



Kalleske News

Kalleske
BAROSSA VALLEY

AUTUMN 2008

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GREETINGS

Hello... It's cold and wet today which makes for a lovely change after that record breaking, 15 consecutive days over 35 degrees Celsius in March... vintage 2008 was certainly a once-in-a-lifetime event!

Anyway how quick the days go by as once again it is that time of year when we release our 2006 Old Vine wines - our Johann Georg Shiraz and Old Vine Grenache, and not to forget the second vintage of the JMK Shiraz VP too. 2006 was a lovely vintage in the Barossa with a perfect ripening season, making for some truly elegant wines – but best that you judge them for yourself!

Cheers for now...TK1 & TK2

HAPPENINGS ...



Barossa Winemaker of the Year 2008...

Troy Kalleske named "Barossa Winemaker of the Year 2008"

Press release from Barons of Barossa - 18th Feb 2008:

"At the annual Declaration of Vintage in Tanunda, the prestigious Barossa Winemaker and Vigneron of the Year awards were announced by the Barons of Barossa wine fraternity.

Stephen Henschke, in his first public appearance as Grand Master of the Barons of Barossa, presented the Winemaker of the Year award to Troy Kalleske. He said, "It is fantastic to present this award to someone who is part of the new generation of winemakers emerging in the Barossa. Troy's dedication to regional integrity and quality is evident in his wines and makes him a worthy recipient of this award."

Accepting the award, Troy acknowledged his family. "My dream has been to capture the essence of the vines that six generations of Kalleskes have tended in a bottle. And hopefully, my brother Tony and I have done that with Kalleske Wines. It's a great honour to accept this award."

The Barossa Vigneron of the Year award went to the Hoffmann Family and was accepted by Gordon, Jeff, Adrian and 7 year old Byron. "The Hoffmanns are quintessential Barossa grape growers, always striving to grow the highest quality fruit with the least intervention. And they have all contributed to this community in so many ways," Stephen noted."



Barons, Troy Kalleske & Hoffman family

Wines to the stars...



Q. What does Sir Elton John drink when visiting Australia?

A. Johann Georg Shiraz (of course).

He was recently here to perform for "Barossa Under the Stars" when he sought out some Johann to lubricate his vocal chords!

Johann...

2005 Johann Georg Shiraz used for New York tasting... The function was titled "Parker or Better" with wines being shown (24 in total) having rated very highly by Parker (Incidentally the '05 Johann scored 96 points from big Bob). The function was part of "Aussie Week Celebrations" in January this year and was held at The University Club. There were 100 invited guests hosted by the SA Deputy Premier and Treasurer, Kevin Foley, and the night was summed up as being a "beauty".

And while we are talking about Johann, all 3 vintages (2003, 2004 & 2005) were listed in Langton's Top 500 Australian Wines for 2007 being described as "*an up and coming superstar*".

Beijing...

Late last year we were honoured to have our wines served at the Beijing Hilton's Wine Show Gala Dinner. "The event was attended by more than 1000 food and wine enthusiasts and amongst them were prominent guests including politicians, foreign dignitaries, well known local stars and other social elite." Jeremy Oliver also attended to present a series of tastings.

Big trophy for Clarry's Grenache Shiraz...



In March, the 2006 Clarry's Grenache Shiraz picked up the trophy for the 'Best Lighter Bodied Dry Red Wine of Show' at the Sydney International Wine Competition 2008. This was another accolade for the 2006 Clarry's which

also received a trophy at the Marananga Regional Wine Show, two trophies at the Australia/New Zealand Organic Wine Show as well as numerous Gold Medals.

Crusty Barossans...

