



Kalleske News

Kalleske
BAROSSA VALLEY

AUTUMN 2007

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GREETINGS

A warm welcome to everyone and as this is written the lovely sound of rain, rain, glorious rain can be heard!

This newsletter sees the release of three new vintage wines – Clarry's Grenache Shiraz 06, Old Vine Grenache 05 and Johann Georg Shiraz 05. The 06 Clarry's is looking beautiful, the Old Vine Grenache is consistently true to form and the Johann Georg is possibly our best ever. We're also releasing the inaugural vintage of our fortified Shiraz, 05 JMK Shiraz VP, which we're really excited about – more on this later.

....not again!!! First the '03 Johann and now the '04.....

"Dear Sir or Madam

GEORGE MACKAY MEMORIAL TROPHY

I would like to advise that the product submitted for export approval, which is detailed below, has been nominated for the George Mackay Memorial Trophy.

Product: KALLESKE JOHANN GEORG SHIRAZ 2004

The nominations are identified by the Wine Inspection Panel at the time the wine is evaluated for export.

*The award is given to the most outstanding table wine exported in a 12 month period (July to June). To qualify for the trophy you must **export 1800 litres** in that time.*

If you would like this product to be included in the final judging, we require three additional samples, identified as samples for the George Mackay Memorial Trophy, to be sent to the Corporation.

Yours faithfully,

AWBC Wine Inspection Division"

We don't even make 1800 litres let alone export this much so once again we will never know if the '04 Johann would have been judged the most outstanding wine exported for this 12 month period!

And we also do have one more new wine (well sort of anyway!)... further details later in the newsletter.

Tony & Troy Kalleske...

HAPPENINGS ...

Up and away - those flying first class international with Qantas will be able to enjoy the Greenock Shiraz to help pass the time. Not to be overlooked the Clarry's Red is clocking up some air miles on domestic flights around Australia.

Gold - a gold medal was recently awarded to the '05 Greenock at the BioFach International Wine Exhibition, the largest organic wine show in the world. There were a record number of entries with 1,129 wines from 13 countries, with a total of 66 gold medals being awarded.

Spirited bidding saw the only 6 litre bottle of 2004 Johann Georg Shiraz sell at the Barossa Vintage Festival Rare Wine Auction for \$1,500.

We managed to catch up with a number of mail order customers who attended our local Greenock Town Day as part of the 2007 Vintage Festival celebrations. Our wine stand was well supported and interest for the new J.M.K was high.

Over 400 people attended Westmead Children's hospital recent beach party fundraising event that featured celebrity Rachel Hunter and her new swim wear range. Kalleske wines were consumed throughout the evening which raised \$130K, and we were proud to donate our wines for this worthy cause.



Greenock Town Day - Barossa Vintage Festival 2007

VINTAGE 2007

2007 Growing season... in one word – Drought!

After the driest winter on record, Spring brought some patchy rain, but only 30 percent of average. With the dry weather, frosts were prominent this year with some Barossa growers losing much of their crop. Being situated at Greenock, our Kalleske vineyard is fortunately higher in altitude than the Barossa Valley floor where most of the damage occurred. However, just before flowering a lower lying corner of one of our Semillon blocks was hit with frost wiping out some of the crop.

Summer began warm with the temperature in the first few weeks of December above average. Despite the dry and the warmth, the vines remained remarkably fresh. We like to grow them tough and robust with deep roots so that they're resilient to heat and dry. Our first Summer rain came 4 days before Christmas with a refreshing 22mm that was well appreciated.

January was average in temperature and there was a big down pour of rain of 65mm mid-month, just as the vines were beginning veraison. This really refreshed the vines and recharged the soil. It was well wanted, giving the vines a good dose of moisture to take them through to ripening and harvest.

February was full-on Summer with no rain and temperatures almost 4 degrees above average. Vintage began early on 15th

February with Clarry's Chenin Blanc and Semillon and the first of the Shiraz soon followed on 22nd February with the last of the Shiraz off by 21st March.

March was typical with warm weather and a few brief showers. April began warm to hot and very dry, ensuring good ripening of the Grenache, which was all harvested by 10th April.

The first major opening rain of the 2007/08 season fell on 26th April with 33mm. The rain continued until the end of April, with a total of 105mm falling, making it the wettest April in seven years. This rain was great for the vines to uptake as they shut down into dormancy. It was also welcome for the Winter mid-row cover crop that was sown in the middle of April.

Due to the drought conditions, our yields were down anywhere from 20-50 percent for 2007, depending on the block, with an overall lower yield of 28 percent. This lower yield was relatively good as many other growers have reported an average of 40-50 percent yield decrease. But importantly, quality from the 2007 vintage is looking good to very good.

