



VINEYARDS ESTABLISHED 1875

Kalleske News

Kalleske
BAROSSA VALLEY

SPRING 2005

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GREETINGS

It's Spring time again and what a busy few months it has been since the Autumn edition of this newsletter. Spring heralds the release of two wines; the second vintage of Clarry's Barossa White and the third vintage of Greenock Shiraz. The entire range of Kalleske wines are continuing to be highly acclaimed with recent highlights including receiving 5 stars from WineState magazine, being named a "cult" wine by Langtons as well as being chosen as a "great Australian emerging classic". It's also pleasing that the two inaugural release wines, Clarry's Barossa Red and Johann Georg Shiraz have each been well received by drinkers and wine critics alike. A major accolade for Clarry's was picking up the Best Red Wine of Show at the Australia / New Zealand Organic Wine Show 2005. All these reviews as well as many others can be found later in this newsletter.

...Troy Kalleske, Winemaker.

Clarry's Red... "Best Red Wine of Show"
Old Vine Grenache... "5 STARS"
Kalleske... "Cult Wine"
Johann Georg... "Explosion"
Clarry's White... "Terrific, beautiful, delicious"
Greenock Shiraz... "Great Emerging Classic"

JUST SOME OF THE ACCOLADES RECEIVED SINCE AUTUMN

HAPPENINGS ...

In the winery, the 2005 reds have now completed malolactic fermentation, been racked off gross lees and put back to barrel for further maturation. Colours and flavours are intense with 2005 a very strong year giving big, wholesome wines.

The first of the 2005 wines was bottled in May, with Clarry's Barossa White being bottled while young and fresh. A smart wine, ideal drinking on a sunny Spring or Summer's day.

The 2004 Greenock Shiraz was blended and bottled in September. The Greenock block is always harvested in numerous batches and each batch is then matured separately in a combination of new and seasoned American and French oak hogsheads. The entire vineyard is then blended together just before bottling.

In the past few months there have been many visitors to the winery and vineyard. I've hosted a number of groups of American retailers and distributors as well as customers from Canada, Sweden and the United Kingdom. Many national and international journalists have also ventured off the beaten track to have an in depth look at the winery and vineyard.

In July I hosted a dinner in Singapore with enthusiastic support. A great place to visit but after a couple of days of 30 plus degrees with close to 90 per cent humidity I was happy to get back to our cold Greenock winter!

In July I attended the media launch of the "Great Australian Emerging Classics" as chosen by a panel of experts for the upcoming Great Australian Wine Experience auction. It was a great honour to have the Greenock Shiraz included as one of these "classics".

In the past few weeks I've ventured away from the barrels and went out and about in the trade visiting retailers and showing the 2005 Clarry's White and 2004 Greenock Shiraz. Both wines have been extremely well received with many favourable comments.

Strong interest in our wines is continuing from importers and distributors all over the globe. However, with limited production we're not able to supply everyone and importantly we'll continue to first look after our loyal and founding customers who have supported us from the beginning.

In the vineyard the usual stuff has been happening! The rains were late to come but when they did, they came down heavy. There's now been great rainfall this winter with excellent deep soakage into the sub-soil.

The late rains meant the cover crop wasn't as big as normal but it still grew enough to provide good organic matter when it was mulched into the soil in early Spring.

Pruning has all been completed with the buds now emerging into small shoots that will soon carry the bunches for the 2006 vintage... the fifth for Kalleske!



A WINTER AFTERNOON IN THE KALLESKE VINEYARD



2005 Clarry's Barossa White

The 2005 Clarry's Barossa White is a blend of 70% Semillon and 30% Chenin Blanc and as with all our Kalleske wines, all grapes come from our family farm at Greenock.

The 2005 growing season started with a wet Winter and Spring, providing excellent moisture for the vines. A cooler than average Summer resulted in gradual ripening and retained natural acidity in the grapes. A dry, mild to warm Autumn with sunny days provided ideal ripening conditions to finish the grapes to maturity.

