



Kalleske News

Kalleske
BAROSSA VALLEY

SPRING 2007

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GREETINGS

Hello to all and welcome to our Spring 2007 newsletter which coincides with the release of the 2006 Greenock Shiraz and the 2007 Clarry's SCB (like a SSB but a Semillon Chenin Blanc instead – and of course much better!). Chenin Blanc is not widely planted in Australia but it's certainly common in France's Loire Valley and also in South Africa.

We now have to be on our best behavior as Troy's fiancée Sally Warnes has joined our team in an administration role. Troy & Sal will be tying the knot in early November. Of course the guests won't be going thirsty, with plenty of Kalleske wine on offer and this will be finely complimented with Saltbush Merino lamb from Sally's parents' sheep station at Burra in SA's mid-North.

One of Sally's first jobs was to put away the trophies that the 2006 Clarry's Grenache Shiraz has been receiving – it has been on a bit of a roll as of late picking up 3 x trophies in quick succession:

*2 Trophies - Best Red Wine & Best Wine of Show
- Australia / New Zealand Organic Wine Show 2007*

*Cozwine Trophy for Best Grenache / Grenache Blend of Show
- 2007 Marananga (Western Barossa) Regional Wine Show*

Gold Medal - The New Zealand International Wine Show 2007

A bit early, but it is rapidly approaching – best wishes to all for the upcoming festive season and for a prosperous new year in 2008.

...Tony & Troy Kalleske

HAPPENINGS ...

"Clarry spotted at St Andrew's golf course"....no not our Grandfather but our Clarry's Red that bears his name has made it on to the wine list at the prestigious and world famous St Andrews Golf Club in Scotland!



St Andrew's golf course – Scotland.

Now not to be out done the JMK Shiraz VP has gone and got itself listed in the exclusive Harvey Nichols' stores in London – very la-di-dah! The JMK has been so well received everywhere that we sold out in just a few weeks. Everyone loves the bottle – and importantly they love the wine inside too. The stumpy 375ml bottle has been described as many things, ranging from a medicine bottle to a perfume bottle, to a hand grenade!



Harvey Nichols – London.

And while we are still over that side of the world the SA Premier in conjunction with the South Australia Government Office in London held a press conference on environmental aspects in the SA Wine Industry. They then held a focused wine tasting, with the emphasis being on wineries that have strong environmental credentials. And who received the invite to attend? Not us but Clarry....Clarry's Grenache Shiraz 2006!

We had the pleasure of none other than Dr. Jay Miller from Robert Parker Jr.'s The Wine Advocate visit us in mid October for a vineyard / winery tour and tasting. He has the audacious task of filling Robert Parker's (big) shoes and tasting his way through what Australia has to offer – no mean feat although we're sure that many would be more than willing to assist if required. He is a really nice genuine guy - however he gives nothing away and would do just fine at poker too.

Fortunately we have been able to donate wine that has been used for fundraising for a number of worthwhile causes with a few as follows:

- Canteen golf day auction
- World Environment Day dinner
- Marine Conservation auction
- Humpty Dumpty Foundation
- David Hookes and Hutt Street Foundation
- MDA benefit auction
- Variety Club auction
- Diabetes Australia Buzz Ball

It was pleasing to again be rated as a '5 star winery' in James Halliday's 2008 Australian Wine Companion. We were also included as one of the 'best' wineries in the Barossa region and Johann Georg was rated as one of the 'best of the best' Aussie Shiraz.



Clarry's Semillon Chenin Blanc 2007

This year Clarry's is again a lively, fruit-driven blend of 50% Semillon and 50% Chenin Blanc. 2007 was a drought affected vintage but intermittent summer rainfall refreshed the vines and enabled them to remain remarkably vibrant and take them through to ripening and harvest.

The grapes were harvested in the cool of the night. They were then whole bunch 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 early while young and fresh, fully capturing the freshness of the grapes.

