

La Dolce Vita

vintage 2007

Welcome to our "Vintage" edition of La Dolce Vita, it seems like only yesterday we were talking about budburst yet here we are making preparations for vintage! There is no doubt that productive activity makes short work of time.

I know there have been a number of progress visits from customers to our cellar door over the past few months, and your comments regarding the developments have been most appreciated, however, those regarding my hammer wielding talents are best not repeated.

Banter aside we have enjoyed a wonderful year, both in the market place and here at cellar door, the preparations for which would not have been possible without the help of so many people. I would like to extend a special thank you to all the staff at Killara Estate for their efforts.

You will be happy to know that the cellar door will be open 1st week of February so please check our web site for the daily trading hours.

I look forward to greeting you when you next visit Killara Estate.

Salute



Leo Palazzo

grape grazing at killara estate

Tutto Bene Ristorante & Killara Estate invite you to experience a fantastic weekend of food and wine in an idyllic Yarra Valley setting. Only 50 minutes drive from Melbourne this a great opportunity to experience the fabulous and innovative food from Simon Humble's Tutto Bene Ristorante (1 chef's hat - The Age Good Food Guide 2007) whilst taking in the spectacular scenery at Killara Estate.



Simon Humble
Tutto Bene

food menu

Morning

Kick off your day in style with a specially prepared "champagne" breakfast.

Afternoon

Risotto con salisicce, funghi e parmigiano
(*Risotto of Italian sausage, funghi and parmigiano*)

Insalatino di riso con salmone
(*Smoked salmon and vegetable Italian rice salad*)

entertainment

San Lazzaro's mix of Cuban, jazz, feverish percussion solos & wailing horn lines are sure to get your hips moving.

For only \$35 per person your ticket includes: meal voucher, glass of wine, espresso coffee, bottle of water and entry into the grape grazing festival.

Bookings can be made by calling us direct on 03 9790 1255 or

by emailing us on mail@killarapark.com.au

The good life is waiting....

KILLARA
E S T A T E



YARRA VALLEY



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GRAPE GRAZING AT KILLARA ESTATE

Saturday February 17th 11am to 5pm - Sunday February 18th 10am to 5pm

it all starts in the vineyard

We have heard many times that good wine starts in the vineyard. Well, these two blokes are the ones who ensure that our winemaker, Michael Kyberd, gets the best possible fruit to work with and that you get the best possible wine to drink. Come to think of it, there is a lot riding on their shoulders! So here is a little bit of background on the two guys who have the greatest say in the quality of our wines.



Paul Webber

Paul is in charge of running the 150 acre Killara vineyard. Often referred to as the Aussie's Aussie it's funny to hear that his nickname is Paolo. Having grown up in the Yarra Valley Paul started his vineyard life in the lush surrounds of Domain Chandon. Not content to stop there Paul spent the next 4 years working in the Mornington Peninsula, where he honed his growing skills before returning back to the Yarra Valley to work at Killara Estate.



Steve Scully

Steve is in charge of the 80 acre Sunnyside vineyard. He is the newest addition to the Killara ranks and couldn't have come to us with a better pedigree. Having started his working life as a horticulturalist, Steve soon realised that his future lay in vineyard management. He gained his initial experience working with Tibooburra and Oakridge Estate before starting the Sunnyside vineyard over 10 years ago. When the Palazzo family bought the new property in 2006 it was fortunate that they were able to retain the services of the man with an intimate knowledge of it all.



killara out & about

We understand that even though a trip to the Yarra Valley only takes about 50 minutes driving from Melbourne, it might not always be possible for our loyal customers to make that trip.

So we have decided to spend time taking the Killara message out on the road, which hopefully makes it a lot easier for you to come and say g'day and try the new releases. Here is a list of shows that we are already signed up to do this year. We will keep you up-to-date should any other ones pop up. Hope to see you all there!

killara park events

Good Food & Wine Shows

Melbourne - June 1-3

Melbourne Exhibition Centre

Sydney - June 15-17

Sydney Exhibition Centre

Brisbane - November 9-11

Brisbane Convention & Exhibition Centre

Federation Square Showcase

November 7-8

Federation Square



in the vineyard

Summer in the vineyard starts with flowering, when the vines will hopefully get nice even, warm days to optimize conversion of flowers to berries. The enemies at this time are rain, wind and cold. Rain washes pollen away, wind blows it away and cold weather slows the process, making set less even.

After berries have set, the vines switch their focus from making stems and leaves to growing the berries and then ripening them. The berry growing stage is when the vines are working at their hardest, so it is very important to manage stress carefully at this stage.

Some vineyard managers very gently hold back on water at this time in order to get smaller berries and thus greater concentration and structure in red wines but it requires great skill to not overstress the vines.

Once berries get to size, they then change colour, soften and accumulate sugar and flavour. Then comes the busiest time of all...

in the winery

Summer in the winery is the second busiest time of year, as all of our Chardonnay and most of our Pinot Noir comes out of barrel to be blended and finished ready for bottling.

As we have 3 different labels of Chardonnay, we can tinker around the edges of the blends and also promote or demote the odd barrel that has improved or not come up to expectations. During this process we also confirm which type of new oak barrels work best with each wine.