In mid October we had a visit by some notable retired Barossa winemakers calling themselves the 'Crusty Barossans'. The group consisted of David Obst (ex. CEO of Tarac Distillery and also was at Kaiser Stuhl), Stan Obst (Tarac Production manager), Reg Rankine (ex. Tarac company secretary/director), Rod Chapman (ex Penfolds, Kaiser Stuhl and Ross Estate), David Armstrong (ex. Penfolds, Kaiser Stuhl and Tafe lecturer) and Ray Beckwith (ex Penfolds winery Manager/Oenologist/Chemist). It was a great privilege to have these very knowledgeable and respectable 'pioneers' visit us and commend us on our wines. Ray Beckwith, who is now 95 years old, is one of the legends of the industry.

Arthur Ray Beckwith was responsible for some of the most fundamental innovations to Australia's wine making industry. He is believed to be the first person in Australia, if not the world, to discover the role of acidity levels in wine spoilage and to implement the use of pH metering – using precision instruments. He also was the first to use atomic absorption spectrophotometry in winemaking (circa 1962) and developed the addition of cultures of specific yeasts to aid the wine production process. These practices are now standards in the Australian wine making industry. Beckwith spent most of his professional life working for Penfolds Wines in South Australia (1935 – 1973) and was responsible for much of the company's success. It has taken many years for Ray Beckwith's contributions to be openly recognised and he is finally starting to receive honours including life membership to the Australian Wine Industry (2003), Honorary Life member of the American Society for Enology and Viticulture and a Doctor of the University *honoris causa* (Duniv) from the University of Adelaide (2004). He was also heavily involved in the Australian Wine Research Institute and other important wine committees and organisations. In July 2006 Ray Beckwith received Australia's top wine award, the McWilliam's Wines Maurice O'Shea Award, for recognition of his outstanding contribution to Australia's wine industry.

(Source: 'Bright Sparcs' w www.asap.unimelb.edu.au/bsparcs)

Wedding Bells...

Troy and Sally tied the knot on 3rd November 2007 at St Mary's Church, Burra. The reception was at Thorn Park

Country House at Sevenhill in the Clare Valley. Guests had no shortage of Kalleske wine to enjoy. This was complimented by Saltbush Merino from Sal's parents' sheep station.



Troy & Sal flanked by the Kalleske clan - Tony & Carol, Lou & Kylie, Amie & Kym, Lorraine & John, Clarry & Melva.

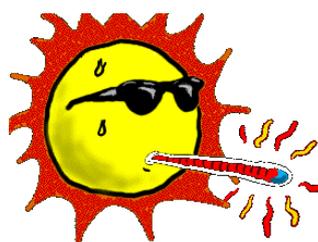
Clarry turns 90...



Clarence "Clarry" Gordon Kalleske, our Grandfather, celebrated his 90th birthday on February 16th this year. Just a pity he prefers a port or sherry rather than the wine we named after him!

Clarry with a bottle of his namesake

2008 VINTAGE



The 2008 vintage was a one in 3,000 year event!

- "A climate model indicates that a 15-day heat wave in Adelaide, like one that has just ended, is only likely to happen once in 3,000 years." (Bureau of Meteorology).

So... BIGGEST HEATWAVE EVER ON RECORD!!!!... That's the short version of the 2008 vintage. Here's the detailed one:

As mentioned in our Spring 07 newsletter, the 2008 growing season began dry with Winter rainfall from May to September only 59 percent of average (178mm versus 301mm). The dry theme continued to the end of 2007, with October to December only receiving 66 percent of average rainfall as well as being a whole 2 degrees warmer than average. And these hot and dry conditions continued into the new year, but then mid way through January milder conditions ensued until the end of the month which also brought with it a refreshing 5mm of rain on Australia Day. February was dry with average temperatures... and then March came along which

