

1853

Kalleske

BAROSSA VALLEY



SPRING & SUMMER

2010

Newsletter: № 014



BAROSSA

GREETINGS

Welcome to our "2010 Spring/Summer" newsletter.



Spring is in the air, with the weather starting to get warmer and the days longer - Summer is certainly getting closer. After a cold Winter with good rainfall it's nice to see the sun again! The vineyard is looking in tip top shape, with buds bursting in late September. The vibrant green growth means vintage 2011 will soon be here.

It has been a busy few months. We've been travelling the nation promoting the new release 'Old Vine' wines which have received great feedback, especially the inaugural release of the Kalleske Eduard Old Vine Shiraz.

Two Kalleske wines have just won Trophies! The **2008 Kalleske Old Vine Grenache** won the Greenock Tavern Trophy for 'Best Grenache or Grenache dominant Wine of Show' at the recent Western Barossa Marananga Wine Show.

Attesting to the strength of Barossa Grenache, the **2009 Kalleske Clarry's GSM** won the trophy for **Best Red Wine of Show** at the 2010 Australian/New Zealand Organic Wine Show. What a great result for both wines!

The new vintage **2008 Kalleske Greenock Shiraz** is now available as well as the first releases from 2010 vintage, the **2010 Kalleske Rosina Rosé** and the **2010 Kalleske Florentine Chenin Blanc**.

Cheers Tony, Troy and the team at Kalleske.



**2008 Kalleske
Greenock Shiraz**

Now Available!



KALLESKE EDUARD SHIRAZ WIN'S BIG AT THE ED!

The 2008 Kalleske Eduard Shiraz wins equal 1st at the 'Great Shiraz Challenge'.

In June, Tony and Sam headed to Adelaide armed with the NEW 2008 Kalleske Eduard Shiraz for the annual 'Edinburgh Great Shiraz Challenge'. Competing against 300+ Shiraz, it was always going to be a challenge.

The Edinburgh Shiraz tasting is one of Australia's premier Shiraz competitions with the public casting votes on their favourite wine. This year's event attracted over 1000 attendees.

Shiraz from the Barossa certainly continues to be the public's favorite with eight wineries from the Barossa voted in the Top Ten! Just like the recent federal election the result was a hung-vote, between the Kalleske Eduard Shiraz and O'leary Walker Claire Reserve Clare Shiraz... fortunately both wines were declared winners!



James Halliday has again thought highly of our wines - once more giving Kalleske a 5 Red Stars ★★★★★ rating in the new release James Halliday Australian Wine Companion 2011. This means **'Outstanding winery regularly producing wines of exemplary quality and typicity. Will have at least two wines rated at 94 points or above, and a five-star rating for the previous two years.'**

James enjoyed the **2009 Kalleske Rosina Rosé - 94 Points** (declaring it equal 6th best Rosé in Australia) and said... *"Largely made from 70-year-old estate Grenache, early-picked and wild yeast-fermented, partly in old barrels; the wine justifies all the costly inputs, with vibrant cherry Turkish delight flavours a long finish"*.

James also rated the **2008 Kalleske Moppa Shiraz - 94 Points** ... *"Dark dense purple; a rich, lifted and complex bouquet is followed by a full-bodied and no less complex palate, seemingly riper than the alcohol suggests. There is a lift to the flavour, but whether or not this is due to the trace of Viognier and Petit Verdot is hard to say"*.

James awarded the **2009 Clarry's GSM 'Bargain Wine of the Week' - 94 points**... *"Dark in colour, and complex in character, the fruit here blends seamlessly to offer red and black fruits, loads of spice, complex Provencal herbs and a little salty edge for freshness; fresh and more than just a little bit of fun. Excellent value. Drink to 2016"*.

**KALLESKE CLARRYS GSM 2009**

The new release **2009 Clarry's GSM** has also been the talk of the town with Ralph Kyte-Powell from 'The Age Epicure' declaring: ★★★★★ \$\$\$

"This Barossa blend Grenache, Shiraz and Mataro (aka Mourvedre) commemorates Clarry Kalleske, who tended vines in those parts from the 1920s until his retirement in the '90s. It is a youthful, deeply coloured, red with sweet spices, raspberries, mulberries and liquorice on the nose. In the mouth, it is juicy and full of flavour, with plump mid-palate fruit, good depth and soft, fine tannins. Ageing? Drink over two years. Food idea's: Meaty pork sausages; pasta with veal ragu."