NEW RELEASES



Clarry's Grenache Shiraz 2006

The 2006 Clarry's is a blend of 65% Grenache and 35% Shiraz. The grapes are from blocks planted in the 1940s, 1960s and 1990s. Each lot was separately fermented in an open top fermenter, basket pressed and matured in seasoned barrels for ten months before blending. As a result of the cool finish to the 2006 growing season, the Grenache maintained intense spice and florals and an elegant structure. The solid Shiraz component, which ripened earlier in the season adds weight and richness to the palate. Blended together, the Grenache and Shiraz make a beautifully balanced wine with great fruit purity.

The wine is rich red in colour with purple hues. Impressive aromas of perfumed Grenache grapes, red roses, cinnamon spice, turkish delight, raspberry and a hint of chocolate emanate from the glass. The harmonious palate is mouth filling with intense pure fruit flavours balanced with subtle chalky tannins and a smooth texture. A generous finish completes this opulent wine.

Old Vine Grenache 2005

As always, our Old Vine Grenache is a single vineyard wine from our oldest Grenache block planted in 1935 and dry grown. The

2005 growing season was a good one, with Spring rains giving the vines a solid start and a dry, mild Autumn providing an excellent finish for ripening. Grapes were harvested on the 13th April and warmly fermented with wild yeast. It was on skins for 8 days before pressing and then matured in American and French oak hogsheads for twenty two months prior to bottling.

The wine is deep red in colour. There are intense aromas of blackberry, violets, musk, dark chocolate, sandalwood, licorice and a hint of mint and clove spice. The full bodied palate is mouthfilling with beautiful Grenache fruit flavours. Tannins are round and provide a layered structure. The wine is harmoniously balanced with a rich but soft mouth-feel. A long finish completes this distinguished wine. Great drinking now but ideally suited for serious cellaring.

Johann Georg Shiraz 2005

We reckon this is our best Johann ever! It is again sourced from our 1875 planting of dry grown Shiraz. They were harvested on the 30th March and fermented for nine days on skins. The wine was matured in new and seasoned French and American oak hogsheads for two years prior to bottling without fining or filtration.

The colour is deep black-red. On the nose there are powerful aromatics of dark berries, plum, cinnamon, aniseed, coffee, cedar and chocolate. The full-bodied muscular palate is rich and dense with finely textured tannins and fleshy dark fruit. A weighty and sophisticated wine with a great balance. The intense flavours linger for a long time giving this wine a generous finish. A magnificent wine that whilst drinks well upon release will ultimately benefit from a decade or more in the cellar.

JMK Shiraz VP 2005

JMK Shiraz VP is a luscious fortified Shiraz. It is dedicated to our father, fifth generation grapegrower, John Malcolm Kalleske (JMK), who has tended the Kalleske family vineyards for more than 50 years. The vineyard for this special wine was hand pruned and harvested by John. JMK Shiraz reflects the dedication of John and the generations before him to our treasured Kalleske vineyard.

Shiraz grapes were harvested in 3 batches over 7 days providing differing sweetness and complexity for the finished wine. Following harvest, the grapes were fermented in open top fermenters with hand pump-overs twice a day. Sweetness and flavours of the fermenting grapes were closely monitored and when at desired levels for each batch, at 4-5 days after harvest, a portion of free-run juice was drained from the fermenters and fortified to arrest the fermentation and retain some natural grape sweetness. A combination of young and old (up to 15 years) brandy spirit was used to fortify the wine, ensuring added complexity. Following fortification, the wine was matured in well seasoned hogsheads for 2 years. At this time, only the very best barrels were selected to be included in the bottling of this fortified Shiraz.

JMK Shiraz VP is deep purple-black in colour. On the nose there are enticing aromas of anise, clove, violets, marzipan and plum. These superb pure fruit flavours continue on the palate which is luscious, rich and full bodied with deep intensity. The palate is harmonious with moderate sweetness, balanced alcohol and a velvety mouthfeel. A lingering finish completes this classy wine that whilst can be enjoyed now will benefit from a decade or two in the cellar.



John Kalleske with his father, Clarry, and son, Troy

Given that we've just named the JMK Shiraz VP after our father, we thought we'd share a bit more about him...

