



# Kalleske News

*Kalleske*  
BAROSSA VALLEY

AUTUMN 2005

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## GREETINGS

Welcome to the Autumn 2005 edition of Kalleske news. As this issue is written, we've just completed the 2005 harvest, with our vineyards again producing superb quality. Since our first vintage in 2002, we've now had four fantastic years. This issue is exciting as it sees the inaugural release of two new Kalleske wines, Clarry's Barossa Red and Johann Georg Shiraz. It's now been twelve months since the release of our first newsletter and our first wine. I'd like to thank everyone who has supported Kalleske since inception and I look forward to providing you with our wines for many years to come.

...Troy Kalleske, Winemaker.

## VINTAGE 2005

Harvest 2005 is now over with the Old Vine Grenache the last grapes to be harvested on the 13<sup>th</sup> April. Vintage began on the 11<sup>th</sup> March with the first batch of Greenock Shiraz crushed. Early indications are that 2005 will again be a stand out vintage. The wines are just starting to settle in barrel but are already looking great. Colour is intense and the wines are showing deep flavour with excellent structure and great length.

The growing season started well with good Winter and early Spring rains. The rain continued into late Spring and early Summer with above average rainfall providing excellent moisture for the vines. The growing season temperature for late Spring and early Summer was spot on 'average' with daily mean maximums in the mid to high twenties. February was significantly milder than normal with both cooler days and cooler nights. These cool nights helped to retain natural acidity in the grapes. There were some hot days during Summer, but importantly these were short-lived with regular cool changes ensuring no heat waves. February and March were both relatively dry and both March and April showed perfect Autumn conditions with sunny days and temperatures slightly above average providing ideal ripening conditions. There was some rain on the 13<sup>th</sup> April with 15mm falling, but the last of our grapes were harvested just hours earlier!

All in all, a great season with some superb wines.

## HAPPENINGS ...

At the end of last year our wines were on show at Wine Australia in Sydney. Many thanks to everyone who visited our stand.

Also in Sydney last year, I hosted a dinner at Banjo Patterson's in conjunction with Victoria Cellars, albeit a dinner with a slight difference... it was held by candlelight! Certainly not planned that way but after a hot day the electricity died and candle power it was... but still an enjoyable evening!

February saw the bottling of three wines with the 2004 Clarry's Red, 2003 Old Vine Grenache and 2003 Johann Georg Shiraz now in bottle. The Grenache is looking beautiful and possibly even better than the 2002. The Johann Georg has been over 100 years in the making and it's certainly worth the wait! I'm extremely pleased with the first bottling of Clarry's Red and Max Allen seemed to agree, he took a liking to it when he visited the winery in March.

We've hosted numerous visitors over vintage including many local and international wine buyers, wine critics, a film crew from the Czech Republic as well as many consumers from Australia and abroad.

The week after Easter was when the biennial 2005 Barossa Vintage festival was held. On Easter Monday our local event "Greenock - A day in the Village" was held in the town square. Our Kalleske stand provided visitors with a glass of the local drop to go with the great local food and entertainment on the day. During the Festival, Kalleske wines also featured at "New Directions", an event for select new Barossa wineries.

Over the last twelve months we've had incredible interest in our wine from all over the world. We are now supplying to Denmark, The Netherlands, USA, Malaysia, Canada and France.

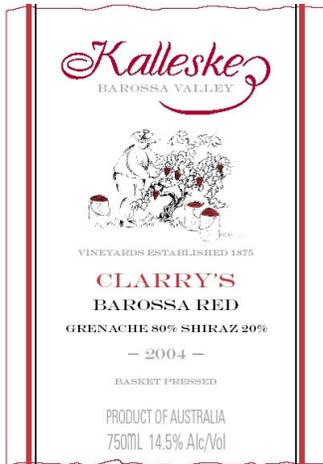
In February we auctioned twelve bottles and two magnums of 2003 Greenock Shiraz with all proceeds going equally to the Asian Tsunami Appeal and the West Coast Bushfire Appeal. We sincerely thank Mark Wickman from Wickman's Fine Wine Auctions for making this possible. A total of \$1,565 was raised and we'd like to thank everyone who supported the auction. A charity section is now a regular category on the Wickman Auctions site which can be found at [www.wickman.net](http://www.wickman.net).

Our website is constantly being updated with the latest reviews, wine notes and photos so you're invited to log on regularly to [www.kalleske.com](http://www.kalleske.com) and keep informed of the latest Kalleske happenings.