August was a big month for Kalleske being host to 'The Biological Farmers of Australia – Barossa Valley Organic Roadshow'. The Roadshow was open to anyone interested in seeking the latest information on biological production systems and organic / biodynamic food and farming. About 80 people were welcomed to the Kalleske farm for a day of information ending with a tour and tasting of our Kalleske wines.

Kalleske were also involved in the Barossa Gourmet Weekend teaming up with fellow Artisans of Barossa members for the Annual Cellar Door Tasting Day on Saturday 21st August. Sunday saw a master-class and a long lunch with the Artisans where you could sit and enjoy Artisan wine and food while chatting with the winemakers. In September the Artisans headed to Sydney & Melbourne for their very successful interstate Cellar Door Days.

For further information about Artisans news and events or to join the mailing list, visit: artisansofbarossa.com

In other news, this year saw Sam take out the inaugural Kalleske footy tipping competition. There were only 5 of us but the competitive nature of the Kalleske crew was pretty intense. We should point out Sam was also in charge of tallying up the votes...hmmm sour grapes perhaps! Next year hey boys.



COMING OF AGE

Tony turned 40 recently, celebrating with family and friends at a local Barossa restaurant, 'Wanera Wine Bar' in Angaston. Everyone enjoyed great food, wine and some long tales from Tony's "interesting" past, which had everyone having a laugh on the night.

Tony decided that Wednesday the 4th of August shall be a 'national day of rest for those turning 40 on such a date!' Tony spent the night of his birthday drinking reds with the boys in his shed while enjoying a tasty wood fired BBQ, keeping warm by the fire and drinking a 40 year old Whisky! What more could a man want!



Tony Kalleske 'back in the day'

Tony thought that turning 40 warranted more than 2 paragraphs in this newsletter, so turn to 'Page 14' for his 'Life Story'.

RUSSIAN TRANSLATION WINNERS

The Russian article in our previous newsletter certainly generated some interest.

We congratulate **Larry Lockshin** from SA who gave us the most correct translation:

"Johann Georg Kalleske 2004 Price 8700 rubles. Shiraz for this unique wine comes from one of the oldest vineyards in Barossa: the age of the oldest grapes is more than 100 years. This is a concentrated thick wine with chocolate-herbal flavour with some unexpected flowery notes."

The other winner for the funniest and most creative was from **Brendan Hoyle** from QLD:

"This Shiraz is the wine of Tzar's and is better than Vodka. If you drink it, you will have amazing powers and it will give you the strength and intelligence of 100 men. It is said that this wine will give you the literary skills of Tolstoy and the ability to compose music better than Tchaikovsky, while enjoying the weightlessness of a cosmonaut on the international space station."

Thanks to everyone who sent through a translation.



John of Grandson Charlie

4/4/2010

750ML NOT ENOUGH?

Looking for a special keep-sake? Like large format bottles? Well you're in for a treat.

For the first time Tony & Troy have bottled off limited large formats of the 2008 Johann, Eduard and Greenock Shiraz, which are now available. Contact us for further details. *

WHIPPETS FOR WISHES RATTLES ACROSS AUSTRALIA

The Kalleske name has been travelling the outback in some good old fashioned fun. Kalleske were sponsors of the 'Whippets for Wishes' trip. From August 1st to September 2nd, Peter Eaton and 14 enthusiasts travelled 8,000 kilometres in Peter's original 1927 and 1929 Whippets. They ventured from Clare, SA to Broome via the Kimberley Ranges, WA returning to Clare after crossing the Tanami Desert. 'Whippets For Whishes' raised vital funds for the very worthy 'Make a Wish Foundation'... Well done to all involved!



