



# Kalleske News

*Kalleske*  
BAROSSA VALLEY

SPRING 2006

Kalleske Wines Pty Ltd – Greenock – South Australia – T: 0403 811 433 – F: 08 8562 8118 – E: wine@kalleske.com – W: www.kalleske.com

## GREETINGS

Hello to all and how quickly time goes by, as we are already up to the 4<sup>th</sup> release of the Greenock Shiraz – the 2005 vintage which is true to form. Also released at this time is the '06 Clarry's White and a new wine being the Lorraine Semillon - a semi-sweet style that drinks well ice cold and pairs naturally with fresh fruit, perfect for the warmer weather approaching. Big news this time is the engagement of Troy and Sally on June 19<sup>th</sup>, the house is about to be built with wedding bells to be rung some time late next year. Looks like the start of the Kalleske winemaking lineage. And here's an award with a cruel twist; the inaugural 2003 Johann has been nominated for the "George Mackey Memorial Trophy" which is awarded by the AWBC (Australian Wine & Brandy Corporation) for the most outstanding table wine exported in a 12 month period. Sounds OK so far you say, well to qualify for the trophy you must export 1800 litres or more of that wine and that's the problem we don't even make that much let alone export that amount of Johann. Therefore we will never know if it could have been the overall top Australian wine exported as it does not qualify – see I told you it was cruel!!!

...Tony Kalleske

## HAPPENINGS ...

The last 6 months have once again proved busy with many positive and successful things occurring. As part of Fair Trade Fortnight we were fortunate to have our wines featured at an event held by Kylie Kwong. She has her own restaurant called Billy Kwong in Surrey Hills, where she spoke of the benefits of Fairtrade and how she is incorporating it into her business.



The FAIRTRADE LABEL (shown above) is an independent certification label awarded to products, which guarantees that disadvantaged producers are getting a better deal. Consumers look for this label as it means high standards, great products and real change. Today more than 5 million farmers, workers and families across 49 developing countries benefit from the international Fairtrade system. For more information please visit [www.fta.org.au](http://www.fta.org.au)

Our wines were also recently served to guests at an Environmental Awards Ceremony held in Adelaide and a Nature Conservation Council dinner held in NSW. The organic status of our wines and sustainable practices in our vineyards is what came to the attention of the organisers of these functions.

For those of you that fly Qantas you will soon be able to enjoy a couple of our wines while in the air – stay tuned.

12 small Barossa wine producers have recently joined together to form a collective body "Artisans of Barossa". We are a group of like minded individuals that make handcrafted authentic, individualistic wines from the renowned Barossa region. None of us have cellar door outlets so instead we plan to hold various events to promote and market our wines. Our first function "Cellar Door Day" was held on the last Saturday in September and proved highly successful even though the AFL Grand Final was on, thank you to all that attended. There are a number of other events in the pipeline with a possible dinner at the Manse in Adelaide and a tasting at the National Wine Centre with interstate events also being planned. We look forward to keeping you informed of future Artisan activities.

In August Troy spent a week in the USA visiting Washington (DC), Baltimore (Maryland), Pensacola (Florida), Houston (Texas) and San Diego (California). It was the first promotional visit to the USA and the wines were well received in all parts. Time was spent visiting restaurant and bottle shop customers as well as hosting numerous consumer tasting events and dinners. A highlight of the trip was spending a day with Robert Parker Jr. and showing him the current release Kalleske wines as well as barrel samples of the 2005 reds. It was an extremely positive tasting with Parker and it was great to meet him. He's a genuinely friendly, casual down-to-earth guy and is somewhat bemused by all the attention/discussion/debate (both good and bad) he generates from around the globe!

On June 19<sup>th</sup> Troy took the plunge and got engaged! His fiancé, Sally, currently lives and works in Adelaide but will soon be making the move North to the Barossa... as that's an easier option than Troy shifting the winery to Adelaide!