BASKET PRESSING 2005 GREENOCK SHIRAZ

**2004 Clarry's Barossa Red**



**The wine...** Deep red in colour while the nose shows uplifting aromas of raspberry and sweet spice. The palate is loaded with fresh ripe fruit. Flavours of freshly crushed raspberry and plum dominate. Tannins are very soft and the Shiraz provides excellent weight and a muscular structure. A very fruit driven and mouthwatering wine.

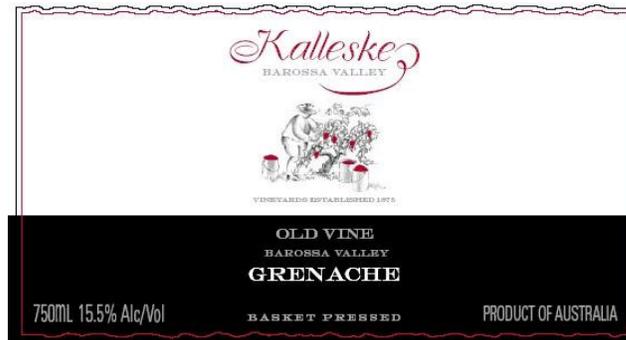
**The name?...** As with Clarry's White, Clarry's Barossa Red is named in honour of my Grandfather, eighty seven year old Clarence "Clarry" Kalleske. Clarry's is a blend of Grenache (80%) and Shiraz (20%). The Grenache is from Clarry's block - low-yielding sandy soils while the Shiraz is sourced from the Greenock Shiraz vineyard, consisting of shallow, sandy loam soil over superb deep red clay and limestone.

**The winemaking...** The Grenache was harvested on 19<sup>th</sup> April, about one month after the Greenock Shiraz component. The Grenache was fermented warm in open top fermenters with hand pumpovers twice a day during fermentation. After ten days on skins the Grenache was gently basket pressed. To preserve the superb fresh fruit flavours of the Grenache, it was only aged in very old oak hogsheads and only for a limited time of ten months. On completion of maturation, a component of Greenock Shiraz was blended with the Grenache for added complexity. The wine was bottled unfiltered and unfiltered and is sealed with a screw cap closure to retain fresh fruit vibrancy.



CLARENCE "CLARRY" KALLESKE

**2003 Old Vine Grenache**



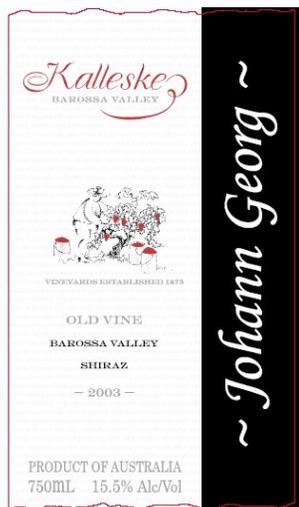
**The wine...** Dark, almost black in colour with a purple rim. The wine jumps out on the nose with aromas of sweet spice, sandalwood, mint and exotic fruit. The palate is soft but extremely rich. The wine shows flavours of cinnamon, musk, ripe raspberry, black fruit and a touch of licquorice. It is supported by very velvety tannins and a solid structure. A very layered palate with a long finish. A superb wine of the same character as the excellent '02, if not better!

**The name?...** Yeah, not very exciting, but it does come from old vines! It's entirely sourced from a small dry-grown vineyard that was planted in 1935. The soil is shallow sand with light clay subsoil.

**The winemaking...** Following hand picking on the 1<sup>st</sup> April, grapes were destemmed into open-top fermenters. This old vine vineyard provides excellent natural acidity, with acid additions not required. The must was warmly fermented using native yeast and ferment temperatures reached up to 32 degrees celsius. Gentle hand pumpovers were carried out twice a day for flavour and colour extraction. After fermentation on skins for ten days the must was basket pressed at one and a half baume with fermentation being completed in barrels. The wine was matured in old American oak hogsheads for twenty two months prior to bottling.



PICKING 2005 OLD VINE GRENACHE



**The wine...** The wine is black in colour with a purple rim. On the nose there is an abundance of ripe dark fruit, chocolate, liquorice, white pepper and roasted meats. The palate is truly amazing. A complex array of ripe, black fruits combined with pepper, cedar and dark chocolate. The tannins are extremely smooth and velvety. The wine is multi-layered and it has a very long and appealing finish. A truly genuine old vine wine of amazing richness and complexity. Something special.

**The name...** A single vineyard wine produced from the oldest vineyard on the Kalleske farm. The wine is a tribute to Johann Georg Kalleske, the first Kalleske ancestor to migrate to Australia. Johann Georg was born in Brätz, Prussia in 1794 and migrated to South Australia with his wife and children in 1838. The Johann Georg vineyard was planted in 1875 and produces very low yields of around one tonne per acre from old, knarled, dry grown vines. The top soil is sandy with excellent clay subsoil.

