

La Dolce Vita

budburst 2007

Welcome to our summer edition of La Dolce Vita. Before long, Christmas will be upon us and all the joy that abounds will momentarily take our minds off that major issue confronting Australians, water. In fact to look around the vineyard with all its colour and lush growth you could be forgiven for asking "what drought?" We at Killara Estate have been fortunate that limited rainfall has found its way into our catchments, ensuring, with various measures already implemented, our vineyard is well catered for, however any complacency would be at our own peril. We, as most Australians have changed our mindset and will continue to look for ways to improve our use of this most precious resource.

Improvements at cellar door also continue with the addition of 'the lounge' complete with fireplace for some serious relaxation and the faster moving Fussball (soccer) table (if we could ever get the staff off it). New menus have also been introduced and to those who were kind enough to sample some of the more left of centre pizzas, thank you.... the fig and gorgonzola didn't quite make it but the chocolate and banana was a big hit!

I look forward to welcoming you at Killara Estate.



Leo Palazzo

thank you Mr Halliday

The book is known as "the Wine Bible" and the author has been called "the doyen of wine critics". The book, of course, is The Australian Wine Companion and the author is James Halliday.

The 2008 edition of this now famous book was first published in 1986 in an A4 format containing 325 pages. The 2008 edition has grown to 767 pages with profiles of 1740 wineries and expert tasting notes on nearly 6000 wines. It is the definitive guide to Australian wines.

The author is probably the best known and best qualified wine writer and wine judge in this country. Originally from the legal profession, James Halliday was one of the founders of the Brokenwood winery in the Hunter Valley. Moving to Victoria, he was the founder of Coldstream Hills winery, a move that created a renewed interest in the Yarra Valley. This winery was sold to Southcorp in 1996 but remains one of the jewels of the Valley.

At Killara Estate we are thrilled with the write ups we have received in the 2008 edition. For the first time we have been given a four and a half star winery rating meaning "excellent winery able to produce wines of high to very high quality, knocking on the door of a five star rating".

From the Killara Estate range, 9 wines were included in this years book, with three getting a special rating and the Shiraz being graded five "glasses" and a score of 94 points. Five of the wines rated 90 points and above. To say that we are thrilled would be an understatement.

To do well in this important book is a great reward for effort and most of that effort is by the staff in the vineyard. Countless hours working in often chillingly cold or searingly hot conditions, alterations to growing techniques, crop thinning, hand pruning and hand picking all result in the best possible fruit arriving at the winery.

The dedication and skills of the Winemakers take over from here and some time later the results of all those labours present themselves in a bottle.

On behalf of Killara Estate, thank you to all the people who are involved with the production of our wines and, of course, thanks to all those involved with the production of Australian Wine Companion 2008.

GRAPE GRAZING AT KILLARA ESTATE

Saturday February 16th 11am to 5pm - Sunday February 17th 10am to 5pm

KILLARA
E S T A T E



YARRA VALLEY



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weddings, parties & functions

Killara Estate is the perfect location for your special day, set amongst 80 acres of lush vines with panoramic views of the surrounding mountain range including Mount Donna Buang. Our wedding & function menu's are designed to suit a wide range of taste, whether it be a casual wedding or a lavish affair, we can tailor a package to suit your needs.

Here at Killara Estate we look after every minute detail to ensure that your event runs smoothly and is a day to be remembered for you and your guests.

For enquiries and to arrange a visit please call us on 03 5961 5877.



winter in the winery

It's never a dull moment in the winery, and despite vintage being well and truly behind us, there is still much going on. Already, we have tasted and assessed our way through the aromatic early bottling wines, such as Pinot Grigio, Sauvignon Blanc and Rosetta, to achieve the final blends for bottling. These wines are on sale now.

The process for finishing wines is more involved than you might think. Wine is a complicated concoction with thousands of different chemical compounds, flavours and salts, making a very complex matrix. This matrix has some inherent instabilities that can detract from the brilliance and brightness of wine. The two most notable instabilities are caused by heat, known as protein haze, and cold, most commonly seen as wine crystals.

Much like an egg white changes colour and texture when cooked, the protein in wine solidifies when heat is applied, causing a turbid haze and leaving fluffy sediment. The value of a cool cellar can never be underestimated. To remove this protein, we add clay. Strange but true. A particular type of clay found in only two places in the world, Montmorillonite in France and Wyoming in North America, is used in this process. The particular property of this clay, known as bentonite, is its vast surface area relative to volume, which has a particular affinity to protein particles. A small addition of this clay removes the protein from the wine, leaving bright clear wine that does not react with heat.

Cold stabilization is the process of removing tartrate crystals, generally potassium bitartrate, in wine. Potassium bitartrate is a salt formed from the naturally occurring acid in grapes, tartaric acid. These tartrate crystals look like grains of clear sand, and are also known as "wine crystals" or "wine diamonds". Cold stabilizing is the process of dropping the temperature of the wine, after fermentation, to close to freezing for 1-2 weeks. This will cause the crystals to separate from the wine and stick to the sides of the holding vessel. When the wine is drained from the vessels, the tartrates are left behind.