Troy & Sally

In the vineyard we've just experienced the driest winter on record ever! Only 79mm of rain fell for winter which is 58 percent down on average. Spring has also been relatively dry so far. This dry season will result in less vigorous vines and likely lower yields in vintage 2007, but we'll find out for sure in about 5 months time.

## ORGANIC

If you've turned to one of our back labels recently you would have noticed this ACO logo:



Yes, all our Kalleske wines are certified organic. They have been since we first started making wine in 2002, but we've only recently been putting it on our label. At the start we didn't actively promote this fact, rather we let the wines sell themselves and stand on their own without the 'organic' factor swaying people's views. Anyway, in the past 12 months we've had overwhelming feedback from customers wanting the organic status promoted on the back label, so that's what we're now doing. However, first and foremost we believe the wine needs to be of the highest quality and we want people to buy and drink our wines for this reason and I guess the fact that they're organic is a bonus!

Both our vineyard and winery are certified organic. As well as being organic, we've also experimented with some biodynamic methods. In short, organic/biodynamic is practicing ecologically sustainable agriculture, protecting our natural resources and improving soil and plant wellbeing by natural processes.

Organic viticulture requires the complete cessation of synthetic chemicals and artificial fertilisers in the vineyard. It means weeds are controlled mechanically, the vines gain their nutrients through natural cover crops, composts and soil minerals and they are protected from insects and diseases through their naturally stronger immune system or via natural sprays such as milk powder. A healthy soil with high organic matter soaks up natural rainfall and with strong healthy vines their roots reach deep into the subsoil utilising this natural water.

Organic and biodynamic viticulture is all about balance and harmony - to have the soil, vine, and microclimate all working together to produce wholesome grapes with authentic flavour, depth and structure.

We believe that every vineyard location is unique. The relationship between soil and climate has the potential to produce a different result at every location. For the vines to capture these unique characteristics of their site with their roots and their leaves, the soil must be alive and healthy and the leaves must be free of synthetic chemicals. We believe organic/biodynamic grapes are a true, original and authentic expression of their site resulting in genuine and flavoursome wines.

Our view is that Organic production is nothing out of the ordinary – it's simply the way nature intended!

## INTERESTING WAYS TO BUY WINE

Looks like some of you have been spending more on wine than groceries and have been paying the price, not necessarily our recommendations but ways that we have come across from some of you to push the boundaries...

*...please ship to my work address so that way my wife won't see me buying more wine and I won't get into more trouble...*

*...can I post you cash as I don't want this to show on the Visa statement...*

*...can my mate purchase it for me, please also send it to his house...*

*...can I put it on my work card, that way they can claim back the GST and I can salary sacrifice it...*

*...do you mind charging my card over three months, and just wait for 2 months before you start...*

*...can I use 3 different cards to pay for my order...*

*...would you be interested in swapping for something from my cellar...*

Of course we are always happy to sell you the wine, just as long as you can live with the consequences...

## NEW RELEASES



## Clarry's White 2006

This year the 2006 Clarry's White is a blend of 50% Semillon and 50% Chenin Blanc. The 2006 growing season was diverse with intermittent cool, warm, wet and dry periods. It was a great year for whites with excellent natural acids and fresh fruit flavours.

The grapes were harvested in the cool of the night on the 8th March. They were then pressed with the juice immediately cooled to retain the fresh fruit vibrancy. After three days of cold settling, the juice was racked with light grape solids for added complexity and then fermented cool for two weeks. Post fermentation lees stirring was employed briefly to enhance texture and mouthfeel. The wine was bottled in May while young, and alive, fully capturing the freshness of the grapes.

The wine is brilliant white straw in colour. Freshly cut apples, citrus, sweet grass and a hint of tropical perfume give an inviting and uplifting nose. These fresh fruit flavours are also present on the lively and sublime palate which is bursting with fruit. The wine has good structure and mouthfeel with mid-weight texture and a crisp flinty backbone. A lengthy finish completes a very tasty wine. A fresh, flavoursome wine full of fruit; best enjoyed while young.