was anything but average. It was an absolute scorcher with our biggest heat wave ever of all time – there were 15 days in a row over 35 degrees Celsius. March averaged a whopping 5 degrees higher than normal. These extremely hot conditions resulted in rapid ripening of the grapes and dehydration which led to shriveling. Some vineyards in the Barossa that were not harvested prior to or early-on in the heat wave were left unharvested as the berries were just too raisined to pick. But fortunately for us, we had harvested a third of our Shiraz by the end of February and 75 percent was off the vine 2 days into the heat wave, with the remainder harvested by the 13th of March – our earliest finish ever for Shiraz. Our Shiraz avoided the extreme heat and the wines are looking superb with plenty of ripe, fleshy fruit and stunning colour. Grenache tends to thrive in the heat and all blocks hung well and were harvested between 22nd March and 24th March. The Grenache wines are also superb, showing strong varietal characters and plenty of guts. Our harvest was all complete by the 26th March when we harvested the Mataro – again another record. All grapes were off the vine by the end of March!

So, in summary, 2008 vintage was extremely hot and dry with average yields and it produced big wines of intense colour and flavour. Overall it's a very good one that we're extremely happy with.



Training them young...

8th generation family member Dylan Kalleske (Tony's son) pumps over the 2008 Johann ferment. In Dylan's words "mmm yum Dad", so there you go, keep an eye out for this one in a couple of years time.

NEW RELEASES



2007 Clarry's Grenache / Shiraz

The 2007 Clarry's is again a blend of 65% Grenache and 35% Shiraz from our 1940s, 1960s and 1990s blocks. Following open fermentation and basket pressing, each lot of fruit was matured in seasoned barrels for ten months before blending. This is a beautifully balanced wine of very similar character to the 2006 but with a touch more refinement. It is bright red purple in colour with a very lifted and perfumed nose of fruit cake, dark cherries, raspberries, cinnamon spice and sweet tobacco. The flavoursome and juicy palate is very harmonious and well structured. The great fruit purity is supported by tight chalky tannins. A full and lengthy finish completes this opulent wine.

2006 Old Vine Grenache

Sourced from our 1935 dry grown Grenache vineyard, the 2006 vintage of this wine is tight and extremely well structured as a result of the cool finish to the 2006 vintage. The wine was fermented for 13 days on skins and then matured for two years in barrel prior to being bottled unfiltered. The 06 Old Vine Grenache is rich red in colour. There are lifted aromas of sandalwood, spice, perfume, coffee and fruit cake. The refined, full bodied palate is mouthfilling with beautiful Grenache fruit flavours. Tannins are prominent but well polished, providing a layered structure. The wine is well balanced and completed by a long finish. The '06 is tight with a strong backbone and is a vintage that will cellar very well.

2006 Johann Georg Shiraz

This is a great follow up to the sensational 2005. From our single vineyard 1875 Shiraz the grapes were harvested on the 25th March and remained on skins for fourteen days. Maturation was two years in new and seasoned French and American oak hogsheads. It's a superb wine of refinement and with awesome structure. The colour is dark red and the nose is complex with aromas of black fruit, cured meats, cedar, plum and pipe tobacco. The palate is full-bodied and sophisticated. Finely textured tannins combined with pure fruit, subtle barrel ferment characters and great balance provide for a classy wine. The palate is intense and lingers for a very long time giving this wine a generous finish.

2006 JMK Shiraz VP

Shiraz grapes were harvested in five batches over three weeks to give differing sweetness and complexity for the finished wine. Grapes were on skins for 3-6 days prior to fortification to arrest the fermentation and preserve the luscious natural grape sweetness. As with the 2005, a combination of young and old (up to 15 years) brandy spirit was used to fortify the wine, ensuring added complexity. Maturation occurred in seasoned hogsheads for two years prior to barrel selection, blending and bottling. The 2006 JMK Shiraz VP is deep red-black in colour. On the nose there are enticing aromas of dark chocolate, clove, anise, cinnamon, rose and plum. These superb pure fruit flavours continue to the mouth-filling palate which is rich, luscious and full bodied with great intensity. Moderate sweetness and balanced alcohol give a harmonious palate with a velvety mouthfeel. A persistent finish completes this classy wine that whilst can be enjoyed now will benefit from a decade or two in the cellar.