John was born in 1944 and from a young lad he has always been active on the family farm. Not that he probably had a lot of choice though. John's vineyard beginnings were at age 6 when his grandfather, Grandpa Jack (Johannes Traugott Kalleske), gave him a brand new shiny shovel for his birthday; the shovel wasn't for the sand pit or for the beach, but rather so that Dad could use it to help dig holes for the new Grenache vines that were getting planted in that Spring of 1950! And then the shovel also came in handy later in the season to spade off weeds from around the vines. John was certainly thrilled with his thoughtful present!

During his school days, John took part in the state school-boy pruning competition which he won many times and the trophies are still displayed on the mantle piece to this day. But I guess John did learn the fine art of pruning at a younger age than most of the other boys. Before John had even commenced schooling, by age 5, he had been taught to prune a vine by Grandpa Jack. And in his early primary school years, after school, John would teach other boys how to prune.

When John started in the vineyard, some of the work was still done with horses, with tractors only just beginning to appear on the farms. It's certainly a contrast to the comfort of today's modern tractors with their power steering, air-conditioning and CD players.

Up until the 1950s, all the vineyard and farm was entirely farmed organically with natural fertilizers such as manure used, weeds were controlled mechanically and other pests and diseases controlled naturally. However, the 1950s and '60s saw the widespread introduction of chemicals such as synthetic

superphosphate fertilizer to make things grow, herbicides to kill weeds and chemical insecticides and fungicides to kill insects and fungal diseases. These new wonder chemicals seemed fine for a while but eventually they lead to problems such as disease resistance, more problematic weeds appearing and biologically dead soils resulting in poor structure, poor nutrient uptake and decreased permeability.

This way of farming never sat well with John and in the 1980s he began to think outside of the conventional ways and looked at getting back to the basics. After much research and experimentation, John implemented sustainable biological farming practices. In a way it was going full circle, to how it used to be, but now with a much more active approach. With a fuller understanding of soil/plant biology and the interaction between them, the vineyard and farm is now managed to do such things as encourage natural predators, build up a healthy soil structure and promote the vines natural defense system. Under John's management, the vineyard has been run certified organic since the 1990s and in the last decade the entire farm has been farmed organically. For the last 4 years biodynamic practices have also been utilised in the vineyard.

The vineyard is only one enterprise on the farm. There have been many different operations over the years including dairy and pigs. Nowadays, together with the vineyard, there is a commercial chaff mill, a biological fertilizer business and an organic meat sheep enterprise. John started the chaff-mill in the 1980s to value add the hay grown on the farm. The fertilizer business began in the early 1990s and in 2004 John introduced Wiltshire sheep to the farm. The Wiltshire is a breed of meat sheep that do not require shearing as they self-shed their wool in Spring. They are purely bred for their meat and this meat is now sold as Wiltshire organic lamb.

Dad is now 63 and still going strong on the farm, with no signs of retiring any time soon.



Wiltshire sheep grazing on the Kalleske farm

PIRATHON

We have actually got one more new release to share with you...

As you know, all of our Kalleske wines are entirely sourced from our family's Greenock estate. And that's how it is always going to be, year in year out, grapes for Kalleske are 100 percent from our own vineyard and the wine is entirely made in our own Kalleske winery.

However, whilst we're very passionate about our own Kalleske vineyard, we realize that many of our neighbours and friends in the North-Western Barossa also grow some very high quality

grapes. So, for the past couple of years we have been working on a new project - called Pirathon.

Pirathon is an ancient word for pinnacle and we believe that Shiraz is the pinnacle grape of the Barossa and that the north-western Barossa is the pinnacle sub-appellation for Shiraz (yes, we're very bias... but it's true!). Thus, our Pirathon project is the making of one wine - Pirathon Shiraz, with 2005 the inaugural vintage. We work with dedicated high quality growers in the north-western Barossa, many of whom have been growing grapes here for generations. We wanted to bring these quality grapes together to produce the ultimate north-west Barossa Shiraz blend, with each vineyard adding its own exclusive dimension. These grower vineyards are in the north-western Barossa districts of Greenock, Moppa, Belvedere, Stonewell, Seppeltsfield, Koonunga and Ebenezer.

In the north-west, higher altitude, gullies, hills, and undulations provide different topographies, microclimates and individualistic

parcels of grapes with unique flavours and characters from their own site.

Pirathon Shiraz is about making a complex and distinguished sub-regional wine that showcases and celebrates the north-west Barossa.

Pirathon Shiraz was entirely vintaged at our Kalleske winery at Greenock. Following harvest, each individual lot of grapes was crushed into a separate open top fermenter. During fermentation, hand pump-overs gently extracted colour and flavour from the grapes. The fermented grapes were pressed with a traditional basket press. The wines were then filled to new and seasoned American, French, Russian and Hungarian oak hogsheads for maturation. After two years in the barrel cellar, each lot of wine was racked from the barrel before careful blending. The wine was bottled without fining or filtration, ensuring the true expression of the vineyards in the bottle.

