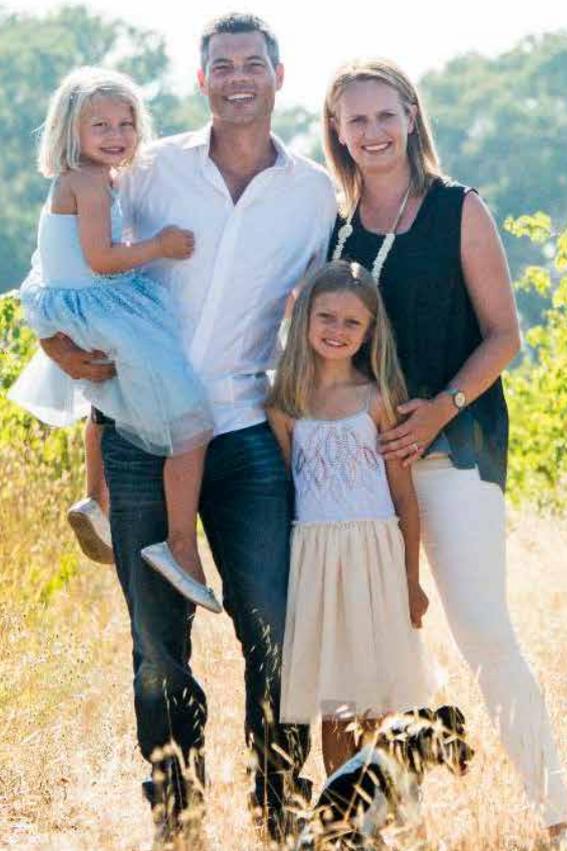


KOONARA

COONAWARRA



100% family owned
100 years in Coonawarra
koonara.com



About Koonara

Koonara is the name of Dru and Nicole Reschke's property in Coonawarra which has been in the Reschke family for over 100 years.

Our vineyards are practicing organic viticulture, at an average of 2 tonnes or less an acre. We believe quality is paramount in creating a wine which is not only good, but consistent and age worthy.

We are very proud of our wines and hope you enjoy them.

Dru Reschke

Dru and Nicole Reschke

Koonara Wines 44 Church Street , Penola SA 5277 Phone 08 8737 3222 Fax 08 8737 3220
Email orders@koonara.com www.koonara.com



Owners Dru & Nicole Reschke with their daughters Lucy, 5, and Alice 4 (and Buster the dog).

About Koonara

- 1. We're practicing organic viticulture** in our vineyards, with the plans to be certified within 3 years. We average four sprays per year for disease with only organically certified products so as not to harm our delicate ecosystem. No pesticides have been used in our Coonawarra vineyards for 10 years.
- 2. No oak substitutes (no chips, planks, dominos, etc)** are used to make our wines. This means we don't cut corners – our wines won't be the cheapest, but aged in 100% oak barrels means you can expect the highest quality.
- 3. French Oak:** All of our reds are aged in 100% fine-grain French Oak Hogsheads barrels. These are the most expensive barrels, averaging \$1,800 a barrel, but the flavours they create are far superior.
- 4. No residual sugar** in any of our reds and whites. They still taste sweet, showing perfect balance in the vineyard. The exception to this is in our moscato, and just a touch in our sparkling red.
- 5. Low yields, small grapes and big flavour.** Our Coonawarra vineyards yield 2 tonnes or less (the average for Coonawarra is around 3.5 – 4 tonnes). However this doesn't mean we have less grapes. Koonara grapes are smaller, which means more skin per litre. Because the colour and flavour in wine comes from the skin, we are able to produce big complex flavours.
- 6. The former Wynns Coonawarra winemaker Peter Douglas,** makes our wine. He is one of the most respected winemakers and wine judges in Australia.
- 7. Coonawarra: Famous terra rossa soil:** All our Coonawarra vines are planted on the famous red terra rossa soil, located on our property – which has been in my family for over 100 years.
- 8. Mt Gambier: the coolest region in mainland Australia:** Our whites and Pinot Noir grapes are grown in Mt Gambier, which is even cooler than Malborough in NZ. The long growing period allows the grapes to develop an abundance of flavours without losing their crisp freshness.



Dandelions are a food source for wasps, which catch our bad bugs and feed them to their young. No Pesticides, and only organic sprays, averaging only 4 sprays per year, very low for any vineyard.

Koonara grapes are the size of a pea, which means more skin per litre which gives our wine more colour and flavour.

Koonara's history

Koonara is the name of the Reschke's family property in Coonawarra, which has been in the family for over 100 years.

It began in 1906, when Henry Albert and Alice Jane Reschke came to Coonawarra to build a life for their family, and run a cattle stud.

Trevor Reschke planted vines on the home block in 1988, for no real reason other than he "would like to play around with his own wine one day." In 1992 he started playing around, producing 30 cases made at a friends winery each year.

It was not until 1997 when Stan Gawel - a good friend and now Koonara's distributor in Melbourne - decided to make some wine from the original vineyard. They were put into half bottles, shipped to England, and promptly snapped up by Andrew Lloyd Webber.

Growing up Trevor's son Dru, was actively involved. As a 13 year old boy he was installing dripper lines and pruning vines. Dru's love and knowledge of good wine quickly became an obsession.

In 2004, Dru and Nicole opened the Koonara Cellar Door in the main street of Penola, and quickly won the SA Regional Tourism Award for Best Cellar Door and runner up for South Australia.

They are very proud of the wines they produce, and hope you enjoy them.



Henry Albert Reschke.



Trevor Reschke.



Nicole, Alice, Dru and Lucy Reschke.

The Coonawarra Vineyards



The Mt Gambier Vineyards



Mount Gambier: Razor sharp flint rock surfaces when ripped: many, many flat tyres have gone into making a great crop!



Mount Gambier: Soil profile next to vineyard



Mount Gambier: A natural sink hole next to vineyard, with water very clear and pure.

Our Winemaker

Peter Douglas is our talented winemaker. He was the senior winemaker for Wynns for 15 years, and is one of the most respected winemakers and wine judges in Australia.

We produce a small quantity of wine, so we can focus on top quality in the vineyard. Great winemakers can translate that consistently at the highest level.

Peter's style is unwavering in the face of trends.



Koonara Angel's

The Koonara angel logo hails from old folklore that when wine is aged in oak barrels, a portion of it evaporates; winemakers call this the "Angel's Share".

Koonara's beautiful angels attend many Festival and wine Events held throughout the year.