## Lorraine Semillon Late Harvest 2006

We're excited about the inaugural release of this wine. It's a late harvest but not in your typical late harvest style, more in the German kabinett, halbtrocken style – i.e, semi-sweet and very food friendly. It has great fruit purity with balanced sweetness and refreshing crispness without undesirable cloyiness. It's only got 9 percent alcohol because it was made in the genuine way by stopping the ferment part way through ensuring natural grape sugar is retained in the wine (as opposed to adding grape concentrate back to a dry wine to sweeten it as is the case with some sweet wines). It's a versatile wine that can be enjoyed anytime, icy cold as an aperitif or during the main meal or with a lighter style dessert.

The wine gains it's name from Australia's fastest hand grape-picker, our mother, Lorraine Kalleske, who during the 1980s was the fastest hand grape-picker in Australia, winning a total of four National Grape-picking Championships, including a unique three-in-a-row trifecta. As the competition is now no longer held, Lorraine retains the title of Australia's fastest grape-picker. Lorraine has put her skills to good use by hand-harvesting grapes on the Kalleske farm for the past four decades. This delicious wine reflects the sweet, flavoursome grapes of our Kalleske vineyard.

The grapes were harvested very late in the season on the 24<sup>th</sup> April. At this point they had developed ripe and rich flavours while still retaining fresh fruit vibrancy. After harvest the grapes were gently whole bunch pressed and then the sweet free-run juice was briefly cold settled followed by a cool fermentation which retained the luscious fruit intensity. After stopping the fermentation part way through, the wine was immediately bottled to capture the intensity, flavour and fruitiness of the superb late harvest grapes.

The wine is light gold in colour. The aroma is inviting and seductive with bursts of lychee, potpourri, ripe pear, honey, musk and clove. The palate is equally seductive with these sublime flavours exploding to all corners of the mouth. The

alluring sweetness of this luscious and fruity wine is well balanced by a backbone of fresh citrus acidity. The wine finishes with a very tasty and lengthy persistence of mouthwatering fruit.



Lorraine after her grape-picking win in 1989

## Greenock Shiraz 2005

The 2005 Greenock Shiraz is again entirely made from grapes from our single vineyard 'Greenock' block. The 2005 growing season began wet and cool and finished warm and dry with ideal ripening conditions. The 2005 Greenock is showing great fruit purity and looking very classy.

The grapes were picked in 5 separate batches from March 11<sup>th</sup> to March 18<sup>th</sup>. Each batch was fermented warm with hand pump-overs twice a day for an average ferment time of 8 days prior to pressing. Ferments were pressed off skins at 1 to 3 baume and were then filled to a mix of 20% new and the balance used American and French oak hogsheads. The wine was matured in barrel for 18 months prior to bottling.

The Greenock Shiraz 2005 is deep red-black in colour with a purple rim. The nose is extremely inviting with concentrated aromas of dark plum, black licorice, cocoa, coffee, blackberry and clove spice. The palate is rich and full bodied with layers of flavour supported by a harmonious balance. Intense pure fruit, subtle barrel maturation characters and fine integrated tannins combine for a complete and stylish wine. It's a muscular wine that fills the entire mouth with its generosity. A very persistent finish completes this powerful but sophisticated wine that will cellar well for many years.

As always it is a pleasure to share our latest accolades with you. One of the major highlights over the past months was the Greenock Shiraz 2004 being selected as the people's choice favourite at both the Edinburgh Shiraz Challenge and also at the Marananga wine show. Clarry's Red 2005 also received a major award when it gained Top Gold and was awarded the best Rhone-style blend wine at the Winewise Australian Small Vignerons Awards.