J.T. & C.G. KALLESKE

S.A. GRAPE GROWERS' CO-OPERATIVE LIMITED
P.O. Box 52 NURIOOTPA, S.A.

Date 30 JUN 1958

1958 VINTAGE
PROGRESS PAYMENT
50% of List Prices

VARIETY	T.	C.	Q.	Rate per Ton	AMOUNT
Carrignane				£11 0 0	
Currants				£7 12 0	
Doradillo				£10 5 0	
Frontignac				£13 0 0	
Grenache	12.	0		£11 0 0	6-12-0
Gouias				£10 10 0	
Gordo				£8 0 0	
Mataro				£10 10 0	
Madeira				£12 0 0	
Pedro				£12 10 0	
Palomino				£13 10 0	
Riesling				£13 0 0	
Rhine Riesling				£16 0 0	
Shiraz				£14 0 0	
Sercial				£10 0 0	
Sherry				£12 0 0	
Sultanas				£8 15 0	
Sweetwater				£13 10 0	
Tokay				£12 0 0	
White Hermitage				£12 10 0	
Muscatel				£10 10 0	
Carb. Gros				£11 0 0	
Carb. Sauv.				£18 10 0	
Portugal				£10 10 0	
TOTAL					£6-12-0
LESS CONTRA					1-0-0
CHEQUE HEREWITH					£5-12-0

Recently, our Grandfather, Clarry, was sorting through some old papers and came across clippings of grape prices from past years. Up until 1985, minimum grape prices were set in law by the State Government. It is of course now de-regulated. We thought it would be interesting to share with you the prices of grapes exactly 50 years ago in 1958...

What do the prices mean? Were grape prices good in 1958?

If we take Shiraz, the price paid in 1958 was £28 per tonne (the price shown on the payment slip is 50%). In 1958, the average Australian wage was £14ⁱ per week. So, in 1958 growers were receiving 2.0 times the weekly wage for every tonne of Shiraz grapes. In 2008, the average price for Barossa Shiraz will likely be about \$2000 per tonne. The current average wage in Australia is about \$1150ⁱⁱ per week. So, this means growers are receiving about 1.7 times the weekly wage per tonne – slightly down compared to 1958. The below table shows price comparisons for every decade between 1958 and 2008:

Year	Average Price / tonne Shiraz	Average Weekly Wage	Comparison Price / tonne vs. Weekly Wage
1958	£28	£14 ⁱ	2.0
1968	\$84	\$61 ⁱ	1.4
1978	\$185	\$195 ⁱ	0.9
1988	\$600	\$471 ⁱ	1.3
1998	\$2,040	\$767 ⁱⁱ	2.7
2008	\$2,000	\$1150 ⁱⁱ	1.7

Source: ⁱRBA, ⁱⁱABS



Grape picking on the Kalleske farm circa 1950s

REVIEWS

Kalleske Clarry's Grenache Shiraz 2006... 17.5 Points... A lush, easy-drinking Barossa Grenache blend that has bright red-berry fruit with a gentle gravelly edge.

...Peter Forrestal, *The Sunday Times Magazine*, Winter 100, April 20, 2008.

Kalleske JMK Shiraz VP 2005... 95 Points... Now one of the things that most puts me off many Australian VP styles is the horrid spirit they use in the fortification process. I think it quite often smells like rotting vegetable peelings or something equally ghastly. Then again I'm no expert...but then again I know what I like. And I like this wine. It smells clean and much like a proper Port style wine. It smells of crushed blackberry, violet, liquorice, chocolate and earth with a clean spirit whisking it up the nose. On the palate warm and earthy with sweet black fruit, violet and dark chocolate flavours. Not too sweet but not too dry. It has good grippy tannin and a clean fresh wholesome aspect that makes it entirely chuggable now (dangerous) or many years later (equally dangerous but you will also be older and wiser..) A cute squat bottle holding a distinguished lengthy wine.

