

# Troy Kalleske

## BARON OF BAROSSA

I read with much interest that Sunday, November 4th saw Troy Kalleske inducted as a 'Baron of Barossa'. This is a tremendous honour and one which Troy and the team at Kalleske are immensely proud of given the status of the title.

The Wine Fraternity, Barons of Barossa was founded in 1974 by a group of influential Barossa winemakers. George Kolarovich of the Barossa Co-operative [Kaiser Stuhl] was elected as the first Grand Master. Other founding Barons were the late Wyndham Hill-Smith [Yalumba], Colin Gramp [Orlando], the late Bill Seppelt [Seppelts], the late Sir Condor Laucke, Bruce Hoffmann, Peter Lehmann and the late Cyril Henschke. The Fraternity was modelled on similar organisations, which exist in Europe whose aims are to promote wines of the regions and also carry out philanthropic and charitable works.

The Barons of Barossa are a recognised part of the fabric of Barossa culture and continue to play a colourful and symbolic role. The Fraternity's motto is "Glory to Barossa". It was this news that prompted me to undertake a review of the Kalleske stable of wines given that it is one of Australia's more successful biodynamic producers.

The 2011 Kalleske Clarry's GSM (Grenache, Shiraz, and Matro) was winner in London at the International Wine Challenge. The 2011 Clarry's GSM was named 'Biodynamic Wine of the Year' as well as picking up a further two trophies for 'Australian Red' and 'Barossa GSM Blend'. I was fortunate to taste the following outstanding wines from Kalleske:

### 2010 Eduard Shiraz

2010 was a cracker vintage and as a result, the 2010 Eduard is rich and flavoursome with solid structure and great balance. Eduard Shiraz 2010 is deep black in colour. The aroma is inviting and forthcoming with prominent black fruit, plum, chocolate, black olive and fruitcake. The palate is full-bodied, generous, and mouth filling with immense concentration.

### 2011 Greenock Shiraz

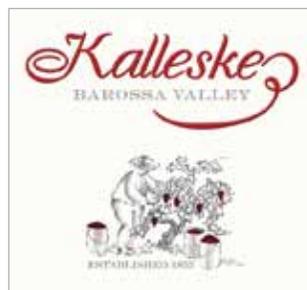
This is the tenth vintage release of the Greenock Shiraz. Together with the Old Vine Grenache, Greenock was the first Kalleske wine made in 2002. The 2011 Greenock is undoubtedly 'Greenock' whilst displaying the uniqueness of the cooler and wetter 2011 vintage.

### 2011 Moppa Shiraz

After four vintages Moppa has continued to gain a strong following and winning the Trophy for Best Wine of Show at last year's Shanghai International Wine Challenge. This fifth release of Moppa continues the pedigree and is again predominantly Shiraz with a trace of Petit Verdot (10%) and Viognier (5%) blended in for added complexity

### 2012 Clarry's GSM

The wines from 2012 are outstanding and up there with 2010 and 2002 as the best wines to come out of the Kalleske winery, so it is now exciting to taste these reds from 2012. The 2012 Clarry's is an outstanding follow on to Biodynamic Wine of the Year and Australia's Best Red Wine.



**Kalleske**  
**Greenock South Australia**  
**Tel: +61 8 8563 4000**  
**www.kalleske.com**

*Greg Bondar*  
 Food and Wine Editor



# *fishmonger*

## MOUNTAIN HIGH

**B**lackheath is the highest town above sea level in the Blue Mountains where you can enjoy crisp mountain air, brisk walks, great food and cosy accommodation. This historic town is on an escarpment that has spectacular mountain scenery on both sides. It's one of the best places to stay if you want to enjoy some of the highlights the Blue Mountains has to offer.



Apart from exhilarating air, scenic bushwalks and dining in one of the many Blackheath cafes, pubs and restaurants, there is a new attraction for all 'foodies' which will make a trip to the top of the Mountains a memorable journey. Here I talk of none other than Tommy Ruff - Fishmonger. Offering fresh seafood, perfectly stored cheeses and a range of gourmet products from Australia and abroad it is a must visit.

For the curious, a 'fish-muhng[-mong]-ger' is a noun of British origin and is anyone who is a dealer in fish, especially for

eating. So a fishmonger describes a seller of fish and other seafood who often works in markets or own shops, much like a butcher would.

Interestingly, in the play Hamlet Act 2, Scene 2 there is a reference to a 'fishmonger' wherein Hamlet says "excellent well; you are a fishmonger" in response to Polonius' question, "Do you know me, my lord?" This is the first of a series of bitter jests that Hamlet directs at the uncomprehending Polonius. The basis of the jests is apparently Hamlet's intuition that Polonius forced Ophelia to dump him. In Hamlet's opinion, Polonius sacrificed his daughter's happiness in order to suck up to the King. Thus, "fishmonger" is often explained as slang for "pimp," despite the fact that there is no evidence that the word was used that way in Shakespeare's time. Hamlet then makes his insult sharper by wishing that Polonius were as honest as a fishmonger, which is to say that Polonius is lower than the lowest of the low.

Unlike Hamlet's reference, nothing could be further from the truth on discovering Tommy Ruff - fishmonger

which is indeed both an upmarket and functional retail outlet. On entering the small but functional Tommy Ruff store the visitor is immediately drawn to the wide and tastefully placed selection of regional Deli Items including Coffees, Jams, Pasta, and Olive Oils. But most impressive is the range of seafood which is displayed openly and includes such delicacies as fresh and smoked seafood and Australian cheeses.



In particular, there is Clarence River and Tasmania Trout, Flathead, Rainbow Trout, Salmon, Mussels and the list goes on. With Christmas and the New Year shaping up to be a 'hot' summer there is nothing like seafood to appease the appetite.

For a great Fish Pie recipe go to <http://www.taste.com.au/recipes/28912/fish+pie+with+mash> and try it out - its great.

**Tommy Ruff Fishmonger**  
**Corner Great Western Highway and Govetts Leap Road**  
**Blackheath NSW**

*Greg Bondar*  
Food and Wine Editor