Pirathon Shiraz 2005 is rich purple-black in colour. The bouquet immediately evokes a serious wine with uplifting and concentrated aromas of black plum, dark chocolate, fruit cake, briar, cedar, subtle licorice

and a touch of spice. The Palate is very generous and promptly fills all corners of the mouth with richness and flavours of dark fruit. The full-bodied palate is balanced with a layered and robust structure with integrated chalky tannins and classy oak barrel maturation characters. A very lengthy finish completes a complex and opulent wine. Pirathon is a paramount expression of north-western Barossa Shiraz that will reward time in the cellar.

Pirathon is not from our 'Kalleske' grapes so it is not strictly a Kalleske wine, but it is entirely made by us. If you wish to order this wine direct via mail order, please go to www.pirathon.com for an order form. Alternatively, Pirathon will be available at fine wine stores around Australia from May/June 2007. For stockists in your area, please contact Wine Fusion (1800440545 / wine@winefusion.com.au) if you're in QLD, NSW, ACT or VIC or if you're in SA contact Jonathon Tolley Wine Merchants (08-

8352-1222 / jtolley@jonathantolleywine.com.au) and for other areas please email: wine@pirtahon.com.

We're excited about the inaugural release of Pirathon Shiraz and we encourage you to try it and trust you'll enjoy it. For further information, please visit the Pirathon web site, www.pirathon.com or email wine@pirathon.com with any queries.

REVIEWS AND AWARDS

Kalleske Greenock Shiraz 2005... Wines like this big, open-textured, strong Shiraz have earned Kalleske an enviable reputation.

... Max Allen, Selector, Autumn 2007

Kalleske Greenock Shiraz 2005... Certified organic, certified top stuff too. 9.1/10.

... Max Crus, The Daily Examiner, March 17-18 2007

Kalleske Greenock Shiraz 2005... 4.5 stars. Delicate, spicy plum bouquet with subtle hints of dusty oak. Great spiciness on the palate. Lots of white pepper and drying tannins. Long, lingering finish. A 'sleeper' that will cellar well.

... Winestate, Mar-Apr 2007

Kalleske Greenock Shiraz 2004... Qantas First Class Wine. Troy Kalleske is a sixth-generation grape grower, sourcing the fruit for this single-vineyard shiraz from the family's Greenock vineyards, where vines date from 1875. It's a lavish wine with aromas of blackberry, bitter chocolate, plum cake and licorice bound with sweet spices.

...Peter Bourne, Qantas/Gourmet Traveller Wine Magazine, 2007

Kalleske Lorraine Semillon 2006... 3 stars. Subtle fragrances of bananas and lemons. Simple lemony palate with sweetness and acidity in balance. Excellence in fruit quality and winemaking skill.

... Winestate, Mar-Apr 2007

2004 Kalleske Johann Georg Old Vine Shiraz... 5 Stars, 96 points, 100 Top New Releases. An extraordinary, opulent wine, with 15.5 per cent alcohol and lots of fleshy, soft tannins and glycerol giving a velvety palate. Blackberry jam, plum, dark chocolate and hints of spices and herbs. Magic. Cellar 10 years plus.

... Huon Hooke, Gourmet Traveller Wine, Feb-Mar 2007

Wine Outlook – Grape Expectations. Our experts predict the future in wine – where to find top drops and winemakers to watch. Who are the new/young aussie winemakers to watch in 2007? Huon Hooke: Troy Kalleske in the Barossa. Peter Forrestal: Expect big things of the Barossa's Troy Kalleske at Kalleske. Max Allen: An increasing number of Australian winemakers are thinking very deeply about growing grapes and making wine in a sustainable, environmental way. In many cases, these people are moving to organic and, most excitingly, biodynamic methods in the vineyard – and are finding that not only do the grapes and wine taste more delicious but also more distinctive, better reflecting where they're from. The list of wine producers heading in this direction includes ... Troy Kalleske in the Barossa Valley.

... Gourmet Traveller Wine, Feb-Mar 2007

Kalleske Barossa Valley Clarry's Barossa Red 2005... This is the very sort of wine Mucho Yummo Wino was invented for. It's not the kind of wine you'd necessarily score highly - but it rates very high in the suck-it-down-fast stakes. It's just black and smooth and spicy, that mix of sweet and savoury that Barossan-grenache-mixed-with-shiraz does so well. There's actually a fair amount of tarry aniseed here, and although there is a slight kiss of mint, if it bothers you you're clearly not in the right mood. A lovely drink. Imperceptible tannin and acid. Drink: 2006-2007. Score: Not what Mucho Yummo Wino is all about (but arguably 88).