The wine is brilliant white straw in colour. Inviting aromas of tropical fruits, lime juice, apples, perfume and a hint of fresh hay give an uplifting nose. These wonderful vibrant fruit flavours continue to the palate which is refreshing and balanced with subtle acidity. A good structure, mid-weight, fine texture and a lingering finish completes this very tasty blend. A fresh, flavoursome wine full of fruit; best enjoyed while young.

Our Clarry's wines are of course named after our Grandfather 'Clarry', who's looking forward to celebrating his 90th birthday in February 2008!

Greenock Shiraz 2006

The 2006 Greenock Shiraz is true to form and comes from a great vintage and we're stoked with it. 2006 was a diverse growing season, overall slightly cooler than average. The 2006 marks the 5th release of this wine, with the Greenock Shiraz first made in our inaugural 2002 vintage.

The grapes were picked in 5 separate batches over a period of 26 Days, from March 9th to April 4th. All grapes come from the

same individual vineyard, the "Greenock" block. After picking, the grapes were destemmed into open top fermenters. Each batch was fermented warm with hand pump-overs twice a day for an average ferment time of 11 days prior to pressing. Ferments were pressed off skins at 0 to 1 baume and were then filled to a mix of 25% 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 without fining or filtration.

The Greenock Shiraz 2006 is black in colour with a dark red rim. The bouquet is extremely vibrant with aromas of dark roses, plum, Christmas cake, cocoa and sweet tobacco. The palate is full-bodied and fills the entire mouth with flavour. Tannins are ripe and soft, with stylish definition. Flavours of red and black fruits are supported by well integrated subtle oak characters. The wine finishes with beautiful pure fruit intensity that lingers for a long time. This is a classy, refined wine with a harmonious balance that will reward time in the cellar.

2008 GROWING SEASON

Whilst the 2008 growing season started well with solid late autumn rains, the start of winter was very dry and it continued that way. It was also extremely cold and there were plenty of frosts, with minimum temperatures one and a half degrees below average in June. Winter rainfall from May to September was only 59 percent of average (178mm versus 301mm). So, 2008 is again shaping up as a drier and lower-yielding year, but hopefully there will be good spring and summer rainfall to keep the vines going... will just have to wait and see.

ORGANIC

ENVIRONMENT: Organics, one of our most viable solutions to climate change

Adapted from the article by Alasdair Smithson published in the *Organic Advantage* No. 30.

Agriculture is responsible for approximately 30% of global warming, mainly through carbon dioxide (CO₂), methane (CH₄) and nitrous oxide (NO_x) emissions. It is generally agreed that about one quarter of the main greenhouse gas (CO₂) stems from agricultural sources.

According to the UK government and others organic farming avoids the very significant carbon dioxide and nitrous oxide greenhouse gas emissions involved in manufacturing, transporting and spreading nitrogen fertilizer and pesticides. Numerous studies have shown that carbon dioxide emissions from organic farming are 40-60% lower per hectare than conventional systems. This is mainly because organic farmers do not use synthetic nitrogen fertilizers. So what is organic farming?

Organic farming, sometimes also referred to as Biological Farming or Ecological Farming is a legally defined and regulated 'whole system' method of food and fibre production that recognizes the close interrelationships between all parts of the production system from the soil to the consumer. One of the core agricultural principles of organic farming is to maintain the long term fertility and biological activity of soils by: Encouraging biological cycles involving micro-organisms, soil fauna, plants and health; By using sustainable crop rotations; Recycling of nutrients using composted manure and vegetable waste; Cultivation techniques that enhance and protect the soil and its life; Avoiding soluble mineral fertilizers and agrochemical pesticides.

Recent research has found that when compared to conventional agriculture the very nature of Organic Farming not only makes it less of a contributor to greenhouse gas emissions but it can also act as a valuable sink for carbon dioxide.