Kalleske 'Large format' wine



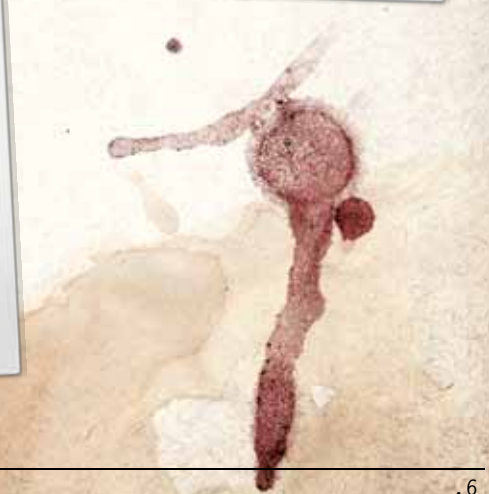
"Whippets For Wishes"

8/2010



Sign of John Kalleske pruning

21/4/2010



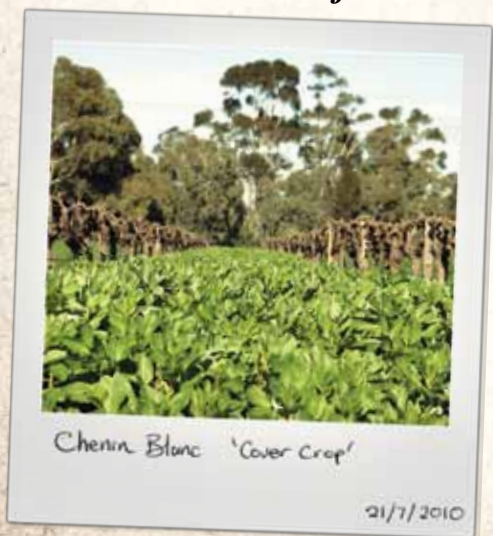
2010 Kalleske Florentine Chenin Blanc

This single vineyard Chenin Blanc, is from a 22 year old planting, the last remaining Chenin on the Kalleske property . The juice was wild fermented and partially barrel matured in Russian oak for 5 months to provide a varietal yet complex wine.

2010 was an outstanding vintage - one of the best of the decade. It was a steady vintage with the weather being absolutely perfect. There were no extremes of heat or rain, with ideal warm autumn days and cool nights. Fruit ripened perfectly, was picked at optimum time and brilliant wine has resulted. Truly a stand out vintage!

Florentine is straw in colour. Inviting aromas of fresh pear, quince, hay and a hint of almond emanate from the glass. The palate is light-medium bodied with fresh fruit supported by subtle barrel fermentation characters. A finely balanced wine with a soft lightly creamy texture and a lingering fresh finish. Florentine is ready to enjoy now but will cellar gracefully.

*"fresh pear, quince, hay
and a hint of almond"*



2010 Kalleske Rosina Rosé

James Halliday rated the 2009 Rosina as the 6th best rosé in Australia. Sourced from the same old 1940s planting of Grenache and made in the same style, the 2010 Rosina is now available. Combined with the Grenache is a portion of Shiraz and a dash of Viognier for added complexity. Following harvest in late February, the fresh vibrant grapes were in contact with skins for 24 hours for gentle colour extraction.

The juice was then wild yeast fermented in tank and barrel for added complexity. Following maturation for 5 months, the tank and barrel component were blended to provide freshness yet texture and richness to make a 'serious' rosé.

Rosina is vivid rose red in colour. Lifted floral perfume, musk, strawberry and freshly crushed raspberry aromas emanate from the glass. The juicy palate displays vibrant fresh red fruit characters.

Refreshing but balanced acid is complemented with restrained grape sweetness.

A creamy textural richness adds depth and character to this flavoursome rose which is completed by a generous lingering finish.

*"Lifted floral perfume, musk,
strawberry & freshly crushed
raspberry"*



NEW VINTAGE RELEASE

2008 Kalleske Greenock Shiraz

The 7th vintage release of the Greenock Shiraz is again a rich and true to style 'Greenock' wine. The fruit is sourced from a single vineyard, located on the western edge of the Greenock Creek in the Northern Barossa Valley.

2008 was an extremely hot and dry vintage. There were superb ripening conditions until March when the Barossa experienced its biggest heat-wave of all time with 15 days in a row over 35 degrees. Fortunately the majority of the Greenock block grapes were harvested by this time so were not overtly affected. Overall 2008 is a very good vintage.

