

Kalleske

WINES - ORGANICALLY CRAFTED



In South Australia's Barossa Valley, the Kalleske family have been farming and growing grapes since 1853 near the village of Greenock. After six generations of growing grapes, winemaker and seventh generation family member, Troy Kalleske, together with his brother Tony, established the Kalleske winery

and made the first 'Kalleske' wine.

The 120 acre vineyard is planted to Shiraz, Grenache, Cabernet Sauvignon, Semillon, Chenin Blanc, Mataro, Petit Verdot, Durif, Viognier, Tempranillo and Zinfandel. Vines vary in age with the oldest remaining vineyard dating back to 1875 and an overall average vine age of about 50 years. The vineyard is low yielding with grapes grown organically and biodynamically and the winery is also certified biodynamic/organic.



Troy Kalleske

All Kalleske wines are estate grown and vinified with minimalist winemaking techniques used to fully capture the essence of the vineyard allowing genuine hand-made estate wines to be produced. Wines from Kalleske have been seven generations in the making, but they are certainly worth the wait and here are two excellent examples of what comes out of Kalleske.

Kalleske Wines

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FEATURED WINES

2010 Kalleske Dodger Tempranillo

THE DODGER TEMPRANILLO is named after the vine 'dodger', a mechanical weeder that removes weeds from around the vines whilst dodging the vines themselves. It is medium red purple in colour and stunning in fact. The aroma displays interesting complexity with rich fruits of blackcurrant and cherry combined with herbs, clove and nutmeg spice, tobacco, violets and a hint of earth. The palate is extremely intense with a combination of sweet and savoury characters. It is medium-full bodied with fleshy fruit balanced by integrated chewy rustic tannins. A lingering savoury finish completes a varietally true and very flavoursome Tempranillo. Dodger can be enjoyed now or over the next 3-5 years.



2009 Kalleske Eduard Shiraz

THE EDUARD is sourced from three vineyard blocks on the Kalleske property that were planted between 1905 and 1960. Vines are dry grown and produce low yields. It is named after Karl Heinrich 'Eduard' Kalleske who worked the Kalleske vineyards from 1853 until the 1880s. The old vine Shiraz blocks are open-top fermented, traditionally pressed and matured in new and seasoned hogsheads for two years prior to bottling unfinned and unfiltered. Eduard is an intense, powerful and full-bodied wine exhibiting dense classic Barossa old vine Shiraz characters. Inky black fruit flavours abound together with harmonized tannins, subtle oak complexity a sturdy structure and great length. Eduard is a sophisticated wine of the highest calibre and is worthy of cellaring for many years. Truly outstanding.

DINING IN *wollondilly*

Wollondilly is a popular destination for visitors, yet the name is often unfamiliar until memories stir with the mention of more prominent features such as Razorback Range and Burragorang Valley or towns like Picton, Appin and Warragamba.

Wollondilly, on the south western outskirts of Sydney and at the foothills of the Southern Highlands, is surrounded by spectacular, natural beauty and rural pastures. The district is rich in aboriginal history with the Dreamtime legends of the D'harawal people. Picton is one of the earliest European settlements, the name Picton is believed to have been chosen to honour Sir Thomas Picton, an old soldier friend of Governor Brisbane.

Take time to visit the Wonderful Wollondilly for a day out or for your week-end break try Mowbray Park which provides the unique combination of modern comfortable conference facilities within a working farm environment. Set on 85ha at the Sydney end of the Southern Highlands (Picton) this beautiful heritage property is just one and a half hour's drive from the CBD.

It is in this quaint little rural setting that I came across Vaby's Mediterranean Bar and Grill conveniently located opposite the Picton Railway Station. Originally built to house the Dairy Farmers Cooperative the building then became Kutnewskys Feather & Fur Factory. After a sympathetic heritage refurbishment this restaurant offers fine dining, great service and is family friendly for the day visitor or the regular restaurant goer. It is fully licensed and open 7 days a week for Lunch and Dinner. It is also available for Weddings and Functions.

Vaby's Mediterranean Grill is the ideal choice for your next day trip offering small intimate gatherings to large affairs, Vaby's Mediterranean Grill is the ideal venue.

Vaby's can also cater for any type of function including wedding receptions, birthday parties, business meetings and other corporate events. Whether you choose to dine, drink or simply have coffee, Vaby's offers the lot. On Monday's and Tuesday's enjoy their famous juicy Rump Steak for only \$12.95 or take your choice of their delicious Chicken Schnitzel or Fettuccine Boscaiola at the same low price.

A real treat is the Spanish Paella for two people which is a Valencia tradition lovingly prepared with saffron rice, chicken breast, smokey chorizo, prawns, calamari, vongole, fire roasted pimentos and shelled garden peas slowly roasted in a traditional cast iron skillet.

For desert the Chocolate Temptation is thick chocolate mud cake stacked with luscious hot fudge, creamy vanilla ice cream and whipped cream or if you prefer try the Go Nuts with layers of delicious chocolate and vanilla ice cream on a chocolate peanut butter base heaped with chocolate fudge and crushed nuts.

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