... Campbell Mattinson, The Wine Front, Annual Reviews, 2006-2007

Kalleske Barossa Valley Old Vine Grenache 2004... Let's put the ticks in the boxes first: the fruit is black and clean. The texture is soft and supple, and as it coats your tongue you know you're in for a damn fine time. The length is good, if not better than that. The tannin: very fine, massaged, a good amount but not at all obtrusive. The complexity: not sensational, but the wine is not simple either. There's old wood and smoke and spice and raspberry and kirsch, all of which is quite spot on. Indeed, the wine is



pretty much perfect, except for an overt choc-spearmint flavour that would give Peppermint Patty a run for its money. If this flavour doesn't bother you, then I can guarantee that you will love this wine, because in all other respects it is fantastic. Drink: 2006-2015. 91 points.

... **Campbell Mattinson, The Wine Front, Annual Reviews, 2006-2007**

2005 Kalleske Greenock Shiraz... This is a big rich boots and all style that certainly doesn't lack concentration. It's slightly hot on the finish, but that won't bother fans of the "big is beautiful" style. Recommended.

... **Winewise, Feb 2007**

Kalleske Clarry's Barossa White 2006... a 50/50 blend of Semillon and chenin blanc with oodles of fruity aroma and flavours, here's a wine for a fresh, cool drink at the end of a hot day.

Ross Noble, The Courier, Feb 21 2007

Kalleske Lorraine Semillon 2006... Sweet musk and lychee flavours, yes, but mostly this is just a burst of white grapey flavour, leading to a dry-ish finish. It doesn't have a lot of aroma and it is a long way short of luscious or cloying; which likely means that it would be easy to knock back a fair bit of it. Refreshing. Drink: 2007-2009. 84 points.

... **Campbell Mattinson, The Wine Front, Feb 2007**

Kalleske Clarry's Barossa White 2006... screwcap: It's big on aroma and the mouthfeel is just about perfect – it's fruity and soft and bites on the finish, holding it together. It's a blend of semillon and chenin blanc, and frankly I wish that I had some more bottles of it, because this would be a winner in just about any crowd – and I love wines that make me seem popular. Drink: 2006-2007. 86 points.

... **Campbell Mattinson, The Wine Front, Dec 2006**

Kalleske Greenock Barossa Valley Shiraz 2005... (\$40): This is right up there in peak Kalleske form. It's warm and black and bold, tar and blackberry jam and muscular coal, tannins toning the whole act up, keeping it firm. It's obviously got a bit of alcohol warmth to it, but the structure of it, and the freshness of the fruit, makes it not a bother at all. This is really good Barossan shiraz – and the oak has been perfectly played too. Bonza. Drink: 2006-2016. 93 points.

... **Campbell Mattinson, The Wine Front, Dec 2006**

Kalleske Greenock Shiraz 2005... Well here is a wine that I really like for so many reasons. The flavour profile, the oak treatment (it seems much more subdued than the 2004) and the lovely grainy tannins. Problem is that I do find the alcohol a bit intrusive. If you are not so delicate and sensitive you will probably rate this a fair few points higher so bear this in mind. Aromas of plum, raspberry, cocoa, leather and vanilla with a some alcohol lift. On the palate full bodied with flavours of plum, raspberry liqueur, leather, dried herbs and meaty oak. Firm fine lightly grainy tannins and excellent length of flavour. The fruit is fresh and vibrant with lovely flavours, not at all dead or porty, but I can't help but notice an alcohol sting which does detract. Marvellous wine but somewhat of a Faustian bargain (at least for me). Rated : 92 Points. Drink : 2006 - 2010+

...**Gary Walsh, Winorama, Jan 07**

Kalleske Clarry's White 2006... This is 50% semillon and 50% chenin blanc and it's all estate grown fruit. It's also certified organic. Aromas of fruit salad (with apples), juicy fruit chewing gum and green herbs. It's fruity and has a pleasant intensity. On the palate there are flavours of green apple, rockmelon, citrus and dried herbs. Fruity and fresh but also slightly phenolic with a little hardness on exit. A good wine and one with a bit of originality and interest to boot. Rated: 88 Points. Drink: 2006-08

...**Gary Walsh, Winorama, Jan 07**

Kalleske 2004 Johann Georg Shiraz... Nominated for the George Mackey Memorial Trophy for the most outstanding export wine of the year. Of more than 15,000 wines submitted for annual export approval, less than 1 per cent are nominated for this trophy, making Kalleske Johann Georg Shiraz 2004 one of Australia's top export wines. As more than 1,800 litres must be exported to qualify for the trophy, the limited make of Kalleske Johann Georg Shiraz 2004 prevented it from being submitted for the final judging.