Greenock Shiraz 2008 is dark in colour with purple rim. It is enticingly aromatic on the nose with fragrant blackberry fruit, plum, black olive, fruit cake, mocha and spice. The palate is generously flavoured with ripe dark fruits predominating together with dark chocolate and a touch of licorice. Oak is well integrated adding complexity to this robust wine. It is well weighted with sturdy but fine tannins adding defined structure. Long to finish, this is a seamless wine of great power and intensity. A sophisticated full-bodied Shiraz that will reward careful cellaring.

FACTS ABOUT KALLESKE... DID YOU KNOW?

1853 – Kalleske farm was established and is the present day property.

1875 – when the oldest surviving Johann Shiraz vineyard was planted.

2002 – brothers Troy and Tony Kalleske started the winery on the Kalleske estate.

7 – generations of Kalleske family have lived in the Barossa.

100 – percent of the grapes come from the Kalleske Vineyards.

0 – sprays, chemicals and artificial inputs are used in the vineyards or winery.

2 – systems of farming naturally, certified both organic and biodynamic.

320 – metres is the altitude of the vineyards.

25 – Kalleske vineyards named in Australia's Top 25 vineyards.



RECENT WINE REVIEWS

2009 KALLESKE ROSINA ROSÉ

94 Points (*Best of the Best*) ★☆☆☆☆

"Largely made from 70-year-old estate Grenache, early-picked and wild yeast-fermented, partly in old barriques; the wine justifies all the costly inputs, with vibrant cherry Turkish delight flavours a long finish".

James Halliday,
Australian Wine Companion 2011 Edition, 2010



2009 KALLESKE CLARRY'S GSM

2010 Australia/New Zealand Organic Wine Show.

- *Best Red Wine of Show*
- *Trophy & Gold Medal*

Marananga Regional Wine Show 2010

- *Silver Medal Diploma*

Royal Agricultural Society of QLD Toowoomba 2010

- *Silver Medal*

TOP WINE OF CATEGORY ★★★★★

"Ripe, rich, savoury style with developing oak/prune aromas and soft, rounded, flavoursome palate with long, velvety tannins. One of the best I have seen, enthused one judge".

Winestate Magazine July/August 2010

94 Points 'Bargain Wine of the Week'

"Dark in colour, and complex in character, the fruit here blends seamlessly to offer red and black fruits, loads of spice, complex Provencal herbs and a little salty edge for freshness; fresh and more than just a little bit of fun. Excellent value. Drink to 2016".

James Halliday,
Australian Wine Companion, August 2010

90 Points

This GSM is delivered as faithfully as ever. Terrific value and an array of cassis, blood plum, blackberry and raspberry, some savoury earthy beetroot and gently creamed oak spice. The palate holds red fruit flavour, some chocolate, soft easy tannins and a spicy twist to close.

Nick Stock, Wine 100 Magazine, July 2010

91+ Points

Not sure how this Kalleske release slipped through the system – it's been out for a few months – I usually like to jump on the Clarry's red as soon as I see it come in. This year's release is a blend of grenache (55 percent), shiraz (37 percent) and a dollop of mataro. It's 100 percent biodynamically-grown.

Spot on. Great value. Lovely mix of five-spice and tar, dark cherry and aniseed-like flavour. It's all about the fruit, the spice, the earth. Sits on the rich/ripe side of medium-bodied. Warm with alcohol, but very nice drinking.

Campbell Mattinson,
The Wine Front, September 2010



*"Dark in colour, and complex in character
the fruit here blends seamlessly... Excellent Value"*

RECENT WINE REVIEWS

2008 KALLESKE MOPPA SHIRAZ

94 Points

"Dark dense purple; a rich, lifted and complex bouquet is followed by a full-bodied and no less complex palate, seemingly riper than the alcohol suggests. There is a lift to the flavour, but whether or not this is due to the trace of Viognier and Petit Verdot is hard to say".

James Halliday,

Australian Wine Companion 2011 Edition, 2010

"Right Balance... This has a dense and deep nose with red fruits and some dark berries too. There's a deeper earthy, beetroot side and bright, spicy lift, thanks to a splash of Viognier. The palate's smooth and polished, and easy tannins roll in amid lingering, sweet summer berry flavour. Balanced and approachable, smooth and even.

