

TIM KIRK - BROTHER IN CHRIST AND *wine*



I had the very pleasant pleasure of meeting Tim Kirk, Chief Winemaker and CEO at Clonakilla, at a recent Christian Men's Retreat at which Tim spoke about his love of wine and Christ but I suspect not in that order.

Clonakilla, meaning "Meadow of the Church" was named after John Kirk's grandfather's farm in County

Clare, Ireland. Clonakilla is located in a gentle south-facing plot in the cool southern tablelands at Murrumbateman, near Canberra where Shiraz has found a home resulting in one of those rare combinations in the world of wine that can produce something truly exciting.

It has been a remarkable journey for Clonakilla. When John Kirk planted the first vines in 1971 he had no idea that his vineyard would one day be celebrated as one of the best in the country and lauded overseas by many wine enthusiasts and aficionado. Tim is Clonakilla's primary palate, chief strategist and cool-climate evangelist. He is married to Lara and the proud father of five great kids; a wine judge, a guitar player and a respected theologian.

The Canberra District is on the cooler side where there is always a degree of spiciness to be found in Shiraz in this district. In the best years this is a multifaceted character, a complex layering of spices intertwined with ripe berry notes. Black and white pepper are also generally present, particularly in the cooler years, along with clove, nutmeg, five spices and a haunting note of roasted game.

Tim Kirk says, "When it comes time for harvest I'm looking for riper spice notes and berry flavours in the grapes. This is a cool climate and spice is always a key element in the flavour profile. Classic cool climate spice character at its best is more than a mono-dimensional dominant white pepper character, so the grapes are given time to hang for the riper flavours to appear. Red berries are sought after along with the more elusive floral notes such as violets and rose petals. In the warmer years darker fruits emerge: blackberry, blackcurrant, even a suggestion of aniseed."



Tim Kirk

Sean O'Riada is one of the heroes of modern Ireland. A talented musician and composer, he is credited with

taking traditional Irish music out of the kitchens and pubs of Ireland and putting it on the concert stages of the world. He died, prematurely, in 1971, the year Clonakilla was established by John Kirk. He was John's cousin.

My recent tasting of the Sean O'Riada Shiraz was indeed a revelation - great fruit and complexity all in one wine. The 2010 O'Riada is made from fruit selected from four vineyards around Murrumbateman. 5% Viognier was co-fermented with the Shiraz. Showing classic cool-climate Shiraz notes, the aroma is a festival of spice: pepper, clove, nutmeg and fresh garden herbs flowing on to a medium bodied palate with supple, fine tannins. A great wine to drink over five to ten years. Sourced from vineyards surrounding Canberra, the Clonakilla O'Riada Shiraz has been lovingly embraced as little brother to the iconic Shiraz Viognier and one of my favourite wines. Also co-fermented with a touch of Viognier, the O'Riada shows a more fruit forward presence, yet still with that unmistakable Tim Kirk elegance and purity that is a theme throughout all of his wines.



www.clonakilla.com.au
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Greg Bondar
Food and Wine Editor

KALEVU RESTAURANT *IN the shire*



I was impressed with the background and experience of the new owner of Kalevu (Luc) who hails from Holland where he owned various restaurants. Also a chef, Luc brings with him proven culinary skills with an international flair. As an experienced restaurateur, Luc is well qualified to take Kalevu to a higher dining level with new initiatives already introduced such as the Shank & Shiraz night for \$24 every Thursday or the soon to be introduced Seafood Night every Tuesday night.

When next you are driving south and into the 'shire' – the affectionate name given to those residing in the Sutherland Shire – make time to experience the culinary delights to be had at what is one of the most progressive restaurants in suburban Sydney.

Luc has done a magnificent job in creating an exciting and creative menu alongside a modern comfortable décor. The ambience is congenial with dimmed seductive lighting making it an ideal dinner venue for that special occasion. The young chefs are creative and very meticulous in creating their dishes.

Locals and visitors are greeted by very attentive and friendly staff and it is not long before the first course comes out from a small but functional kitchen. The high quality in taste and presentation could be likened very much to a 'hatted' restaurant without the high price.

Whilst modern Australian cuisine is an apt description for Kalevu the a-la-carte menu and the small blackboard selection offers diners an outstanding selection of tastes and flavours. The duck is a must whilst the barramundi is a treat for those who like a touch of the exotic flavors. Interesting salad side plate offers Roquette salad with balsamic dressing, torn buffalo mozzarella and prosciutto.

For the entrée you must try the crumbed lamb cutlets with brown mushroom risotto and sautéed chestnut mushrooms or the crispy soft shell crab with cucumber and avocado salsa, Szechuan mayonnaise. For the mains the twice cooked duck with cauliflower puree, pistachio crumble and orange cassia bark glaze or the crispy skin barramundi on tomato and vongole broth with squid ink linguini - both a real treat. The menu changes every couple of months again showing the culinary talents of Luc and the Chefs.

The two courses mid-week special (Tuesday, Wednesday, Thursday and Friday) at \$48.00 per head is a diners delight with an impressive wine list or if you prefer BYO.



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