The grapes were harvested in three distinct batches over a 4 week period, ensuring each batch was picked at optimum flavour maturity. Following cool night harvesting, the grapes were crushed, pressed and the juice immediately cooled to retain the fresh fruit vibrancy. The juice was cold settled for 72 hours followed by a cool fermentation with light grape solids incorporated for added complexity. The wine was held on lees for a short period post-fermentation to provide added texture and mouthfeel. Bottling occurred in May, to fully capture the freshness of the grapes and the wine has been sealed with a screw cap to retain maximum vibrancy.

In colour the wine is bright white straw with a green tint. The aroma displays uplifting freshness of apple, white peach, pear and gooseberry with underlying floral notes. These wonderful fresh fruit flavours continue to the lively palate. The mouth-filling fruit is supported by a mid-weight texture and crisp backbone. The finish is lengthy and flavoursome with lingering lemon citrus flavours. A fresh, flavoursome wine full of fruit; best enjoyed while young.



KYM KALLESKE (TROY'S BROTHER) PRUNING SEMILLON VINES

2004 Greenock Shiraz

The Greenock Shiraz is entirely sourced from our single vineyard 'Greenock' block.

The 2004 growing season began with a warm, wet Spring and was followed by a dry Summer that began hot but was followed by a cool January allowing slow ripening for optimum colour and flavour development. Summer finished warm and then perfect vintage conditions ensued with a dry, mild Autumn with sunny days and cool nights. A solid vintage with good flavour.

The grapes were picked in 5 separate batches over a period of 15 days, from March 6th to March 20th. After picking, the grapes were destemmed into open top fermenters. Each batch was fermented warm with hand pump-overs twice a day over 7 to 9 days prior to pressing. Ferments were pressed off skins at 1.0 to 2.0 baume and were then filled to a mix of 20% new and the balance used American and French oak hogsheads. The wines completed primary fermentation and underwent natural malolactic fermentation in barrel. The wine was matured in barrel for 18 months prior to bottling.

The wine is rich red-purple in colour. On the nose there are aromas of ripe black berry fruits, dark chocolate, licorice, fruit cake, plum, some nutmeg and cinnamon spice and a hint of black olive. These flavours continue to the explosive and mouthfilling palate, which is big, concentrated and displays plenty of juicy fruit with a subtle background of barrel maturation characters. The wine is full bodied and multi-layered with solid ripe, but elegant, tannins giving it a strong backbone and a long chewy finish. Rich and flavoursome, this well balanced wine has excellent cellaring potential.



EMERGING SPRING SHOOTS

As always, it is great to be able to share the latest Kalleske accolades with you.



SOME OF THE PUBLICATIONS FROM THE PAST FEW MONTHS

“2003 Kalleske Old Vine Grenache... There’s a lot to be said for the virtues of old vine fruit in Barossa terms, especially where Grenache is involved. Sixth-generation Troy Kalleske has turned out one of the all-star 2003 reds with his latest release, moving from strength to strength. The wine is full of rich dark berry aromas layered over more earthy notes and complimentary oak. The palate moves into shape effortlessly, starting all rich and juicy before laying down red and black fruits and a long deep groove of tannin that snakes away to a long finish. A full-bodied Grenache that carries itself with aplomb.”

..... **Nick Stock, Seasonal Wine Recommendations, Sumptuous, Spring 2005**

“2003 Kalleske Old Vine Grenache... Highly Recommended... A very well made Grenache with rich flavour, spicy fruit cake overtones and sweet oak influence. The palate is intense and solid, but the tannins will soften over the next 2-3 years... top wine... stood out from the rest in terms of intensity and structure.”

..... **Ian McKenzie, Chris Shanahan & Lex Howard, 2005 WineWise Small Vigneron Awards, August 2005**

“Kalleske Clarry’s Barossa Red 2004... An attractive array of black and red fruits with ripples of spice and chocolate; much more structure than most, and no jammy characters. Oak incidental. A bargain. Highly Recommended. 92 out of 100”

..... **James Halliday, WinePros, August 2005**

“Kalleske... old vines... world-class fruit... world-class wines... there is no doubt when you taste these wines, that the quality of the fruit shines through... these wines will become much sought after... my suggestion is to get it while you can and taste the fruits of these spectacular vines’ many years’ hard labour.”