Organic farms have higher levels of organic matter in the soil. Soil Organic Matter (SOM) basically comprises of plant and animal material that is decomposing. Vegetative material absorbs carbon dioxide and at the end of its life cycle the vegetative material decomposes and adds to the soil organic matter levels thus enabling the carbon to be stored in the soil. If the soil is disturbed by cultivations the carbon is released back into the atmosphere in the gaseous form of carbon dioxide.

Soil contains about twice as much carbon as the atmosphere. However, this level is reducing and research has shown that soils have on average diminished in organic matter content by about a 50% in the past 20 years.

In the US conventional farming adds 419 billion kg of carbon dioxide pollutant to the atmosphere each year. Agriculture is the main land use in Australia and soils under conventional farming management have, as in the US, been contributing to increased atmospheric carbon levels in recent decades.

Effectively, farmers have been converting the capital of soil fertility into the income of yields. This cannot go on forever and in contrast organic farmers farm to increase organic matter levels in the soil and are effectively locking up or sequestering carbon. Every kg of carbon locked up in soil organic matter is one less in the atmosphere. A 23-year ongoing research project by the Rodale Institute in the United States found that if only 10,000 medium sized farms in the US converted to organic production, they would store so much carbon in the soil that it would be equivalent to taking 1,174,400 cars off the road, or reducing car miles driven by 14.62 billion miles.

Biological Farmers of Australia (BFA) has recognized the threat that in particular conventional agriculture can have on the environment and is leading the way by encouraging more farmers to convert to organic production and more consumers to buy organic food. BFA believes that organic farming is the most sustainable way of producing food and will substantially reduce many of the key impacts of agriculture on the climate, in the following ways:

1. Reducing fossil fuel energy use - Organic farming uses nature rather than industrial processes, so it requires far less energy to produce food. A study by the UK Government found that organic farming requires about half the amount of energy as conventional farming to produce the same amount of food. The main reason for this is because it uses organic matter and soil biology for crop nutrition, instead of energy-intensive fertilizers

2. Increasing the carbon content of agricultural soils - Organic farming is based on the use of organic matter. This builds up carbon in the soil. Studies, including long-term trials by the Rodale Institute in the US, found that organic farming maintains and often increases carbon levels substantially.

3. Reducing 'food miles' - organic farming is a local production system as most crop nutrition, animal health and pest control is carried out by natural processes on farm. This eliminates most of the transport of fertiliser, much animal feed, pesticides and veterinary drugs that account for a high proportion of the growth in road transport in recent decades.

BFA a not for profit organization, is not only educating and encouraging farmers to convert to organic farming methods but also working hard to build sustainable supply chains and markets, and educate the consumer about the environmental benefits of

organic food. We train and encourage farmers who want to make the switch away from fertilizers and pesticides by:

- Running training courses
- Working with regional groups of farmers
- Developing supply chain links and infrastructure
- Working with DPI & F (publications such as *Organic Farming is it for you?*)
- *Australian Organic Journal and Organic Business*

Mounting evidence shows climate change is not "coming", it is already here. Organic farming methods in addition to combating climate change can assist producers now to build resilience of the farm business using principles such as diversity, soil health and efficiency in particular in conserving moisture.

If you would like to find out further information or become a member visit www.bfa.com.au or phone 07 3350 5706.

References:

- An assessment of the total external costs of UK agriculture, 2000, Pretty, Brett, Gee, Hine, Mason, Morison, Raven, Aymont and van der Bilj.
- Climate Variability and Change: A Challenge for Sustainable Agricultural Production, 2001, Food and Agriculture Organization of the United Nations
- Organic Action Plan, 2002, DEFRA
- Organic farming Combats Global Warming.....Big Time, 2005, Rodale Institute
- The Biodiversity Benefits of Organic Farming, 2000, Soil Association



Frosty & foggy winter morning in the Kalleske vineyard.