What: A dry, still, red wine with 14.5% alcohol.

Grape: Shiraz

Quality: Very Good

Looks: Dark black red colour, full bodied.

Smells: Ripe, plummy, coffee and chocolate

Feels: Full bodied

Tastes: Kalleske often get the balance on Barossa Shiraz so right – their wines don't walk away from being big, round and choc toned, but they have a freshness that balances such ripeness beautifully. Lo and behold, this wine does that balance well. And, it adds a nice little lick of spice and cherry tannin to the mix, with a meaty centre and good dry finish – class.

The Barossa & Light Herald, Taste Magazine, Winter Edition 2010



2007 KALLESKE GREENOCK SHIRAZ

Selections Mondiales Des Vins CANADA 2010

- **Silver Medal**

International Wine Challenge 2010 UK

- **Silver Medal**

"A dark, brooding wine. Some what oxidative in character. The nose opens up to reveal a mélange of flavours: stewed black fruit, anise, cardamom and smoke. High alcohol is evident on the palate, but smooth tannins and judicious use of oak temper this big horse".

South African Magazine – Wine April 2010



2008 KALLESKE OLD VINE GRENACHE

Marananga Regional Wine Show 2010

- **Greenock Tavern Trophy Best Grenache of Show**
- **Gold Medal Diploma**

92 Points

"A brave 2008 Barossa red that offers boundless ripeness and depth, some fine fragrance sits above concentrated deep Grenache. These 70-plus year old vines have delivered liquorice root and cassia - there's a lozenge of concentrated red fruit and cassia flavour with long old vine tannin resolve".

Nick Stock, Wine 100 Magazine, July 2010



RECENT WINE REVIEWS

2008 KALLESKE EDUARD SHIRAZ

97 Points

"Barossa Valley, South Australia, Sourced from three separate blocks on the Kalleske property planted between 1905 and 1960. A few block of grapes harvested during the 2008 heat wave were partially dehydrated but included, adding intensity to the final wine. Maturation took place in a combination of new and seasoned French and American oak Hogsheads for a period of 2 years. Magnificent opaque black crimson colour with black heart and very deep black crimson hue displaying outstanding colour saturation. Aromas of liquorice, confectionary and blackberry are flowed by a hint of vanilla and spice. The palate boasts superb concentration and richness with super ripe flavours of blackberry and dark plum followed by liquorice allsorts, confectionary with some blackpepper and spice emerging on the back palate. Outstanding depth of flavour. Velvet smooth tannins with very long aftertaste of blackpepper. mocha and blackberry".

Vintage Direct newsletter, August 2010

93+++ Points

"Classical dry country northern Barossa red, this. It has the prettiest confectioner's bouquet, with marshmallow sugar, fairy floss and musk sticks giving the lollyshop top notes, while below simmers the licorice, the deep dark berries, the prunes, dried figs and pithy tannins, like dried apple. There is no intrusive oak, and while the alcohol is big, the wine has the density to balance it, and the structure to ensure it lasts a good twenty years. The Kalleske family was amongst the first in the Barossa to embrace hard-core organic and biodynamic practice; their wines are increasingly lively and bright as a result".

Philip White, Independent Weekly, June 2010

Edinburgh Shiraz Challenge 2010

No.1 "Peoples Choice Award"

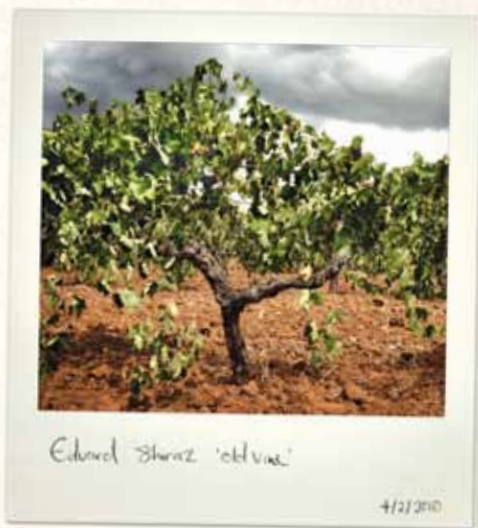
On Sunday 27th June 2010 over 300 hundred Shiraz' on tasting... Kalleske Eduard Shiraz was chosen equal 1st by the consumers.