... **Australian Wine and Brandy Corporation, Jan 2007**

Kalleske 2006 Lorraine late harvest Semillon... Here's a terrific value dessert wine from Greenock in the Barossa Valley. The wine was named after winemaker Troy Kalleske's mother who, during the 1980s, won four National Grape-picking Championships. Luscious and elegant.

... **Jeff Collerson, The Saturday Daily Telegraph, Dec 30-31, 2006**

2006 Kalleske Clarry's White... Certified Organic and six generations deep in Barossa-based grape growing, the Kalleske family's winemaking project is one of the stars in the region. The Clarry's pair of wines (named after 4th generation Clarry Kalleske) is the most accessible of the range in both price and style terms. Made for drinking, not cellaring, they offer bright fruit, plenty of regional character and thirst-quenching freshness. This white is a 50/50 blend of chenin blanc and Semillon, solid reliable varieties quietly respected but outside the region's limelight. Aromas of honeysuckle and tropical fruits lead the wine out of the glass, some faint grass and fresh herbs follow, underscored by subtle hints of the lees. Winemaker Troy Kalleske has tuned this up nicely. It's a medium-bodied blend with plenty of flavour, enough flesh to sink your teeth into and a crisp green apple finish. 89 points.

... **Nick Stock, The Adelaide Review, January 19 – February 1, 2007**

2006 Kalleske Clarry's Barossa White... Here's a cheeky little quaffer that easy to drink as well as being easy on the hip pocket. Made from a blend of unwooded semillon and chenin blanc—the former giving richness, the latter providing the structure. The wine is clean and fresh, free of any oak. There's waxy pineapple, melon, feijoa and juicy green apple fruit characters on both the nose and palate. The sweetness/tartness interplay is really dynamic and citric in effect. There's also a hint of grass and a gentle grip from the lees stirring. All the way along, it's clean, fresh, persistent. Quietly affecting stuff, which should be juicier and slurpier by late summer.

... **Andrew Wood, Divine Online, 1 January 2007**

2005 Kalleske Greenock Shiraz... Bloody hell, it's a monster! Squishy red berries, fennel, coffee bean and vanillin oak leap out of the glass. It's pretty ripe, so there's a good dose of alcohol (15.5%) as well as VA swirling about. Terrifically plush and aromatic in the mouth—the impact of the fruit is instantaneous and spreads out across the tongue like wildfire, but soon gives way to a powerful undercurrent of gravelly wood tannins (the wine spent eighteen months in American and French oak) which eventually swamp the berry fruit, leaving a long, chewy finish. Notwithstanding its obvious power, the wine remains very well balanced and displays a remarkable degree of finesse. At present the finish is fairly assertive, but given that the wine is still such a youngster, another six to twelve months in bottle should see the tannins soften further and slip into the folds of seductive fruit. Then it will be utterly irresistible.

... **Andrew Wood, Divine Online, 1 January 2007**

Kalleske 2005 Greenock Shiraz... GOLD medal at the BioFach 2007 International Wine Award; competing against 1,129 organic wines from 294 winegrowers from 13 countries and judged by a jury of 43 experts.

... **BioFach 2007 International Wine Award, Germany, Dec 2006**

Kalleske 2005 Clarry's Barossa Red... SILVER medal at the BioFach 2007 International Wine Award; competing against 1,129 organic wines from 294 winegrowers from 13 countries and judged by a jury of 43 experts.

... **BioFach 2007 International Wine Award, Germany, Dec 2006**

Kalleske 2006 Clarry's Barossa White... COMMENDATION medal at the BioFach 2007 International Wine Award; competing against 1,129 organic wines from 294 winegrowers from 13 countries and judged by a jury of 43 experts.

... **BioFach 2007 International Wine Award, Germany, Dec 2006**

Kalleske Clarry's Barossa White 2006... I met this lovely among some very famous internationals at Julian Castagna's mindblowing biodynamic workshop at Kalleske's. It equaled the best (tres \$\$\$) whites there. A vibrantly fresh 50-50 of chenin blanc and Semillon from the organic gardens to which Clarry Kalleske devoted 70 years; it's like a savvy b/semi with slightly waxy honeydew instead of lawn clippings. Perfect with T-Chow steamed flounder, Chinese broccoli with anchovies on the side. 89 points.