**The winemaking...** The old Shiraz vines were hand picked on the 11<sup>th</sup> March and the grapes gently destemmed into a small open top fermenter. The grapes were fermented for a week on skins where hand pumpovers were employed two to three times daily. The must was basket pressed while still fermenting (approximately one baume) and immediately filled to new American and French oak hogsheads where it completed fermentation. The wine was matured in hogsheads for two years prior to bottling. As with all Kalleske reds, Johann Georg Shiraz was bottled unfiltered and unfiltered.



THE INAUGURAL JOHANN GEORG SHIRAZ

## REVIEWS & AWARDS

It has been just over twelve months since the first bottle of Kalleske wine was sold. We've had great response from wine critics and below are an extract of the latest reviews. The response and feedback from individual customers has also been fantastic and we are humbled and grateful for the personal feedback we regularly receive.

*"2004 Kalleske Clarry's White... an easy going white blend of Semillon and Chenin Blanc, unoaked, light bodied and fresh. Attractive lemon citrus fruit complimented by some grassy Semillon aromas form an attractive impression. The palate is lively, fresh and flavoursome with citrus and passion fruit, good balance and dry to close. A no fuss, well made white that's easy to enjoy, blending good old-fashioned know how with modern skilled winemaking."*

.... Nick Stock, Sumptuous, Autumn 2005

*"Kalleske 2003 Greenock Shiraz... the Greenock Shiraz is sourced from a single vineyard... It's certainly in the Grange mould – a top quality, dense, seamless wine. The wine is extremely dark red-black in colour with a nose of rich, blood plums while the palate is generous, deeply layered and very concentrated with an astoundingly long finish. This is a wine that will cellar for a long, long time and is compulsory buying for lovers of big Barossa reds."*

.... Rob Geddes MW, Australian Wine Selector, Vintage 2005

*"Barossa's old vine young guns... Kalleske... 2003 Greenock Shiraz... ripe, spicy and concentrated blackberry fruits combine with integrated oak, vanillin, earthy minerals and saffron. It boasts a super-plush, intense palate, with ripe plum stone and blackberry fruits. A big, juicy, dense texture features assertive tannins that will carry forth for some years yet. Impressive."*

.... Nick Stock, The Adelaide Review, Feb 18 2005

*"Kalleske 2003 Greenock Shiraz... a dense blockbuster with intense blackberry fruit and concentrated subtle tannin that has swallowed up the oak... let it brood in the cellar for at least another five years."*

.... Tasting Panel, Food-Fun-Wine, February 2005

*"Kalleske Greenock Shiraz 2003... A new label from an old Barossa family. With fruit from ancient vineyards, this Shiraz is not short on anything – flavour or length, power or longevity."*

.... Greg Duncan Powell, Vogue Entertaining & Travel, Feb 1 2005

*"Kalleske 2003 Greenock Shiraz...dense, voluptuous, almost sublime, blackberry fruit, supple tannin... juicy, mouth-filling generosity of the Barossa."*

.... Helen Hayes, Vacations & Travel, December 2004

*"2003 Kalleske Greenock Shiraz... Sixth-generation Barossan Troy Kalleske is one of the hottest of a growing band of 20-something winemakers shaking up their region. Here, Kalleske has taken shiraz from his family's old vineyards and fashioned it into a big, luscious, deeply satisfying, full-bodied red. Very much a name to watch."*

.... Max Allen, The Weekend Australian magazine, Dec 18-19 2004

*“Kalleske Greenock Shiraz 2003... ..top red for Christmas... -Winemaker Troy Kalleske’s luscious red deserves a prime beef steak. Dry, lingering mouthfeel.”*

**..... Ross Noble, Food & Wine, The Courier, Dec 15 2004**

*“Kalleske Barossa Valley Greenock Shiraz 2003... If the first set of releases were good, this release has an element of paydirt about it. From a not-so-great vintage, the statement stands true: Kalleske, from a wine quality viewpoint, is the new Rockford. The wine: it’s got a brooding, dark slightly volatile nose, which when you sink your mouth into it seems fitting. The palate is weighty, brooding, black and intense, with chewy, strong, muscular tannins and a sandy, stony, minerally draw through the finish. Graphite, vanilla, licorice and chocolate – they have a part here, but as a little more than a background echo. It’s the dry, stony finish that’s a killer. This is high quality, special-patch-of-dirt-stuff. Drink: Now-2014.”*