BIODYNAMICS

For about five years now we have been utilizing some biodynamic practices in the management of our vineyards in a quest to further increase soil and vineyard health. Ultimately this will further enhance fruit and wine quality and we see it as the next step on from organics.

Red, White and Green
BIODYNAMIC WINES IN AUSTRALIA

Renowned wine writer and reviewer Max Allen is passionate about biodynamics and demystifying this long established and proven method of farming. For those looking to find out more please visit Max's new web site: www.redwhiteandgreen.com.au

Kalleske Clarry's Grenache Shiraz 2006... 'Best Wines of 2008'. We're not sure that any of our readers should be buying Cote du Rhone any time soon with this wine on the shelves. The coffee, red berries and Christmas spice notes are utterly stunning, and the liquid velvet texture is true pleasure. France can't do it- Oz can! Hoorah.

... **Tyson Stelzer & Matthew Jukes, The Best Wines of 2008, Taste Food & Wine**

Kalleske Clarry's Grenache Shiraz 2006... Gold Medal at The New Zealand International Wine Show 2007. Ripe and juicy with currants, spice, creamy oak, licquorice and a fruit cake richness. A savoury undercurrent balances the porty, raisiny flavours of this full-bodied red and the finish is smoky and long.

... **The New Zealand International Wine Show, 2007**

2006 Kalleske Clarry's Grenache Shiraz... The basket pressed fruit leaps from the glass combining the fruitiness of raspberries and fraise with a deeper, richer texture from the spicy Shiraz. A clever melding of Mediterranean influences.

... **Village Cellars, Sumptuous Magazine, Spring 2007**

Kalleske Clarry's Grenache Shiraz 2006... a marvelously bold, spicy, ripe blend of grenache and shiraz made from certified organic grapes. The best wine of the show trophy at this year's Organic Wine Show.

... **Max Allen, The Weekend Australian Magazine, 22-23 September 2007**

Kalleske Clarry's Grenache Shiraz 2006... with grapes off some of the valley's oldest vineyards creating aromas of red roses, Turkish delight and cinnamon, a great mouthfeel and chalky tannins.

... **Edinburgh Cellars, Barossa Living, Spring 2007**

2006 Kalleske Clarry's Red... Best Red & Best Wine of Show... Australia / New Zealand Organic Wine Show 2007... Barossa Valley (certified organic, some biodynamic practice) – This grenache shiraz blend is a terrific, robust, sweet-fruited, spicy red with heaps of flavour and richness but balanced, not overly alcoholic and highly gluggable. Kalleske's rich and powerful 2005 Greenock Shiraz also did well in the show, winning a strong silver medal.

... **Max Allen, Chief Judge, Australia / New Zealand Organic Wine Show 2007**

2005 Kalleske Greenock Shiraz... Best Shiraz of Show... Australia / New Zealand Organic Wine Show 2007... Generous, opulent, rich style of warm climate shiraz. Some judges question the high alcohol on the finish.

... **Max Allen, Chief Judge, Australia / New Zealand Organic Wine Show 2007**

Kalleske Johann Georg Old Vine Shiraz 2005... Big bottle, big wine, big price, big hit. Have it with a big occasion. 8.8/10.

... **Max Crus, The Daily Examiner, Sep 1-2 2007**

Kalleske JMK Shiraz VP 2005... A special new wine to honour John Malcolm Kalleske, sourced from a single vineyard hand pruned by JMK himself, who has been tending the organically grown family vineyards for more than 50 years. The JMK is the family's first fortified shiraz with young and 15-year-old brandy spirit providing complexity to the natural grape sweetness. Luscious and lip-smacking mouthfeel, this is a liqueur shiraz ideal to finish a family celebration lunch or dinner.

... **Ross Noble, The Courier, 22 August 2007**

Kalleske Johann Georg Shiraz 2005... Sourced from dry-grown, low-yield shiraz planted in 1875 and the family's flagship wine. A gorgeous wine reflecting the quality of the fruit, it has complex aromas including dark plum, cinnamon and coffee, while the palate is crammed with sweet, juicy shiraz fruit flavours finishing with soft, fine-grained tannins. A big red for a big occasion.