Once the bentonite is added and the cold applied, we can then safely filter the wine to bottle, for a sparkling, bright finish to the wine.

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

in the area

With the warmer months now upon us this is the perfect time to explore the beautiful Yarra Valley. A great way to take in some of the fantastic scenery on offer is to take a bike ride along the historic Warburton Trail. The best way to experience the trail is to drive to Cog Bike Café in Mount Evelyn and park your car. You can then start your journey along the trail. The trail meanders through scenic bushland, open river flats and some of the many farms in the Yarra Valley. You will be able to see some of the old rail stations, including the Killara station, which was built especially for David Syme (founder of The Age newspaper) and his family in the early part of last century.



Take a break from the trail and come up to our new cellar door to enjoy a coffee, cold drink, energising snack or simply relax and take in the views. We are only 1500 metres off the trail. Simply turn right at Sunnyside Road (if you are coming from Mount Evelyn) and come and enjoy some well deserved R&R!

Killara Estate Events

A taste of Killara

Meet, greet and taste at Fed Square.
November 7th and 8th from 4.30pm.

A taste of Sicily

The fine art of Gnocchi making.
Meal included. February 10th midday

Grape Grazing

Saturday February 16th 11am to 5pm
Sunday February 17th 10am to 5pm

New!**Killara Estate
2005 Sparkling Cuvée**

6 pack

Tasting notes

A nose of citrus, strawberry and brioche is followed by a palate that is refined and complex with a refreshing natural acidity. The perfect aperitif wine.

\$30.00 per bottle**\$170.00 per case****New!****Killara Estate
2005 Sparkling Shiraz**

6 pack

Tasting notes

What a cracker! Lifted berry fruits with hints of spice and liquorice on the nose and a palate which is richly textured with sweet berry fruits and generous soft tannins on the finish.

\$30.00 per bottle**\$170.00 per case****New!****Killara Estate
2007 Pinot Grigio**

Screwcap - 6 pack

Tasting notes

Lifted floral aromatics are followed by hay and honey. The palate is clean, fresh and minerally with cleansing citrus acidity. Perfect for the warmer months.

\$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
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 and a touch of crème caramel on the finish.

\$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****Killara Estate
2005 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
2005 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
2006 Rosetta**

Screwcap - 6 pack

Tasting notes

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****New!****Racers & Rascals
2006 Sauvignon Blanc**

Screwcap - 12 pack

Tasting notes

Gooseberry, lime and citrus on the nose with a palate which carries this wonderful mixture of flavours and has a crisp finish.

\$15.00 per bottle**\$170.00 per case****New!****Racers & Rascals 2005
Cabernet Shiraz Merlot**

Screwcap - 12 pack

Tasting notes

Lovely chocolate notes interlaying with blackberries on the nose. The palate is generous with fine tannins and dark berry fruits.

\$15.00 per bottle**\$170.00 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
2006 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**

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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	Wallington
• 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	Matraville
• 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 Pyrmont	Pyrmont
• Potts Point Liquor & Deli	Potts Point
• Pyrmont Cellars	Pyrmont
• 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

winter in the vineyard

While looking quiet and contemplative, the winter is a very busy time in the vineyard. As the cold weather moves in, the vines go into dormancy and we start pruning. The art to pruning is to produce a balanced crop that the canopy is capable of maturing to both flavour and sugar ripeness. Pruning is the removal of parts of the dominant shoots and is important in determining the canopy architecture, or shape of the vines, as well as having a major determination on the crop load for the following season. The timing of pruning can also have an effect on the date of budburst. With a string of drier than average winters/early springs, it has been a benefit to prune late, so that the corresponding budburst is after the risk of frost has passed. Hopefully, we will not have the same scenario as 2006 when we were frosted in October.

After pruning, the next activities are to rake and mulch the prunings. This is very important to keep fungal activity to a minimum. It is also why we prune in winter rather than autumn, as the shoots are literally coated with the spores of decay fungus that, if cuts are made to the vine (like pruning), can affect the vines long term health and ability to carry crops. This usually manifests itself as a vine die-back called *Eutypa* or dead arm disease, which in early onset reduces the ability to set full crops, but ultimately results in vine death.

Once, the raking is completed, the fruiting wires are returned to their primary position in preparation for the summer months, when they are gradually lifted to improve the exposure of the bunches to sunlight. This is also the time to control some of the weeds, prior to the soil warming in spring. Generally, we spray a strip of herbicide under the vines to remove all weeds and allow the vines greater access to available water once the season kicks off.

Finally, it is also a good time to actually sample some of the bud wood to try and determine what level of fruitfulness we will have in the coming year. Bud dissection, while not completely accurate, can help guide what other practices may be required, such as irrigation regimes and shoot/bunch thinning to achieve those balanced crops.

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 fella" 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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