**..... Campbell Mattinson, Winefront Monthly, November-December 2004**

*“Kalleske 2003 Greenock Shiraz.... Indulging... Greenock is a spot with a great pub in the north-west of the Barossa Valley. There are some great old shiraz vineyards in the district and this wine comes from one of them. It has the grunt and smooth power you expect from expensive Barossa shiraz, but without the lashings of oak.”*

**..... Greg Duncan Powell, Sydney Morning Herald, November 20-21 2004**

*“Kalleske 2003 Grenache Old Vine..... (96-99)”  
“Kalleske 2002 Grenache Old Vine..... 97”  
“Kalleske 2003 Shiraz Greenock..... (96-100)”  
“Kalleske 2002 Shiraz Greenock..... 96”  
“Kalleske 2003 Shiraz Johann Georg..... (97-100)”*

**..... Robert Parker Jr., The Wine Advocate, October 2004**

*“One of the greatest revelations of my Australian tastings this year was Kalleske. Owner/winemaker Troy Kalleske owns a remarkable 400 acres in the Greenock region of the Barossa Valley, with about 200 (sic) cultivated with vines. From the northern section of the Barossa, where conditions are much more extreme, and the vines are incredibly stressed, he appears to have a talent for turning out magnificently concentrated, full throttle reds that are indigenous to the top echelon of Southern Australian producers. In fact there is nothing like these wines anywhere else in the world. Readers should make every effort to get in on the ground floor as I predict fame and fortune for Kalleske. A total whore of a wine (I mean that in a good sense) is the **2002 Grenache Old Vine**. Made from 69-year-old vines planted in sandy soils, aged in a combination of new and old French and American wood, and cropped at 1.5 tons of fruit per acre, the vintage’s cool drought conditions have resulted in a magnificent wine that represents the nectar of Grenache. Dense ruby/purple-colored with spectacular concentration in addition to sweet blackberry, kirsch, raspberry, pepper, and flower characteristics, this magnificently concentrated, full-bodied 2002 takes Barossa Grenache to new heights. A barrel sample of the **2003 Grenache Old Vine**, fashioned from even lower yields of one ton of fruit per acre, is just as spectacular. It is a savoury, full-bodied offering with awesome intensity, purity and overall harmony. It should prove to be spectacular upon release and drink well for 7-10 years.*

*The black/purple-colored **2002 Greenock Shiraz** emerges from a young vineyard planted on sandy, loamy soil. A tour de force in winemaking, it is a full-throttle, classic Barossa*

*Shiraz that brings to mind some of Rockford’s single vineyard offerings. Great minerality intermixed with fabulous blackberry and cassis fruit and subtle background oak backed up by a sensational texture as well as a long, heady finish make for a spectacular wine that should age effortlessly for 10-15 years. A barrel sample of the **2003 Greenock Shiraz** appears to be a virtually perfect wine. If it makes it into the bottle with minimal clarification, it will be one of the leading candidates for Barossa’s ‘Shiraz of the Vintage’ in 2003. Its primary competition may be its sibling, the limited production (100 cases) cuvee of **2003 Shiraz Johann Georg**. A remarkable effort cropped at 1 ton of fruit per acre (129-year-old vines), and aged primarily in new American and French oak, its inky/blue/purple color is accompanied by classic scents of graphite, acacia flower, roasted meat, blackberry and crème de cassis notes. This is a full-bodied, fabulously endowed, potentially legendary Shiraz.”*

**..... Robert Parker Jr., The Wine Advocate, October 2004**

*“Kalleske 2002 Greenock Shiraz... chosen as one of Australia’s “Great Emerging Wines” by a Panel, including: James Halliday, Huon Hooke, Ian McKenzie (Chair), Peter Scudamore-Smith MW and John Hanley”.*

**..... Deloitte/Finlaysons Great Australian Wine Experience, October 2004**

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**..... Deloitte/Finlaysons Great Australian Wine Experience, October 2004**

*“Kalleske Greenock Shiraz 2003... highlight ... this is one fine wine, a sweet pure shiraz fruit hit at the front of the palate, but nothing jammy or flabby about this, firm backbone, fresh clean finish, impeccable balance, grab some if you find any”.*

**..... Red Bigot, October 2004**

*“Kalleske 2002 Old Vine Grenache... exciting new producer... the Grenache is what excited us about Kalleske in the first place! Larger than “larger than life” this one is... Lavish fruit with a lovely, billowing nose of framboise, gushing on the palate, try it, you’ll like it”*

**..... Wine Exchange (California), October 2004**



FILLING FRESHLY PRESSED 2005 VINTAGE WINE TO BARREL

NEXT ISSUE – SPRING 2005