... **Ross Noble, The Courier, 22 August 2007**

Kalleske Johann Georg Shiraz 2004... Selected as 'One of Australia's Great Wines'.

... **Ian McKenzie, Peter Scudamore-Smith MW, John Hanley & Andrew Caillard MW, Great Australian Wine Adventure, 2007**

Kalleske Clarry's Basket Pressed Grenache Shiraz 2006... Quality: Good. Value: Above Average. Looks: Dark purple, with a heavy look. Smells: Licorice and cocoa on the nose. Feels: Full bodied. Tastes: A very well made wine that shows off ripe round fruit flavours and even chocolate smoothness from well used oak. Although there is a lot of grenache in the blend, there is not much raspberry flavour in the mix here - this is still a plum dominated flavour palate with supporting spice and chocolate. A little heat prickle on the finish does not wreck this too much. Good long length. For the money, a real winner.

... **Ian Robertson, Wine Without Wank, August 2007**

Kalleske Clarry's Barossa White 2006... Quality: Good. Value: Above Average. Looks: Clean and bright, with slight pale gold sheen - looks oily. Smells: Fresh melon with a hint of flint. Feels: Nice round medium to full white oily texture – mouthfilling. Tastes: A wine in the grand Aussie "Classic Dry White" style, but with a little more going on than most. And the thing that makes it interesting is a real grapefruit zip from the Semillon that gives a fresh, lively palate. The Chenin still has a nice round melon mouthfeel, and the finish is long and drying with a flinty zing. Happy to say that normally this style does not do much for me - but I happily sipped on this till there was no more!

... **Ian Robertson, Wine Without Wank, August 2007**

Kalleske 2006 Clarry's Grenache Shiraz... Cozwine Trophy for Best Grenache/ Grenache Blend of Show – 2007 Marananga Regional Wine Show.

... **Marananga Regional Wine Show, 2007**

2005 Kalleske JMK Shiraz VP... Top Drops of the Month.

... **Gourmet Traveller, September 2007**

Kalleske Lorraine Semillon 2006... Winemaker, Troy Kalleske's mother, Lorraine was one of the fastest grape-pickers Australia's ever produced. This is a beautiful dessert wine that is not overly sweet. If you put it together with a fresh fruit dessert, such as pear it will go perfectly with it and it will leave you with a lovely clean finish to the evening. It is absolutely brilliant. It comes from Troy Kalleske, recently voted as Australian Young Gun of Wine Award winner, absolutely brilliant, you can't go past it. Really good. Unbelievable bargain.

... **Danny Bishop, Wineweek, August 10 2007**

Kalleske 2005 JMK Shiraz Vintage Port... Presented in an attractive, sensibly sized, 375 ml bottle that is sealed with a (short ass) cork. The bouquet is restrained, showing a reasonably clean, and surprisingly there is no alcoholic lift or burn. A full-bodied wine with a silky consistency and tight, elegant structure that is well-backed by velvety tannins. Flavours of licorice, violets, blackberry, and loads of plum, it is gorgeous; lip smackingly good! The spirit comes across on the palate as reasonably clean, with just enough dirtiness to

add some interest to the wine. More European in style than the old-fashioned Australian VP's of days gone by, it's a bloody nice wine and approachable now, but it will get better with time. Rated as Highly Recommended with *** for value, the rating will improve as the wine matures. Unfortunately it's all sold out from the winery, but if you spot any grab it.

... **Ric Einstein, TorbWine, Aug 2007**

Kalleske Clarry's 2006 Grenache Shiraz... Just a touch of wildness. The blend of certified organic Barossa Grenache and Shiraz grapes is bursting with rude good health and vibrant flavour. There's raspberry and plum and redcurrant aplenty, but underneath it all, holding it in check, a wilder, earthy, forest fruitiness. Yum.