*Kalleske Old Vine Grenache 2004... Like intoxicating reds? This Barossa whopper weighs in at 15.5 per cent, yet it carries that power well. The nose has jammy blackberry and black cherry preserve notes, plenty of sweet spice and a pleasant thread of old oak. The full palate is plush-smooth and ripely flavoured, finishing mellow and long. Four and a half stars. First Class, a wine of distinction.*

**... Ralph Kyte-Powell, Epicure Uncorked, The Age (Melbourne), Sep 26 2006**

*Kalleske 2006 Lorraine Semillon... Sweet Lorraine. Lorraine Kalleske of Greenock, Australia's fastest grapepicker and the mother of winemaker Troy Kalleske, has her name enshrined in this wine. She has been hand-harvesting grapes on the Kalleske farm for the past 40 years and won her title four times in the National Grape-picking Championships. The Kalleskes have been at Greenock since 1853 and are Australian Certified Organic winemakers. The Lorraine Semillon grapes were left on the vines very late, being harvested on April 24, with the optimum intensity of rich, ripe fruity flavours. Brilliant light gold in colour, the Lorraine Semillon has fragrant lychee and musk on the nose, but it is in the mouth this luscious wine comes into its own. Fruit flavours abound and is balanced by a lemony acidity. Terrific with dessert or dried fruit and cheese.*

**... Ross Noble, The Courier (Adelaide Hills), Sep 20 2006.**

*2005 Kalleske Clarry's Red... This is one of the first 2005 Barossa reds out, although the 2004 vintage of their more serious cuvees are also worth a mention. With a terrific vineyard resource in Greenock, their wines find greater definition with each release. This is the knockabout red in the stable, a blend of mostly Grenache with shiraz for extra depth and complexity. The exuberant red fruits of Grenache lead the way in this approachable early drinker, aided by sweet earthy Barossa Shiraz notes. Some savoury complexity is neatly captured under screwcap and, given some air, it translates into spice, plum and black fruits. The palate is bright and lighthearted, tailor made for enjoyment, its fresh fruit flavour is framed in crisp curved edges. Fine tannins scoop all the way through. This is bold, balanced and delicious.*

**... Nick Stock, The Adelaide Review, Sep 22 – Oct 5 2006.**

*Kalleske Greenock Shiraz 2004... Smooth, lots of legs, deep red, Very satisfying, Cracker, A boofy red, nice. Runner-up Wine of the Year 2005/06. Score: 9.1 out of 10.*

**... Throsby Creek Oenological Phalanx, Sep 2006**

*Kalleske Clarry's Barossa Red 2005... A blend of 80% grenache and 20% shiraz from the Kalleske farm located in the Greenock Creek sub-region of the Barossa. Certified organic too. Aromas of raspberry, spicy BBQ sauce, dried herbs and roses. It smells fragrant, lively and rather inviting. On the palate juicy raspberry, spice, herb and some more*

*savoury earthy flavours. Light sandy tannins and some warmth from alcohol (not intrusive). Flavour, interest, regionality and high drinkability. What more could you ask of a twenty dollar wine? 91 Points. Drink 2006-2010.*

**... Gary Walsh, Winorama, Aug 06**

*Kalleske 2004 Johann Georg Shiraz... Named in honour of the first member of the Prussian Kalleske family to migrate to South Australia in 1838, this Barossa blockbuster weighs in at 15.5 percent alcohol and needs to be served with hefty servings of braised lamb shanks, kangaroo fillet or daube of beef with olives. It sends aromas of prune, anise and cherry brandy climbing up the nostrils and powers onto the front palate with ripe, rich plum flavour. Fruitcake, mocha coffee and bramble jelly characters chime in with nutty oak on the middle palate and lingering fruit and ferric tannins combine at the finish. Ageing: 15 years. Rating: 4.5 stars.*

**... John Lewis, The Herald (Newcastle), Sep 6 2006**

*2006 Kalleske Lorraine Late Harvest Semillon... Best of the best... SA Wine of the Year... Consumers (Runner-up)... One of South Australia's finest wines... Perfumed acacia flowers, lemon marmalade and honeysuckle dew. A scented sugar baby bath followed by rosewater talc. Certified organic and very pretty.*

**... The Advertiser, Sep 6 2006**

*2005 Clarry's Red... Top Gold and judged as the BEST "RHONE" BLEND at the 2006 Winesise Small Vigneron Awards... A deliciously mouthfilling red showing blackberry and plum confit characteristics with overtones of dark chocolate. The palate is very well balanced, with good structure, length and texture. Excellent Value. Highly Recommended."*