... **Philip White, The Independent Weekly (Adelaide), Dec 9-15 2006**

Kalleske 2004 Johann Georg Shiraz... Highly Recommended. A substantial shiraz showing very intense blackberry characteristics, hints of licorice and star anise, with an overlay of mocha oak. This is a top-notch, full-on red which expresses its origin well.

... **Lester Jesberg et al, Winewise, Vol 22 No 5, Dec 2006**

Kalleske 2005 Shiraz Greenock... Sealed with a cork; the bouquet was reluctant to show itself, but after it had been open for half a day, it started to show its true character. Pleasant sweet fruit with hints of spicy clove characters are obvious, but there is a lot hiding below the surface. A beautifully put together package from equally beautiful components. Tight, very fine tannins are unobtrusive but quickly sneak up on you, and provide a solid, firm, structure. The acid is crisp and the fruit, splendid and pure. Cherry, blackberry, lots of plum, coffee and mint flavours mesh together harmoniously. In fact, it's harmonious in balance and nature too. Still very primary, leave it alone till 2013 or even longer. Rated as Excellent with **** for value (it can be found for \$35); it is a smart wine and I have already got my order in!

... **Ric Einstein, Torbwine, Nov 2006**

Kalleske Johann Georg Old Vine Shiraz 2004... Wine of the Week. This extraordinary wine was made by 28-year-old Troy Kalleske from vines planted in 1875 on the Kalleske family property at Greenock, in the northern part of the Barossa Valley. It commemorates the founder, Troy's great-great-grandfather. It's a fantastic wine in the opulent, luxurious Barossa style with 15.5 per cent alcohol and lots of fleshy, soft tannins and glycerol giving a velvety palate, which is almost luscious (but not sugar-sweet). Aromas of blackberry jam, ripe plum, dark chocolate and hints of spices and herbs. A magic drink now and hard to predict its future, but I'd say drink now to 2015+. 96/100.

... **Huon Hooke, Sydney Morning Herald, Nov 2006**

Kalleske 2006 Lorraine Semillon	85 points
Kalleske 2005 Clarry's Red	89 points
Kalleske 2006 Clarry's White	89 points
Kalleske 2005 Grenache Old Vine	93 points
Kalleske 2004 Grenache Old Vine	92 points
Kalleske 2005 Shiraz Greenock	94-96 points
Kalleske 2004 Shiraz Greenock	94 points
Kalleske 2005 Shiraz Johann Georg Old Vine	94-96 points
Kalleske 2004 Shiraz Johann Georg Old Vine	96 points

... **Robert Parker Jnr., The Wine Advocate, Oct 31 2006**

A young turk, Troy Kalleske, seems to be obsessed with making a great name for his family's Barossa Valley wines. The Kalleske family owns a whopping 400 acres (sic) of vines in Barossa's tenderloin section, the highly renowned Greenock region, where the conditions are extreme and the vines are stressed. Most of the Kalleske fruit was sold off to larger companies until Troy recently decided to produce his own wines. His brilliant **2006 Clarry's White** is a tank-fermented and aged blend of equal parts Chenin Blanc and Semillon. Dry and refreshing with a spring flower garden-scented bouquet, a light to medium-bodied style, crisp acidity, and abundant fruit, this is a terrific white to drink over the next 1-2 years. The least expensive red, the **2005 Clarry's Red** is an old barrel-aged blend of 80% Grenache and 20% Shiraz. It is an Australian version of a French Cotes du Rhone on steroids. Delicious sweet cherry, strawberry, and framboise aromas along with hints of white pepper and spice soar from the glass of this yummy red. Full-bodied, seductive and filled with pleasure, it is a classic, hedonistic, fruit-driven effort that admirably displays the purity of Barossa Valley fruit. Drink this unmanipulated, uncomplicated 2005 over the next 2-3 years. From vines planted in 1935, the **2004 Grenache Old Vine** (100% Grenache aged in neutral French and American oak for two years) reveals a big, sweet nose of black raspberries, sweet cherries, pepper, spice, and resinous notes. Rich, heady, and full-bodied with moderate alcohol for the vintage (15.5%), this long, evolved Grenache is best drunk over the next 4-5 years. Another beauty, the **2005 Old Vine Grenache** exhibits a deep ruby/purple color as well as a sweet perfume of black and red fruits, melted licorice, subtle dried Provencal herbs, a touch of pepper, a superb attack, an opulent mouthfeel, and a long, layered finish. This brilliant Grenache should drink well for 5-6 years. Produced from relatively young vines some of whose fruit is sold to Seppelt and Penfolds (sic), the **2004 Shiraz Greenock** possesses an opaque purple color in addition to a gorgeously rich nose of toasty, smoky oak, interwoven with black raspberry, blackberry, and cassis fruit flavours. Full-bodied, rich, and spicy, with no

