

# stanton AND KILLEEN FORTIFIED AND FULL BODIED



I have to confess at the outset my love of the wines from Stanton and Killeen - undoubtedly the masters in fortified and full bodied red wines.

Situated three kilometres due west of Rutherglen on the Murray Valley Highway on gently undulating picturesque farming country, Stanton and Killeen has 30 hectares of the

best well drained soils devoted to vines with an annual production of approximately 250 tonnes.

In 1855, Timothy Stanton abandoned his occupation as a mechanic in West Suffolk, England and brought his family to Australia in search of gold. In 1864, together with his son John Lewis Stanton, Timothy purchased land at Rutherglen in North East Victoria immediately establishing a farm and vineyard and by 1875 the Stanton's were well established as successful Rutherglen vigneron.

In 1948, Norman Killeen married Joan Stanton and in 1953, he joined her and his father-in-law in business resulting in the formation of the now famous Stanton and Killeen Wines. It is the wonderful origins of history that make this winemaking family so important to the pioneering story of Rutherglen and the development of winemaking in Australia.

The current winemaker Brendan Heath joined the team at Stanton & Killeen in November 2006 and gained valuable extensive experience in table and fortified

winemaking under Colin Campbell, of Campbell's wines and more recently worked closely with the late Chris Killeen before taking on the role of head winemaker at Stanton and Killeen in 2007. Brendan cites his main winemaking interests in Vintage Port, Tokay and in Portugal he met with David Fonseca Guimaraens from Taylor Fonseca, who is regarded



Brendan Heath

by many to be the most famous and influential Vintage Port maker in the world.

Confession number two is my fascination with the Durif grape variety. Durif was developed in the South of France in the late 1890's and is a cross between Shiraz and Peloursin. The variety was planted in Rutherglen in the early 1900's and has gained a reputation for making full-bodied dry reds with good bottle ageing potential. It is the main grape known in the U.S.A as Petite Sirah, with over 90% of the California plantings labelled 'Petite Sirah' being Durif grapes. The grape is named after François Durif, a botanist at the University of Montpellier.

## 2009 Durif

I had the pleasure of tasting the 2009 Durif, which to me is one of the best varietal styles made in Australia. Durif is black colour and can best be described as the son of Shiraz showing the grape's masculinity. This wine is indeed an outstanding wine with a palate, which is bold and rich with chunky tannins. The lovely overtones of aniseed, blackberry, currants, and plums burst in the mouth and finishes with that much loved chocolaty cherry ripe flavours - wow!

Made from 100% Durif from the Stanton & Killeen vineyards in Rutherglen it spent 12 months in new and two year old American and French Oak barrels. With 15% alcohol, it has plenty of aging potential. This is a very limited release wine and sensational at any price.

## Stanton & Killeen Wines

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