The reason that Chardonnay and all of the red wines are stored in oak barrels is twofold: oak extract and maturation. For the sake of simplicity we'll just stick with Chardonnay this time.

Oak extract refers to flavours that are drawn directly from the wood into the wine. They can range from vanilla, spice, coconut to toasty and nutty.

Most of these flavours are extracted in the first year a barrel is used and the rest in the second year, so only very few barrels confer oak extract characters in their third use and basically never after that.

For Chardonnay, maturation can best be summarized by the words softening and integration. The very slow passage of air through the pores of the oak helps to soften a wine, hence the more creamy texture of barrel matured Chardonnays. Integration means that the flavours all come together in a balanced, seamless mixture which can actually make it tricky. You can tell that there is lots of flavour there but it can be hard to put your finger on any one!

Buy our wines online at www.killaraparkestate.com.au

Killara Estate 2005 Chardonnay
Screwcap - 6 pack
Tasting notes
A wine that shows its vineyard derived fruity aromas such as citrus, melon, figs and cashews. Mouth feel is creamy and soft with excellent length with a touch of cr�me caramel on the finish.
\$20.00 per bottle
\$110.00 per case

Killara Estate 2005 Sauvignon Blanc
Screwcap - 6 pack
Tasting notes
This wine is what Sauvignon Blanc is all about, with gooseberry, lime citrus and just snapped baby pea pods predominating on the nose. The palate carries this tangy mixture of flavours and has a wonderful crisp finish
\$17.00 per bottle
\$95.00 per case

Killara Estate 2006 Rosetta
Screwcap - 6 pack
Tasting notes
Our first ever rose!! This wine displays sweet ripe red fruits such as strawberries, cherries and raspberries. The palate is soft and has a lovely crisp, clean finish.
\$17.00 per bottle
\$95.00 per case

Killara Estate 2005 Pinot Noir
Screwcap - 6 pack
Tasting notes
Typical Yarra Pinot nose of bright red cherries fresh plums with a tickle of smoked meats. The palate has a wonderful velvety texture with a very slight earthiness. Expect rich gamey characters to develop in this wine in the cellar over the next 5 years.
\$20.00 per bottle
\$110.00 per case

Killara Estate 2004 Merlot
Screwcap - 6 pack
Tasting notes
Lovely Merlot soft berry nose with a few violets and a slight hint of coffee bean. The palate has the sought after Merlot softness and drinkability.
\$20.00 per bottle
\$110.00 per case

Killara Estate 2004 Shiraz
Screwcap - 6 pack
Tasting notes
This wine has the features of classic cool climate Shiraz, with sweet spicy notes overlaying, blackberries, plums and anise. There is a wall of very ripe, fine grained tannins and fabulous length and persistence of flavour.
\$20.00 per bottle
\$110.00 per case

Killara Estate 2004 Cabernet Sauvignon
Screwcap - 6 pack
Tasting notes
Trademark cool climate Cabernet with intense cassis and blackcurrant nose with a slight edge of roast red capsicum. It is a sublimely elegant and balanced palate with great length. This wine should age gracefully for a decade.
\$20.00 per bottle
\$110.00 per case

All Red Pack
6 pack - all screwcap
2 bottles Killara Pinot Noir
2 bottles Killara Shiraz
1 bottle Killara Merlot
1 bottle Killara Cabernet Sauvignon
\$110.00 per case

Killara Estate Pack
6 pack - 1 bottle of each - all screwcap
Killara Chardonnay
Killara Sauvignon Blanc
Killara Rosetta
Killara Pinot Noir
Killara Merlot
Killara Shiraz
\$105.00 per case

Racers & Rascals Pack
6 pack - 2 bottles of each - all screwcap
Racers & Rascals Chardonnay
Racers & Rascals Pinot Noir
Racers & Rascals Shiraz
\$85.00 per case



All White Pack
6 pack - all screwcap
2 bottles Killara Chardonnay
2 bottles Killara Sauvignon Blanc
2 bottles Killara Rosetta
\$100.00 per case

Racers & Rascals 2005 Chardonnay
Screwcap - 12 pack
Tasting notes
Brisk citrus & melons with a slight tropical tang, the palate is long, crisp and refreshing.
\$15.00 per bottle
\$170.00 per case

Racers & Rascals 2005 Pinot Noir
Screwcap - 12 pack
Tasting notes
Bright cherries and blackberries lead to a silky palate with savoury, earthy edges.
\$15.00 per bottle
\$170.00 per case

Racers & Rascals 2005 Shiraz
Screwcap - 12 pack
Tasting notes
A sweet ripe nose of blueberries and chocolate followed by a soft, full gently plummy palate.
\$15.00 per bottle
\$170.00 per case