...Gary Walsh, *Winorama*, 23 March 2008

Kalleske Clarry's Grenache Shiraz 2006... Certified organic, handcrafted wine from old Greenock Village fruit. Troy Kalleske gives us beautiful black raspberries coated in rich chocolate and cinnamon.

... **Louise Radman, The Adelaide Magazine, March 08.**

Kalleske Clarry's Grenache Shiraz 2007... Platinum Award for Top Red Wine of the Show (\$30 - \$40)... Platinum Award for Top Red Blend of the Show.

... **Nova Scotia Wine Tasting / Competition, 2008.**

Kalleske Greenock Shiraz 2006... 93 points... Big, warm and ripe-single vineyard, certified organic fruit from the Kalleske family's Greenock block, redolent with rich fruit-cake aromas, a lip-smacking red berry palate and a "don't mess with me" grip in the mouth. It's powerful and expressive with the feel of a top class stayer.

... **Tony Love, The Advertiser, Wednesday, February 27, 2008**

Kalleske Clarry's Grenache Shiraz 2006... is a rolled-together blend that amazes with its freshness, vibrance and completeness, even at such a tender age.

... **Nick Stock, Gourmet Traveller Wine Magazine, Feb/ Mar 2008.**

Kalleske Clarry's Grenache Shiraz 2006... 16.5 Points... Drink 2008-10... Somy and perfumed and surprisingly light on the palate (in this context) – perhaps more refined than light. Soft cherry fruit.

... **Jancis Robinson/ Julia Harding, Australia Day Tasting, London 2008.**

Kalleske Greenock Shiraz 2005... 17 Points... Drink 2008-12... Made by Tony and Troy Kalleske, sixth generation of Kalleske growers, in Greenock. Average 50-year-old vines. Powerful sweet spicy archetypal Shiraz aromas. Rich, soft and full and beautifully rounded. Alcohol is high but not intrusive.

... **Jancis Robinson/ Julia Harding, Australia Day Tasting, London 2008.**

Kalleske Johan Georg Shiraz... Up and coming superstars are... Kalleske Johan Georg Shiraz. All 3 vintages of Johan (2003, 2004 & 2005) were listed in Langton's Top 500 2007... potently illustrates the sentiment of the secondary fine and rare wine market. The top 500 list - compiled from over 123,000 transactions - reveals a vibrant market propelled by history, heritage, uniqueness, beauty, reputation, influential reviews, and track record.

... **Andrew Caillard, Langton's Top 500 Australian Wine Prices 2007. January 2008**

Kalleske- Grapegrower-Winemakers... Barossa to their bootstraps, Troy and Tony Kalleske are not only organic producers, they make other growers green with envy. They've managed to make the tough cut from five generations of grapegrowing to award winning winery in just three years. Their Clarry's Grenache Shiraz picked up the Trophy for the Best Red and Best Wine of the Show at the Australia and NZ Organic Wine Show. At \$20 a bottle Clarry's is an affordable champion but their range soars to the \$100 a bottle single vineyard Johann Georg- which is sold out- and a beautifully packaged VP which is stocked in Harvey Nichols in London.

... **50 Stars of 2007, WBM Magazine, Dec 2007/ Jan 2008.**

2006 Kalleske Clarry's Grenache Shiraz... The Best Red and Best of Show... no need to wait around for this one. Plum and

raspberry on the nose, bright light texture, a huge middle palate packed with flavour and a pleasing acid finish. This is another wine made for the table, and I'd love to drink it with barbecued quail, Italian pork and fennel, or Italian sausages.

... **John Newton, Organic Gardner Magazine, Jan/ Feb 2008.**

Kalleske Clarry's Grenache Shiraz 2006... Best Dozen of 2007... A remarkable effort, a great wine and a lovely little blend, very drinkable right now... from the producer that was named Young Gun Winemaker during the year.