..... **Dr Phil Worley, Medical Forum SA, August 2005**

“2003 Kalleske Old Vine Grenache... this wine is the most intense single varietal Grenache I have tasted... the aromas leap out of the glass as you pour it with exotic spices, sweet fruit and a touch of vanillin oak apparent... the wine explodes in the mouth with musk, raspberry and dark fruits combining with wonderful spicy oak to linger longingly on the palate... this is Barossa Grenache at its best.”

..... **Dr Phil Worley, Medical Forum SA, August 2005**

“2003 Kalleske Greenock Shiraz... a dark purple ink with a bright red rim greets anyone fortunate enough to enjoy this superb wine... aromas of Swiss chocolate, Satsuma plums and exotic berries introduce this as a wine of international class... intense sweet blackberry fruit melds with layers of flavours including liquorice and a slight savoury complexity... if the nose and palate were not enough, the finish of this wine is awesome... the length of palate and fine but full tannins suggest this wine will cope easily with many years in the cellar... somehow I would be surprised if people can keep their hands off it.”

..... **Dr Phil Worley, Medical Forum SA, August 2005**

“2005 Kalleske Clarry’s White... The unwooded whites from 2005 are looking pretty good from all angles. This is one of the earliest 2005 releases and it’s a credit to young winemaker Troy Kalleske that the wine is showing so well at this point. Quite citrusy... Semillon and Chenin Blanc... the latter is lesser known in most Australian regions but there’s a handful in the Barossa who know how to put it to good use. Fruit smells neatly ripe, a touch of semillon’s grassy notes with a hint of beeswax. Terrific poise in the mouth with pears and lemon citrus flavour, smoothly textured and beautifully balanced. Again, it is remarkably harmonious for such a young blend, supple and easygoing. It speaks of good fruit that’s been well made. A down-to-earth and delicious white wine.”

..... **Nick Stock, The Adelaide Review, August 5-18 2005**

“Kalleske Johann Georg Shiraz 2003... Dense red-purple; rich black fruits, licorice and prune, with spicy elements; at 15.5% alcohol it just seems a little too ripe. Highly Recommended. 91 out of 100”

..... **James Halliday, WinePros, August 2005**

“2004 Kalleske Clarry’s Barossa White... fresh fruit driven style with both the aroma and palate showing a lifted, lively combination of stone and citrus fruits balance with crisp but lingering finish... an excellent alternative to the ubiquitous Sauvignon Blanc.”

..... **Dr Phil Worley, Medical Forum SA, August 2005**

“Kalleske Old Vine Grenache 2003... Typical Barossa Grenache; sweet, jammy, confit fruit, but with nice spicy notes to finish, plus the finest tannins possible; controlled oak. Highly Recommended. 90 out of 100”

..... **James Halliday, WinePros, August 2005**

“2004 Kalleske Clarry’s Barossa Red... fruit drive but, unlike some other wines in this style, it certainly does not lack structure, balance, or persistence... this is achieved by the Shiraz component adding a dark backbone and fine tannins to the obvious fresh raspberry and musk confectionary aromas and flavours of the Grenache... old oak is used to wrap these components harmoniously without dominating... this wine is an excellent example of how these two varieties can complement each other.”

..... **Dr Phil Worley, Medical Forum SA, August 2005**

“Kalleske... a Barossa Valley producer of first-class Shiraz, has come up with an estate-grown semillon-chenin blanc that is 70 percent Semillon (87 points) from old vines, made in the modern Barossa style – no cheap oak and a moderate 12.5 alcohol. It has good length and balance and finishes dry. Recommended”

..... **James Halliday, The Australian, August 2005**

“Best wineries of the region ... Barossa Valley ... Kalleske.”
..... **James Halliday, 2006 James Halliday Australian Wine Companion, August 2005**

“Kalleske Greenock Shiraz 2003... Dense colour; very powerful, ripe and concentrated black fruits, prune and dark chocolate; tannins entirely appropriate. Long future. Drink 2018. Rating 93 points. Highly Recommended.”

..... **James Halliday, 2006 James Halliday Australian Wine Companion, August 2005**

“... the density of the flavour of the Shiraz and Grenache is awesome.”

..... **James Halliday, 2006 James Halliday Australian Wine Companion, August 2005**

“Kalleske... heavyweight producer... class act... cult wine.”