Buy our wines online at www.killaraparkestate.com.au

buy our wines at

VICTORIA

• Altona Wine & Spirits	Altona
• Arcadia Hotel	South Yarra
• Burwood Cellars	Burwood
• Cappa Rossi's	Kinglake
• Carma Cellars	South Melbourne
• Cellarbrations @ Hampton	Hampton
• Cookie	Melbourne
• Dan Murphy's	Various
• David's	Prahran
• Debonair House	Northcote
• Decanters by the Bay	Port Melbourne
• Dionysos Cellars	Richmond
• East Brighton Cellars	East Brighton
• East Malvern Cellars	East Malvern
• Evelyn Hotel	Fitzroy
• Finest Drop Cellars - Elsternwick	Elsternwick
• Grissini Restaurant	Port Melbourne
• Hotel Lindrum	Melbourne
• King & Godfree	Carlton
• Kooyong Cellars	Kooyong
• Leo's Food & Wine	Kew
• Leo's Food & Wine	Heidelberg
• Mordialloc Cellar Door	Mordialloc
• Napier Hotel	Fitzroy
• Nick's Wine Merchants - Doncaster	Doncaster
• Presse Wine Bar	Elwood
• Purple Duck	Warrington
• Renaissance Supermarket	St Kilda
• Sandringham Cellars	Sandringham
• Sal de la Terre	South Yarra
• South Melbourne Cellars	South Melbourne
• Surrey Hills Liquor	Surrey Hills
• Syracuse Restaurant	Melbourne
• Templestowe Living Room	Templestowe
• The Bay Hotel	Mornington
• The Bend Wine Bar	Williamstown
• The Kingston Hotel	Richmond
• The Lounge Room	Docklands
• The Naval & Military Club	Melbourne
• Toorak Cellars	Toorak
• Turtle Wines & Deli	Elwood
• Victorian Wine Centre	South Melbourne
• Willsmere Cellars	Kew
• Wines Are Us	Ivanhoe
• Yarraville Cellars	Yarraville

NEW SOUTH WALES

• Balmain Village Cellars	Balmain
• Beverly Hills Cellarbrations	Beverly Hills
• Bottle Plus Malabar	Matrville
• Dan Murphy's	Various
• Darlinghurst Cellars	Darlinghurst
• Glebe Liquor	Glebe
• Harbourside Cellars	Darling Harbour
• John Brown Fine Wines	Bellevue Hill
• Midway Cellars	Deniston East
• Nirvana Beach Liquor	Bondi
• Parramatta RSL Club	Parramatta
• Porters Liquor Pymont	Pymont
• Potts Point Liquor & Deli	Potts Point
• Pymont Cellars	Pymont
• Randwick Cellars	Randwick
• Sackville Hotel	Rozelle
• Shorty's Liquor Merchants	Rhodes
• Summer Hill Wine Shop	Summer Hill
• Sydney Cellars	Glebe
• The Newport Bottler	Newport
• The Oak Barrel	Sydney
• Vine Providore	Redfern
• Woollahra Liquor Store	Woollahra

one of our favourites

Sometimes it pays to take a detour from the main highway, onto those slower back roads that criss cross our country areas. That is exactly what happened some few Sundays ago when we chose to travel to our destination via St Hubert's Road rather than Maroondah Highway. We knew from the roadside that something really interesting was hiding up the long driveway hidden by the vines. We had discovered a gem; it is "Stones of the Yarra Valley"

Stones is probably the newest Restaurant / Wedding complex in the Valley and it has certainly set a standard to be matched. With 360 degree views across neighbouring vineyards to the blue tinged mountains beyond, it combines a 150 seat function centre rising from the remnants of an 1850's barn, with the beauty of a rough rendered chapel built under 100 year old oak trees.

It is certainly more than a restaurant as it has all the facilities for weddings and functions, but it was as a restaurant for a Sunday lunch that we tried it out first hand. We booked for one of Greg Malouf's Arabesque lunches. The restaurant was full and it was great! On arrival you are able to taste a comprehensive range of Yarra Valley wines, some of which may not be available at retail locations.

With our friends we enjoyed the banquet created by Greg Malouf, one of Australia's most innovative Chefs. His unique modern middle eastern cuisine uses the ingredients and spices of the Eastern Mediterranean, our food was plentiful, different and tasty. A real treat. You would need to book ahead, but I am told Greg Malouf will be working his magic all through 2007.

There are special events which are held on a regular basis with such entertainers as Eric Clapton, James Morrison and Ross Wilson to mention a few.

It is a very special place and it deserves to be successful. Another great place in the Yarra Valley.

STONES OF THE YARRA VALLEY

14 St Huberts Road Coldstream
(03) 9739 0900 www.stonesoftheyarravalley.com

the team at killara estate



Killara is very much a family operation, with assistance from a band of willing helpers.

At the cellar door you will probably see the happy faces shown above.

Leo "the boss" Palazzo, Rob "the young fellow" Arkesteijn and Geoff "the elder statesman" Green.

All three share a love of good wine and food and individually have many years experience in the wine and hospitality industry. Their dedication now is to ensure that Killara becomes one of the best destinations in the Yarra Valley. "wine, food and fun", with a little bit of wine knowledge as well. Truly La Dolce Vita.



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Cnr Warburton Hwy & Sunnyside Road, Seville East, 3139 Australia
phone: (03) 9790 1255 fax: (03) 9790 1633 email: mail@killarapark.com.au