**James Halliday, Nick Stock & Len Sorbello, Small Vigneron Awards, August 2006**

*Kalleske Johann Georg Shiraz 2004... selected as being a "Great Australian Emerging Classic" and "One of Australia's Greatest Wines" by a panel of experts including Ian McKenzie (SA), Max Allen (VIC), John Hanley (WA), Peter Scudamore-Smith MW (QLD).*

**... Great Australian Wine Adventure, October 2006**

*Kalleske 2004 Johann Georg Shiraz... After my last experience with a young Kalleske wine, I decanted this at 10 o'clock and did not look at it for six hours. The nose is black; blackcurrant, white pepper, charcoal/toasted oak, aniseed and menthol; there's a lot of activity in the bouquet. The striking structure and balance of this wine immediately captures one's undivided attention. Controlled and measured dusty tannins combine with fresh acid and deep, strong fruit to form a full-bodied, firm, solid and tight wine with a refined complexity that is already showing signs of harmony. The fruit is completely ripe and off-sweet, showing blackberry, charcoal, blackcurrant, dark chocolate, coffee with a touch of eucalyptus infused cigar box character. Once the wine opened fully, the palate was dominated by rich dark chocolate and plum that completely filled the palate with a very attractive mouth feel and finished with incredible lengths and persistence. A tip-top quality wine, it's rated as Excellent with \*\*\* for value and shouldn't be touched until at least 2014, by which time the rating will probably improve. The last vintage of this wine sold out incredibly quickly, and from my perspective this one's better, so if you are contemplating buying it you had better get in fast.*

**... Ric Einstein, TorbWine, August 2006**

Kalleske Greenock Shiraz 2004... Best Wine of Show – Peppers The Louise People's Choice Award – 2006 Marananga Wine Show.

... **Marananga Wine Show, August 2006**

Kalleske Greenock Shiraz 2004... 'One of the Top 12 Best Shiraz in the World'. At one of the largest international Shiraz tastings ever assembled in Australia, Kalleske Greenock Shiraz 2004 was selected in the top dozen of the World's Best Shiraz.

... **World's Best Shiraz Taste Off, Shiraz Alliance, August 2006**

Kalleske Lorraine Semillon 2006... Finalist – Hyatt / Advertiser Wine of the Year Awards 2006... Out of more than 800 wines spread over 15 classes and judged by 15 professionals, Kalleske 2006 Lorraine Semillon was selected as of only 3 finalists in the Sweet Wine class... "A Top Selection".

... **Hyatt/Advertiser Wine of The Year Awards, September 2006**

Kalleske 2004 Old Vine Grenache... the bouquet was somewhat subdued when it was first poured, but after a little time some perfumed notes surfaced which gave the bouquet little more life. Upon the first sip, the excellent structure and balance of the wine was immediately apparent. Well-backed by very fine, powdery tannins and refreshing acid, the deeply-seated fruit was primarily off-sweet showing black chocolate, spice, black fruits and a touch of sweetness below; some charcoal/liquorice character is still noticeable. It's a muscular-weight wine with a supple consistency, a solid, layered and above all, tight structure; the complexity is well developed and whilst it is a bloody nice wine, it needs many hours in a decanter or a good long sleep in the cellar (till 2010+). Rated as Highly Recommended with \*\*\* for value, on day two it was most enjoyable. The wine sells from about \$44.

... **Ric Einstein, TorbWine, August 2006**

Kalleske 2005 Clarry's Barossa Red... The bouquet shows raspberry, spice/pepper, dark chocolate and little char or aniseed, and what is probably a touch of oregano; so it goes from red through to black and into herb and of these aromas are followed fairly closely on the palate. Flavours are predominantly off-sweet but there is a little trickle of sweetness below the top level. A mid-weight smooth, easy-drinking, food friendly wine with a supple mouth-feel; it's solidly backed by fine, unobtrusive tannins. A very drinkable drop that's driven by pure fruit which delivers excellent power of flavour that just keeps on trucking down the palate; drink over the next five years; it's rated as Recommended with \*\*\*\* for value. Troy comes up with another winner.