92 Points

"This comes from three vineyard blocks on the Kalleske property – each ranging from 50 to 100+ years old. It was matured in both French and American oak and then bottled both unfined and unfiltered. It's made in the 'gee that's a big bugger, init!' style. It's big and warm with alcohol but it's ever-so-soft and tidy that you'd almost say that it shows restraint. Almost; the brandied alcohol is pretty assertive. It tastes of tar and soy sauce, sweet saturated blackberry and coffeed, toasty oak. It's not syrupy; it's full-flavoured but relatively fine. I can't see why it wouldn't age fairly well".

Campbell Mattinson,

The Wine Front, September 2010



Eduard Shiraz 'oblivion'

4/2/2010

RECENT WINE REVIEWS

2008 KALLESKE JOHANN GEORG SHIRAZ

98 points

Barossa Valley, South Australian. The Johann Georg Shiraz is Kalleske's flagship wine and is sourced from the oldest vineyard on the Kalleske farm, planted in 1875, producing very low yields (around 1 tonne per acre) from gnarly, dry grown vines. All the fruit for this wine was harvested before the 15 day 2008 heat wave. Spectacular colour. A super saturate of black purple with a black heart and very deep black crimson hue showing superb glass cling. Perfumed aromas reveal lifted top notes of violets and blackberry followed by some dark plum, liquorice and confectionary. The palate is an explosive flavour experience framed by perfectly integrated, silky smooth tannins. Blackberry, liquorice and blackpepper flavours fully encompass the mouth followed by some vanilla and confectionary. Exceptionally long aftertaste of liquorice, blackberry, black pepper and confectionary. A Profound Barossa Shiraz".

Vintage Direct newsletter, August 2010

Certification Top 100 Wine

Robert Geddes,

Australian Wine Vintages 28th Edition 2011



Darren Nietzsche Filling Barrels

14/4/2010



Johann Barrel 'just filled'

14/4/2010

"The Johann Georg Shiraz is Kalleske's flagship wine and is sourced from the oldest vineyard on the Kalleske farm, planted in 1875"

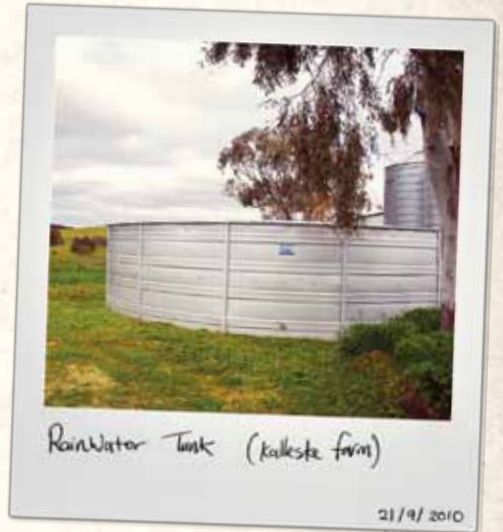
SUN & RAIN

For **157 years** our Kalleske family has been living and working on our Greenock farm. Throughout this time each generation has been vigilant in looking after the property for the next generation. Today, genuine sustainability and careful environmental practices continue to be at the core of our Kalleske farming, grapegrowing and winemaking.

Certified organic and biodynamic practices in the vineyard and winery not only result in top quality grapes and wine but ensure the soil, air and waterways are not polluted with synthetic chemicals and fertilisers. Organic viticulture also results in more carbon being retained in the soil, (making it healthier), rather than in the atmosphere as carbon dioxide.



In the past few months our winery has become even 'greener'. We've recently installed a substantial solar electricity system on the winery roof which can generate enough electricity to run the entire winery. Excess electricity is then used by other buildings on the farm or fed back into the grid, ensuring a little less coal is burnt. The solar installation was a major project and we acknowledge the assistance of AusIndustry through the 'Retooling for Climate Change' project.



Not only are we now generating our own electricity but we've also become self sufficient in the winery with water. We recently installed a 250,000 litre rainwater tank that captures valuable water from the winery and farm sheds. Capturing our own water means more of this precious resource can stay where it's needed In the River Murray.