hard edges, it displays a generous dosage of American oak that is nearly over the top. Even more impressive, the **2005 Shiraz Greenock** exhibits an inky/purple color, greater intensity, and additional roasted meat and gamy characteristics interwoven with pepper, crème de cassis, and blackberry liqueur. The oak treatment is identical to the 2004, but that component seems more subdued in the 2005. The 2005 should evolve and drink well for 10-15 years. Kalleske's top wine is the 150-case cuvee of **Shiraz Johann Georg Old Vine** from a 129-year-old vineyard. Named after the first Kalleske, a native of Silesia (sic) who immigrated to Australia in 1838, it offers just about everything one could want in a Barossa Valley Shiraz. Aged two years in new French and American 300 liter hogsheads, and produced from yields of one ton of fruit per acre, this cuvee is extraordinarily consistent in **2004 and 2005**. In fact, it's hard to choose a favorite. Both wines exhibit great intensity, inky/purple colors, and notes of creosote, camphor, blackberries, cassis, and subtle vanillin/pain grille notes. Unbelievably unctuous and full-bodied, with stunning concentration, thrilling purity, and amazing length as well as richness, both of these vintages should evolve gracefully for 15+ years.

... **Robert Parker Jnr., The Wine Advocate, Oct 31 2006**

Kalleske Clarry's Barossa Red 2005... Best of Wine in Ireland Guide 2007 (listed & recommended). A massive mouthful of ultra-ripe jammy strawberries, plums and dark fruits, a full, spicy, heady wine, tailor-made for the hedonist.

... **Best of Wine in Ireland Guide 2007**

Barossa's Gen Next... The Barossa Valley is climbing to new heights... the new legion of hot young winemakers includes Christian Canute (Rusden), Cory Chaplin (Viking Wines), Peter Schell (Spinifex), Ben Radford (Radford Dale), Tim O'Callaghan (Diggers Bluff), Christa Deans (Veritas), **Troy Kalleske (Kalleske)** and Dan Standish (Massena).

... **Nigel Hopkins, Qantas Magazine, November 2006**

Kalleske Greenock Shiraz 2005... Another beauty from Troy Kalleske! From the first look at the colour, dark black red, through the perfumed nose, then the power packed palate, this is clearly going to be a class wine! The nose is tight and brooding, opening slowly as the wine breathes. That dark colour follows through to the nose of the wine, its all initially dark fruits, black berries, plums, liquorice, then opening up to add touches of vanilla, a sliver of chocolate, spices and a hint of cream. The palate too is super intense, densely packed fruits, layers of black berry, plum, super ripe raspberries and liquorice, with a really creamy mouthfeel. The finish is very long, with loads of soft and fine tannins. This is a wine with power, yet structure, intense and tight, with a huge future in front of it. Indeed, it was at its best, and getting better, three hours later. Class all the way!

... **Auswine Tasting Panel, Auswine, Oct 30 2006**

Kalleske... one of the Who's Who of wines... top quality, talent-rich, hard-working wine-making experts, whose bottles have set our palates alight with wonder and enthusiasm... you can rely on this producer day in, day out. Kalleske is a specially selected estate that is truly outstanding and every wine in their entire portfolio is first class.

... **Matthew Jukes and Tyson Stelzer, Taste Food & Wine, 2007**

Kalleske Greenock Shiraz 2004... one of the Top 50 Wines in the 2006 Visy Great Australian Shiraz Challenge of more than 370 wines entered. 2004 was a brilliant year with 2004 being a slightly cooler year, this produced fruit with immense purity resulting in wines of great elegance.

... **James Halliday, John Duval, Stephen Henschke, Geoff Merrill, Great Australian Shiraz Challenge, Oct 2006**

Kalleske Clarry's White 2006... A nose like traminer; smells of jasmine and lemongrass and is fresh and crunchy in the mouth. 3 stars. Good.

... **Winestate, September/October 2006**

Kalleske Greenock Shiraz 2004... one of the Best Barossa Shiraz... a wonderful Shiraz that stood out on our palate. The slow 2004 ripening period gives this wine its rich red-purple colour and developed flavour profile. A palate with plenty of fresh fruit, balanced with solid and refined tannins. A long, chewy finish.

... **Robert Joseph and Penny Boothman, Barossa Living, Spring 2006**

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