... **Max Allen, The Weekend Australian, August 11-12 2007**

Kalleske... 5 star winery... outstanding winery capable of producing wines of very high quality...".

... **James Halliday, Australian Wine Companion, 2008**

Kalleske... one of the Best wineries of the region (Barossa).

... **James Halliday, Australian Wine Companion, 2008**

Kalleske 2005 Clarry's Barossa Red... 100 Top New Release Wines. 92 points. 4 stars. Made from Grenache and Shiraz, this lush, sweet-fruited wine has the sweet-berry charm of Grenache nicely stiffened by a backbone of 20 percent Shiraz. It's soft and rounded, with richness and slurpy charm. Cellar 5+ years.

... **Huon Hooke, Gourmet Traveller Wine, Aug/Sep 2007**

Kalleske Johann Georg Shiraz 2004... Best of the Best Australian Shiraz. 96 points.

... **James Halliday, Australian Wine Companion, 2008**

Kalleske Johann Georg Old Vine Barossa Valley Shiraz 2004... 5 stars. 96 points. Strong red-purple; flooded with blackberry, black cherry fruit, luscious but not jammy; carries its alcohol amazingly well, and has absorbed the oak; 1875 vineyard. Drink to 2024.

... **James Halliday, Australian Wine Companion, 2008**

Kalleske Greenock Shiraz 2005... 5 stars. 94 points. Ripe colour hue; a Joseph's Coat array of flavours ranging through blackberry, Satsuma plum, black cherry, spice and chocolate; supple mouthfeel; soft, ripe tannins, with oak providing appropriate support. Drink to 2025.

... **James Halliday, Australian Wine Companion, 2008**

Kalleske Old Vine Barossa Valley Grenache 2004... 4.5 stars. 90 points. Has the high-toned confection character so frequent in Barossa Valley Grenache; confit and plum fruit, the alcohol very evident. Others will enjoy the wine far more. Drink to 2015.

... **James Halliday, Australian Wine Companion, 2008**

Kalleske Clarry's Barossa Valley Red 2005... 4 stars. 89 points. A light-to medium-bodied mix of red fruits, spices and leafy notes; an interesting, fruit-tingle finish. Drink to 2010.

... **James Halliday, Australian Wine Companion, 2008**

Kalleske Lorraine Late Harvest Semillon 2006... 4 stars. 88 points. Clean, fresh and well-made; gentle sweetness balanced by acidity, refreshingly low alcohol. Drink to 2008.

... **James Halliday, Australian Wine Companion, 2008**

Kalleske Clarry's Grenache Shiraz 2006... Selected for the The Australian Annual Dozen 2007.

... **James Halliday, Club President, The Australian Dozen, August 2007**

Kalleske Clarry's Grenache Shiraz 2006... 4.5 stars. An impressive young red from the Kalleske family, whose winegrowing history in the Barossa Valley dates to 1838. Clarry's is produced from certified organic vineyards in the northwest corner of the valley and is a fine example of just how well matched these two varieties can be in good hands. Ripe red and black fruits, some sweet spice and chocolate, good depth of flavour, well rounded with balanced tannin and drinking well now.

... **Paddy Kendler, Herald Sun, July 31 2007**

Kalleske Johann Georg Shiraz 2005... The good news is that this wine is bloody fantastic. The bad news is that it's a one bottle limit per customer and already sold out. It's all happening here with aromas of blackberry, dark plum, aniseed, chocolate, eucalypt, coal and vanilla pudding. Richly fruited and handsomely oaked. On the palate full bodied with a torrent of flavour including black fruit, raspberry, aniseed, chocolate, tar, cedar and vanilla. Intense and deep but not at the expense of freshness. Lovely creamy texture with plenty of fine ripe powder fine tannins and clean acidity. Enormous length of flavour. It's a show stopper and a jaw dropper. I'd buy a bottle if I could. Rated : 96 Points. Drink : 2014 – 2025

... **Gary Walsh, Winorama, July 2007**

Kalleske Greenock Barossa Valley Shiraz 2005... Top 101 Red Wines of 2007 – Best Luxury Reds. A peak Kalleske Shiraz. 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. Really good Barossan Shiraz – with bonza oak input. Beautiful Drink: 2006-2016. 93 points.