..... **Andrew Caillard MW, Gourmet Traveller Wine, Aug/Sept 2005**

“Kalleske Clarry’s Barossa White 2004... plenty of flavour and good balance. Drink now. Rating 86 points.”

..... **James Halliday, 2006 James Halliday Australian Wine Companion, August 2005**

“Kalleske... 4.5 stars... Excellent producer of very high quality wines.”

..... **James Halliday, 2006 James Halliday Australian Wine Companion, August 2005**

“Kalleske Clarry’s Barossa Red 2004... Best Red Wine of Show.”

..... **Australia / New Zealand Organic Wine Show 2005**

“Glaetzer Amon-Ra Shiraz is probably the cult wine of the moment, followed by Kalleske Greenock Shiraz (the release of its Johann Georg Shiraz will no doubt up the ante).”

..... **Andrew Caillard MW, Gourmet Traveller Wine, Aug/Sept 2005**

“Kalleske – Shiraz... chosen as one of the ‘Great Australian Emerging Classics’ by a panel of experts including Ian McKenzie, Peter Scudamore-Smith MW, Max Allen and John Hanley.”

..... **Deloitte/Finlaysons Great Australian Wine Adventure, 25th July 2005**

“Troy Kalleske, Kalleske Wines, Barossa... chosen as one of the ‘Ed’s Own Rising Stars’... wealth of winemaking talent... formidable reputation... passionate and driven.”

..... **The Edinburgh Hotel & Cellars, 25th July 2005**

“2004 Kalleske Clarry’s Barossa Red... The Kalleskes are an old Barossa vineyard family who recently started selling wine under their own label. This good value 80 per cent Grenache-20 percent Shiraz blend smells of red berries, earth and dried herbs, giving it attractive savouriness. The palate is smooth with good balance, and a light structure of soft tannins makes it easy drinking right now. Ageing? Drink Over two years. Food Ideas: Sausages, lasagna. Rating: 4 STARS ****.”

..... **Ralph Kyte-Powell, Epicure Uncorked, The Age, July 19 2005**

“2003 Kalleske Greenock Shiraz... Top 100 New Release Wines... This is bigness for bigness’ sake! Syrupy fruit, extreme concentration, huge flavour and ultra-ripeness welded to mouth-coating tannins. Dense, essency, thick and

somewhat heavy, it will have many fans.”

..... **Huon Hooke, Gourmet Traveler Wine, June/July 2005**

“2004 Kalleske Clarry’s Barossa Red... Warm, spicy, slightly tinny, doused with dust and ash, dried tobacco and deep, black cherries, and spirited by a chase of aniseed. Beautiful dry finish, despite the wine’s warmth. Would hit food surely, and at speed... 86 points.”

..... **Campbell Mattinson, Winefront Monthly, April-May 2005**

“After years of supplying to Grange, the Kalleske’s are starting to make their own wines... what’s there is rich in history and tradition but perhaps, more importantly, in passion and commitment. While these old Barossa vines still make their mark in long living, luscious Grange, the new boutique wines emerging have the pedigree – and potential – to become cult wines of the future.”

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

“2004 Kalleske Clarry’s Barossa White... Very good: a wine with special qualities... 85 points.”

Harvey Steiman, Wine Spectator, June 15 2005

2003 Kalleske Old Vine Basket Press Barossa Valley Grenache... Very warm, very flavoursome, licorice-like and blueberried, with a thunder of earthy, minty, mentholly flavour rolling across your tongue. The bottle disappeared quickly... 88 points.”

..... **Campbell Mattinson, Winefront Monthly, April-May 2005**

“Kalleske Old Vine Barossa Grenache 2003... Highly concentrated blend of jammy/mocha/spicy aromas. A rich and oaky palate that shows great depth and texture. Rounded sweet-fruit flavours fill the mouth... 5 STARS.”

..... **WineState, May/June 2005**

“2004 Kalleske Clarry’s Barossa Red... From one of the up-and-coming stars of the Barossa, this blend of Grenache and Shiraz is super-fragrant, exotically spicy, and full of vibrant raspberry and plum fruit.”

..... **Max Allen, Australian Gourmet Traveler, June 2005**



SPRING COVER CROP OF BEANS, PEAS, OATS AND TRITICALE

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