... **Ric Einstein, TorbWine, August 2006**

Kalleske 2006 Lorraine Late Harvest Semillon... Named after Troy's mother who held the record as the fastest grape picker for four years and as the competition is no longer held, she still retains the title. The dear old thing picked grapes for over forty years! The bouquet shows sweet pineapple, pear and lime. The palate is sweet, but not overly so with pear, lime, lychee flavours. An uncomplicated, fairly light, very smooth, easy drinking wine that is better colder than warmer.

... **Ric Einstein, TorbWine, August 2006**

2004 Kalleske Johann Georg Shiraz... A youthful nose of lovely floral notes, black pepper and vibrant red fruits. The standout elements of the palate were the great texture and

stylish mouth-feel although the generous flavour and very good length were also positive attributes. One of the wines on the night to show the critical balance between generosity of flavour and structure that turns a very good wine into an excellent wine. 93/100. Panel ranking: 1<sup>st</sup> place (out of 12).

... **Australian "cult" wines Tasting Panel, eRobertParker.com, July 2006**

2004 Kalleske Old Vine Grenache... Dark to very inky purple/red. From the first look, whiff and taste I could tell this was very serious, and very, very special. Sweet/spicy coconut, eucalyptus/mint, earthy/dark chocolate and a hint of VA on the nose, layered, powerful, complex and unique. The appearance and bouquet set a very high standard for the palate, which it more than matched; a sweet/minty entry followed by ripe, peaty blackberry/blueberry fruit and black olive tannins, layered, huge, chewy and on a scale that defies belief. There was the odd panelist who thought it wasn't Grenache-like; frankly I couldn't care less, this sets a standard that all Grenache should be measured against. I also think it's the best wine I've tried this year. Panel ranking: 1<sup>st</sup> place (out of 9).

... **Blacktongues, Tasting Panel, July 2006**

2004 Kalleske Greenock Shiraz... winner of THE GREAT SHIRAZ CHALLENGE... Competing against more than 200 other Shiraz from all over Australia, 2004 Kalleske Greenock Shiraz was selected as "The Great Shiraz" by more than 800 attendees at The Edinburgh Great Shiraz Challenge.

... **The Great Shiraz Challenge, The Ed, 25<sup>th</sup> June 2006**

Kalleske Clarry's Barossa Red 2005... Smells of beetroot and rhubarb. Slightly funky candied palate full of flavour with a savoury touch. ... very strong... offering excellent value for money... big, fresh, flavoursome, fruity... 3.5 stars... excellence in fruit quality and winemaking skill.

... **Winestate May/June 2006**

Kalleske... one of The Barossa Guns... In one sense, Troy Kalleske is a new kid on the block as he only started his own label in 2002. In another sense, his Polish forefathers have been growing grapes since 1853. Like some others in the valley, Kalleske decided that it was time for his own grapes to be labeled as such and not end up in other people's wines. Some of the 'other people' are of the calibre of Penfolds Grange so it was a tough decision to venture away from 'the family' although Penfolds still gets its share of contract grapes. Some of his wines are made from vines planted in 1875. Kalleske hand-prunes, uses open fermenters and basket presses and his wines are certified organic.

... **David Bowden, Taste The Good Life (Singapore), Jan-Feb 2006**

Kalleske Clarry's Barossa Red 2004... the Matthew Jukes 100 Best Australian Wines 2006... Don't delay because this 80% Grenache / 20% Shiraz is in tiny supply. A wine that shows that large can be drop dead gorgeous. Black, brooding, dense and a little scary, this is however a fascinating gentle giant. ... the crème de la crème from Down Under for consumers and trade buyers alike. The "hotlist" ... delivers this exciting line-up of brand new wines, new discoveries and established stars performing at the top of their game."

... **Matthew Jukes, The Matthew Jukes 100, 2006**

NEXT ISSUE	-	AUTUMN 2007
------------	---	-------------