... **Campbell Mattinson, Top 101 Red Wines of 2007, The Winefront Red Album, 2007**

Kalleske 2006 Clarry's... A blend of Grenache and Shiraz, the wine is sealed under screwcap. A red spectrum bouquet with raspberry, spice, rose petals and vanilla; it certainly holds one's interest. Although the wine is fruit driven, there is sufficient supporting tannins for this ample-weight, solid and open wine, with a diverse complexity, and soft consistency. Best described as a WYSIWYG wine, the palate is chock full of raspberry, dark chocolate, blackberry, and coffee bean. The layer of sweetness is cut through by refreshing acid and contrasted by off-sweet flavours. A very easy-drinking, uncomplicated crowd-pleaser, it's rated as Recommended with **** for value.

... **Ric Einstein, TorbWine, July 2007**

Kalleske 2005 Johann Georg Shiraz... Sigh! If only all wines were this good.... A wine that is all about structure, fruit quality and finish, and yet it is one of those rare beasts that will continue to improve for years, but it is still bloody drinkable now. Aromas of blackberry, blackcurrant/ black plum spectrum fruit, cedar and subtle spices are inviting. The deep, pure, strong fruit is perfectly framed by dusty tannins and unobtrusive acid. The palate is rich and sumptuous with blackberry, chocolate, aniseed and coffee flavours, which has a throttling finish that goes a full lap past the checkered flag. Full-bodied solid, and harmonious already, in time it should become seamless. A class act, it's rated as Excellent with *** for value now, and well-worth the \$100 flag fall, and the price won't matter when it reaches it's peak and the rating improves.

... **Ric Einstein, TorbWine, July 2007**

Kalleske 2005 Old Vine Grenache... For my money, this is consistently one of the best Grenache around and unlike some others, doesn't have an insane price tag attached.

Although the wine is sealed with a cork, the bouquet was closed, so if you are going to crack it in its youth, give it a good decant. The bouquet was lightly perfumed with what reminded me of an old cigar box that had been filled with potpourri, together with blackberries, and sweet and spicy notes wafting in and out. The deep, strong fruit is perfectly matched to the powdery tannins and fresh acid, and forms a muscular-weight, firm, solid and tight wine. Although the flavours are in the "black profile" with intense blackberry, licquorice, and pepper, the ripeness has been controlled and it's a very enjoyable drop. Finishing with excellent length and persistence, this is a damn good wine and whilst it is okay now, it should continue to improve for about another four years or more. Rated as Highly Recommended with *** for value, the only criticism is there is a touch of warmth on the palate.

... **Ric Einstein, TorbWine, July 2007**

Kalleske Johann Georg Shiraz 2004... Gourmet Traveller Wine Top-Rating Red of the year – 5 stars – 96 points. Highest scoring red wine so far this year. Certainly a name to look out for.

...**Top-Rating Reds, Gourmet Traveller Wine, June/July 2007**

Kalleske Johann Georg Shiraz 2005... Troy Kalleske and his family just continue to run from strength to strength. There's a powerhouse of vineyard behind the wines, all faithfully delivered in the winery and appreciated by all who taste them. This, the top wine from Kalleske, is rich and regional, crafted with balance but still packing a real punch, dark berry fruit aromas, earthy spices, ripe yet fresh. The palate is a symphony of texture and flavour, filling the mouth with deep old vine fruit concentration, it's a powerful proposition. Oak is thoroughly integrated and tannins run in deep channels through to the finish. It's a convincing rendition of young hands at the wheel of old vine heritage. 93 points.