... **Danny Bishop, Wine Week, 50th Episode 2007.**

2006 Kalleske Clarry's Grenache Shiraz... Trophy & Top 100 Blue-Gold Award... Blue-Gold Award indicates that the entry, when judged alongside appropriate food, was pointed into approximately the top 10% of the Total Entry... Top 100 Wines carry the distinction of being placed amongst the highest pointed wines of the thirteen Style Categories of the 2008 Competition.

... **Sydney International Wine Competition, 2008**

Troy Kalleske... The Wine Society, Young Winemaker of the Year 2007 – Finalist. The Award has steadfastly pursued its mission of recognising and celebrating the Wine Industry's prodigious youth. ...open to all winemakers in Australia and New Zealand aged 30 years or younger who are principally responsible for the wines they create.

... **The Wines Society Young Winemaker of the Year Award, 2007**

Kalleske JMK Shiraz VP 2005... 7.8/10... Easily the funkiest bottle, the contents are pretty funky too and about as weird as the bottle.

... **Max Crus, The Daily Examiner, Weekend Edition, Saturday, October 20, 2007.**

Kalleske Greenock Shiraz 2005... 92 points.

... **Joe Czerwinski, Barossa Big Dogs The Wine Enthusiast, 1 November 2007**

Kalleske 2006 Clarry's Grenache Shiraz... 91 points.

... **Joe Czerwinski, Barossa Big Dogs The Wine Enthusiast, 1 November 2007**

2006 Kalleske Greenock Shiraz... The 2007 Adelaide Review Hot 100... Densely coloured, this has all the hallmarks of a big brooding Barossa shiraz in the glass. Ripe berries and dark cherry fruits lead the way, charming ripe tannins add chocolate-like texture and carry impressive length, twisting savoury through the finish.

... **The 2007 Adelaide Review Hot 100 South Australian Wines, Wednesday 21st November 2007**

2006 Kalleske Clarry 's Grenache Shiraz... The 2007 Adelaide Review Hot 100... Clarry rhymes with d'Arry and although they'd both appreciate a glass of this easygoing red blend, Clarry hails from the Barossa, d'Arry from the Southern Vales. Approachable and entirely reliant on fruit quality, this is a soulful, balanced bargain.

... **The 2007 Adelaide Review Hot 100 South Australian Wines, Wednesday 21st November 2007**

2006 Kalleske Greenock Shiraz... 93 points... The Kalleske lads are at it again. Their Greenock vineyards have dished up an exciting 06 shiraz, worked gently into youthful shape by winemaker Troy. Kalleske's fruit is full of vibrant character, the wines always look impressive on release, here there's

classic ripe blackberry and red berry fruits augmented with some sweet smelling oak and gentle spicy complexity. Big flavours but not overdone, dark cherries and black fruits rule the roost with attractive sweetness. Tannins are supple, juicy and deeply ripe, chocolate-like texture stirred smoothly through rich fruit flavour and twisting savoury through the finish.

...Nick Stock, *The Adelaide Review*, Nov 9-22 2007

Kalleske 2006 Lorraine Late Harvest Semillon... Barossa-grown and left to ripen late on the vine, this is sweet yet fresh, light gold with an exotic fruit profile and retaining a little fresh citrus-like acidity. Light and easy.

...Tony Love, *The Advertiser*, Wednesday 7 November 2007

2005 Kalleske Shiraz Johann Georg... 96 points... The 2005 Shiraz "Johann Georg" raises the stakes to a new level. It is sourced from vines planted in 1875 and yielding a tiny 1.5 tons per acre. It spent 2 years in American and French hogsheads, two-thirds new. It is more complex aromatically with a splendid bouquet of toast, smoke, creosote, violets, black cherry, and blackberry. Full-bodied, big and rich, but still relatively unaging, it has remarkable concentration, purity, and length. It needs 6-8 years of further bottle age to begin revealing its full potential and will drink well through 2035 if not longer.

