

Kalleske
BAROSSA VALLEY



1853
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*This wine is 100% Organic /
Biodynamic as certified by
Australian Certified Organic.*

2010 KALLESKE MOPPA SHIRAZ

In 1853 our Kalleske farm and vineyard was established at Moppa, a small sub-district of Greenock in the Barossa's North-West. The Moppa district was a flourishing settlement of pioneering farming families and gold miners. There were few schools in the region, so local parents established the Moppa Public School in 1873 to give their children a formal education. Located on our Kalleske property, generations of the Kalleske family attended this school until its closure in 1935. Sourced entirely from our Kalleske Moppa vineyard, a trace of Viognier and Petit Verdot has been added to this Shiraz giving it a contemporary edge. This is a genuine handmade wine that's been grown, vintaged and matured on our Kalleske estate at Greenock in the North-Western Barossa.

GROWING SEASON

2010 was an outstanding vintage – one of the best of the decade. It was a steady vintage with ideal warm Autumn days and cool nights. Fruit ripened perfectly, was picked at optimum time and brilliant wine has resulted. Truly a standout vintage.

VINEYARD

Moppa is predominantly Shiraz with a trace of Petit Verdot (9%) and Viognier (5%) blended in for added complexity. All grapes are from the Kalleske's organic farm. The vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for these varieties.

WINEMAKING

The Shiraz was harvested in numerous batches from February 24th to March 22nd. The Viognier was harvested on February 24th and co-fermented with a portion of Shiraz. The Petit Verdot is a late ripener and was harvested on April 7th. All batches were fermented warm in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 14 days on skins the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for sixteen months. Approximately 25% new American, French, Hungarian and Russian oak was used with the balance seasoned barrels. On completion of maturation, a small portion of Petit Verdot and Shiraz/Viognier was blended for added complexity.

TASTING NOTES

The wine is dense purple indigo in colour. Aromas are very attractive and alluring. Emanating from the glass is dark cherry, blond tobacco, fruit cake, blueberry, anise and a hint of cinnamon. The palate is a burst of pure fruit complimented by subtle background oak. It is dark, rich and full-bodied, yet elegant and sophisticated. There are layers of fleshy red and black fruits together with floral notes. The fruit is balanced by fine, slightly mineral tannins adding a seamless structured backbone. A very lengthy finish completes this generous wine. Moppa 2010 is an expressive, plush and balanced wine that can be enjoyed now or will cellar well in the medium term.

BAROSSA