...**Nick Stock, The Adelaide Review, June 8-21, 2007**

Kalleske Lorraine Semillon 2006... Great value... 8/10.

...**Max Crus, The Daily Examiner, June 30-July 1 2007**

Kalleske Greenock Shiraz 2005... The deep red colour leads to ripe blackberry aromas while the palate is packed with concentrated fruit flavours. Maturation in American and French oak barrels has provided velvety tannins and a lingering finish.

... **Ross Noble, The Courier, June 27 2007**

Troy Kalleske... produces increasingly magnificent reds at his family's organic vineyard in the Barossa.

... **Max Allen, The Weekend Australian, 23/24 June 2007**

Kalleske Greenock Shiraz 2005... Vibrant forest fruit nose, plus meat and savoury with cherry and plum characters. A big, rich, ripe style with big tannin and toasty vanilla oak, pepper and nut flavours.

... **Panel, Australian & New Zealand Wine Industry Journal, May/June 2007**

Kalleske Clarry's Grenache Shiraz 2006... Very very impressive indeed. Drinking remarkably good right now. Open it, get into it right now. Absolute cracker. It really is. Do yourself a favour, get yourself Kalleske Clarry's. A really good wine.

... **Danny Bishop, Wineweek, May 4 2007**

2006 Kalleske Clarry's White... A 50/50 blend of Chenin Blanc and Semillon, this is no fashion victim, just a reliable balanced drink that draws on the Kalleske family's resource of top notch Barossa vineyard. Bright, lifted honeysuckle and

tropical fruits make for attractive drinking, spiced with gentle grass and freshly cut herbs, then laced back together with subtle leesy complexity. The palate mixes lemon drop, stone fruits and tropical notes in a balanced medium-bodied package with plenty of flavour, enough flesh to sink your teeth into and a crisp fresh finish.

... **Nick Stock, Sumptuous Magazine, Autumn 2007**

Kalleske Clarry's Grenache Shiraz 2006... This wine is a delightful purple red color. The nose is fabulous, dark plums, blackberries, blueberries, with a slight dusting of icing sugar, exotic spices, and a savory earthiness all mingled together. The palate is not a let down it's absolutely delicious, that plummy blackberry fruit, mingled with dark raspberries, pure fruited, long and lively. It has a real creaminess to the palate, great length, and really really fine tannins on the finish. The oak is well in the background, leaving all that wonderful organic fruit to do the work. This wine tastes like you should be \$30 or more a bottle, it's that good. It is easily the best all of this line yet, and should become your house wine.

...**The Auswine panel, May 2007**

Kalleske Clarry's Barossa Red 2005... Wine of the week. 92/100. Troy Kalleske is a talented winemaker and his family have a great Barossa Valley vineyard with some very old vines. It's a winning combination. This 80-20 grenache-shiraz blend is a delicious drink and amazing value. It has some spicy, sweet-berry and game aromas, with a chaff-like overtone. The palate is where the action is: good weight and richness, almost lush fruit that gets better with aeration. No excess tannin, oak or alcohol – it's generously flavoured and harmonious. Best drunk now and over the next six or seven years. Food: very adaptable, it suits most red-meat dishes, game and offal; steak and kidney pie; beef sausages; also all hard cheeses.

... **Huon Hooke, Good Living, Sydney Morning Herald, May 1 2007**

Kalleske 2005 Clarry's Barossa Red... 90 points. Organic Grenache and shiraz combine in this tar and smoky number that's soft and fruit sweet in the mouth with a dusty feel and terrific presence at this price. Top-end, '04 Johann Georg Old Vine Shiraz goes further with huge staying power.

...**Tony Love, The Advertiser, April 2007**



Jag relaxing on a sunny winter day.

NEXT ISSUE - AUTUMN 2008