... Jay Miller, *Robert Parker's The Wine Advocate*, October 2007

2005 Kalleske Shiraz Greenock... 93 points... The 2005 Shiraz "Greenock" is opaque purple-colored with an impressive perfume of toast, smoke, mineral, blueberry, and blackberry. This leads to a full-bodied, powerful, tightly wound Shiraz with tons of spicy blue and black fruit flavors, ample ripe tannins, and a long finish. This big, muscular Shiraz requires 5-7 years of additional cellaring and should drink well through 2030.

..... Jay Miller, *Robert Parker's The Wine Advocate*, October 2007

2006 Kalleske Clarry's Red... 89 points... The 2006 Clarry's Red is a blend of 65% Grenache and 35% Shiraz from vines averaging 31 years of age with yields of 2.25 tons per acre. It spent 10 months in used French and American oak. Dark ruby-colored, it exhibits aromas of earth, mineral, forest floor, black cherry, and blueberry. Medium-bodied, it delivers ample, spicy red fruit flavors in a rustic style, with some ripe tannin holding things together. Drink it over the next 3-4 years with bistro cuisine.

... Jay Miller, *Robert Parker's The Wine Advocate*, October 2007

2007 Kalleske Clarry's White... 88 points... The 2007 Clarry's White is composed of 50% Semillon and 50% Chenin Blanc from vines yielding a modest 2 tons per acre. Light straw-colored, it delivers aromas of spring flowers, melon, and lemon-lime. Light- to medium-bodied, the wine has dry flavors, ample ripe fruit, good acidity, and a moderately long finish. Drink it with fish courses over the next 1-2 years.

... Jay Miller, *Robert Parker's The Wine Advocate*, October 2007

2005 Kalleske Greenock Shiraz Barossa... Not available anywhere else except cellar door and sells out quickly.

Fabulous, fabulous, fabulous. Just like the Pirathon and Clarry's red but special.

...Mike Rossendell, *Mike's Wine Tales*, October 2007

2005 Kalleske Clarry's Red Barossa Valley... A lovely, interesting, yummy wine. Great price and an excellent wine. Will never disappoint.

...Mike Rossendell, *Mike's Wine Tales*, October 2007

2006 Kalleske Clarry's Red... Kalleske is a certified organic vineyard in the Greenock sub-region in the north of the Barossa: some biodynamic methods are also employed here. This everyday-drinking grenache-shiraz blend is a terrific, robust, sweet-fruited, spicy red. It has heaps of flavour and richness but it's not overly alcoholic; it's a relatively moderate (by modern Barossa standards) 14 per cent. Kalleske's rich and powerful 2005 Greenock Shiraz also did well in the show winning a strong silver medal.

...Max Allen, *G Magazine*, Issue 6 Nov/ Dec 2007

Kalleske Clarry's Grenache Shiraz 2006... At the value end of this north western Barossan family estate's range, this is a little beauty full of juicy red berries, bright and fresh with great aromatics and perfect weight.

...Tony Love, *The Advertiser*, Wednesday, 24 October 2007

Kalleske JMK Shiraz VP 2005... Not only is this the cutest bottle going, but the contents are pretty special as well- closer to the elegant, not-too-sweet Portuguese styles than the lolly reds that masqueraded as local vintage port for so many years. This is plush, chocolatey and seamless.

... Ken Gargett, *Don't Buy Wine Without Me*, 2008

Kalleske Clarry's Grenache Shiraz 2006... These guys are making excellent wine across the board, and this one's textbook new Barossa. Approachable and plush, with some opulent choc chip notes. The Grenache is dominant, from 60 year-old vines.

... Ken Gargett, *Don't Buy Wine Without Me*, 2008

WINERY DOGS



Darren and Tony with our two new winery pets - "Teddy" the Jack Russel and "Wilbur" the Pig who thinks he's a dog!

NEXT ISSUE

SPRING 2008

Spring usually sees the release of our Greenock Shiraz but from the 2007 vintage we'll be releasing this wine with more bottle age as a two year old, so look out for the new Greenock in 2009.