer storm system came down from the North and on the 1st and 2nd of February we received some lovely rain, 31mm in total. The vines were well into veraison and the rain helped fill the dry soil profile and pump up the berries a little which provided flesh, and lifted fruit flavours, ultimately enhancing wine quality.

Weather conditions during the final ripening period were cool and dry, perfect for flavour development. The wines produced have very intense floral notes, delicate fruit flavours and lovely natural acidity. The 2020 wines are vibrant, pretty and nicely balanced. Yields were down around 25% because of the dry spring and poor fruit set but quality looks great!

We also feel very fortunate that McLaren Vale has not suffered any bush fire or smoke taint issues.

**Duncan Kennedy**  
Chief Winemaker, Kay Brothers





## JAMES HALLIDAY'S 2021 WINE COMPANION

WITH the release of the 2021 Halliday Guide to Australian Wine, Kay Brothers was thrilled to receive some great scores across the range. Released at the beginning of August, this year's Wine Companion contained plenty of good news for Kay Brothers, including once again being named a Five Red Star Winery.

As expected, our icon Block 6 Shiraz took the highest honours, and for the third time Block 6 has achieved a 97 Point rating, and was named in the Best of the Best category. The Hillside Shiraz, the 'little brother' of Block 6, was described as having "elegance to burn" and, like the 2016 vintage, awarded 95 Points.



2017 Block 6  
Shiraz



2017 Hillside  
Shiraz



2018 Griffon's Key  
Grenache



2018 Basket  
Pressed Shiraz



2018 Basket  
Pressed Grenache



## WINEFRONT'S GARY WALSH

GARY Walsh from wine review website Winefront showed his appreciation for our 2018 Griffon's Key Grenache, with a rating of 94+ Points describing the wine as "silky smooth, a wee bit savoury, but pure and cool in red fruits, with fine length and fine emery tannin trailing. Stylish, charming". To read these reviews please visit [winefront.com.au](http://winefront.com.au).

## WINE ADVOCATE/ ROBERT PARKER

POSTED on the 1st of August 2020, US wine magazine Wine Advocate featured our 2018 Basket Pressed Grenache among the Top 9 value wines of 215 wines tasted by Joe Czerwinski. The 2018 Griffon's Key Grenache scored 94 Points and ranks Top 2 in the line-up, and the 2017 Cuthbert Cabernet was also rated Top 2 in the Cabernet Sauvignon line-up. Great results in one of our favourite export markets!



# HIGHLIGHTS



## CLOCKWISE FROM TOP RIGHT

The new vineyard residents, our very own flock of sheep, keeping our vineyards healthy.

Jackson, our beloved winery dog, who unfortunately left us before his time this year, he will be missed.

Duncan and Colin tasting Hillside Shiraz over the years, ahead of our first magnum release this year.

The team from Stone Ideas completing the restoration of the original cellar walls.

Our newest permanent team member Jimmy in the middle of vintage, a great addition to the team.

And finally, the man himself Colin Kay, celebrating his 80th birthday this year, without a party unfortunately, so we asked people to raise a virtual glass instead, Happy Birthday Colin!







## KEYHOLDERS

## UNLOCK YOUR KAY'S REWARDS

At Kay Brothers, we love giving our members a reward for choosing our wines. Since 1984, when the Amery Club first launched, our members have played an incredibly important role in our business. We are always looking for ways to thank them for their loyalty.

Inspired by the red Griffon from the Kay Family crest, we want our members to feel like they are unlocking the best of McLaren Vale, so from 2020, our members will become Keyholders.

By being a part of The Keyholders, Kay Brothers will always work hard to make sure you feel like part of our family.

To update your details, and make sure you are receiving the benefits of being a Keyholder, head to [kaybrothers.com.au/keyholder-club](http://kaybrothers.com.au/keyholder-club) or contact us at [info@kaybrothers.com.au](mailto:info@kaybrothers.com.au), or by phone on (08) 8323 8211.

### KEYHOLDERS BENEFITS

- No minimum purchase and no fees
- Keyholders pricing on Kay Brothers wines
- Priority access to new release, museum and limited-edition wines
- Free shipping on orders of one dozen or more
- Keyholders price on all Cellar Door Tasting Experiences for you and your party (\*Max 4 ppl)
- Keyholders price for all Kay Brothers hosted events in McLaren Vale and around Australia
- Annual Friends & Family offer to extend to your network
- A special Christmas gift to members who spend over \$1000 in one year

### Keyholder Newsletter Offer

To reward our loyal readers, we are offering an extra special Six Pack to celebrate the launch of the Block 6 2018.

- 1 bottle of 2018 Block 6 Shiraz
- 2 bottles of 2017 Hillside Shiraz
- 3 bottles of 2018 Basket Pressed Shiraz

Valued at over \$310, we are offering you a Keyholders price of only **\$250 per pack.**

Available on our website, the order form on the back page, or by phone order.

Offer ends 31st October, so don't miss out!





# WINE ORDER FORM

	RRP/KEYHOLDERS	QUANTITY	\$ TOTAL
2020 Grenache Rosé	\$22.00 <b>\$18</b>		
2019 Basket Pressed Grenache	\$29.50 <b>\$23</b>		
2018 Basket Pressed Mataro	\$29.50 <b>\$23</b>		
2018 Basket Pressed Merlot	\$29.50 <b>\$23</b>		
2018 Basket Pressed Shiraz	\$29.50 <b>\$23</b>		
2018 Nero d'Avola	\$35.00 <b>\$30</b>		
2018 Griffon's Key Grenache	\$49.00 <b>\$42</b>		
2017 Hillside Shiraz	\$49.00 <b>\$42</b>		
2018 Hillside Shiraz Magnum **	\$150.00		
2018 Ironmonger	\$35.00 <b>\$30</b>		
2017 Cuthbert Cabernet	\$49.00 <b>\$42</b>		
2018 Block 6 Shiraz *	\$125.00 <b>\$110</b>		
2018 Block 6 Shiraz Magnum **	\$300.00		
Founders Old Tawny (500ml)	\$35.00 <b>\$28</b>		
Grand Liqueur Muscat (500ml)	\$35.00 <b>\$28</b>		
Rare Muscat (375ml) *	\$70.00 <b>\$62</b>		
Keyholders Shiraz Six Pack Offer ***	<b>\$250.00</b>		
Other/Freight			
THANK YOU FOR YOUR ORDER		<b>TOTAL</b>	

NAME			
ADDRESS			
STATE		POSTCODE	
<input type="checkbox"/> Tick this box to become a Keyholder and enjoy the benefits this memberships offers			
DATE	D.O.B.	PHONE	
EMAIL			
NAME ON CREDIT CARD			
CREDIT CARD NO.	EXPIRY		CCV
DELIVERY INSTRUCTIONS			

\* Max 6 Bottles  
 \*\* Max 2 Bottles  
 \*\*\* Max 2 Packs

Shiraz Six Pack Offer  
 valid until 31.10.20

YOU MUST BE  
 OVER 18 TO  
 PURCHASE WINE

LL 57600306



KAY BROTHERS

KAY BROTHERS AMERY VINEYARD  
 57 Kays Road, McLaren Vale  
 South Australia 5171  
 Phone (08) 8323 8201

CELLAR DOOR  
 11:00am – 4:00pm 7 Days  
 Excluding Christmas Day & Good Friday  
 BOOKINGS ADVISED



kaybrothers.com.au



facebook@kaybrotherswines



instagram@kay\_bros