So here's to sunny days and wet Winters.

"Certified organic and biodynamic practices in the vineyard and winery"

WHO AM I...TONY SHAWN KALLESKE

Q. To kick things off, when did you enter this world?

A. 4th August 1970, born Kapunda Hospital South Australia.

Q. You're the oldest of 4 siblings?

A. Yes, Kym is 3 years younger than me, Kylie 2 younger than Kym, and Troy 3 years younger than Kylie.

Q. Troy being the brother you started the winery with?

A. That's right our first vintage was in 2002 in the shed at my place which is in the back corner of the farm.

Q. So things have changed a bit since then and the winery has moved?

A. We outgrew my shed after 3 vintages then built another one on the farm for production and kept mine for barrel storage. This lasted for another 4 vintages and then we converted a large hayshed into our present day winery.

Q. What of the next generation?

A. We have an up and coming winemaker in Dylan our oldest who is about to turn 11. He looks up to his Uncle Troy and is already a big help in the winery vintage time doing pumpovers, checking temperatures and baumes, has even done some pressing and filled some barrels too.

Q. And your other half?

A. Married to Carol (an English lass) for 15 years and she has her own accountancy practice, so handy for keeping the books in order.

Q. Any other children besides Dylan?

A. Yes two girls, Amber not quite 9 and Dana nearly 8, so potentially an interest in the winery one day but who knows they may be accountants instead.

Q. Have you always been in the wine industry?

A. The path has been varied from starting out as an apprentice motor mechanic to ending up as National Operations Manager for a recruitment company with stints in wine in between, at Orlando Wines and Grant Burge Wines.

Q. Wow – sounds like an interesting mix?

A. Yeah, I like challenges and trying new things, plus this has given me a well rounded skill set which you need to run a small business.

Q. So what do you do for leisure and pleasure?

A. Well...ahh better not go there...no I ride motorbikes and have a 450cc Honda motocross quad bike that is pretty knarly to hit the dirt with (the kids have a couple of small ones and love riding too), also rebuilt a Triumph Rocket road bike last year that is powered by a 2300cc engine so this cruises rather nicely. A bit of camping and sea fishing from time to time and also a bit of wakeboarding and kneeboarding on the river. Used to play basketball until I did the ACL on my knee so then took up coaching the U10 boys. Enjoy cooking with wood – wood fired BBQ's, spit roast, smoking meats and so on, speaking of smoking I don't mind the occasional Cuban cigar usually paired with a top notch single malt whisky. And I am sure that it goes without saying that I enjoy drinking wine from other regions and trying new varieties, and of course spending quality time with my family both immediate and extended.

Q. OK I think that pretty well covers it and gives us a good snap shot of who you are and what you get up to.

A. Cheers!!!



WILBUR'S PADDOCK

Wilbur's paddock has been rather muddy over the past few months after a wet Winter and the wettest start to Spring in years. He's been spending his days digging and rolling in fresh mud and at night he's been snuggling up with 'Max the sheep' to keep warm.



In Wilbur's busy schedule of digging, rolling, eating and sleeping, he also managed to squeeze in a filming session for **Road to Vino**. The lads from **Qwoff** visited the Barossa and dropped by the winery to have a chat with Tony & Troy but more importantly to have a drink with Wilbur – literally!... check it out at <http://roadtovino.com> (*Episode 20 – Artisans of the Barossa*).



roadtovino.com - Episode 20

Not only was Wilbur kept happy with the good rains, but the vines and creeks were happy too! For the first time in many years the Greenock Creek flowed after the entire average rainfall for September of 60mm fell in the first weekend of September. The Greenock Creek has its genesis on our Kalleske property and it was terrific to see it flowing again.



This Spring rainfall is a great start for the 2011 season, giving the vines deep soil moisture to sustain them through the Summer ahead.

*Until next time...
Cheers!*



***“Handcrafted, organic wines...
the way nature intended”***

KALLESKE WINES

Ph: 08 8563 4000 / **Fax:** 08 8563 4001

Email: wine@kalleske.com

Web: www.kalleske.com

Address: PO Box 650, Greenock SA 5360

For more information about Kalleske Wines visit: kalleske.com

