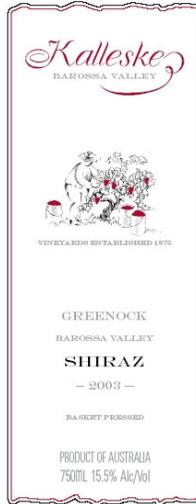


2003 KALLESKE GREENOCK SHIRAZ



Greenock Shiraz is produced in South Australia's Barossa Valley, by the Kalleske family who have been farming and growing grapes since the 1800s. It is a genuine estate wine - grown, vintaged and matured on the Kalleske estate at Greenock.

Growing Season:

The 2003 growing season began with a cool and relatively windy start. Summer was hot and generally dry. There was rain in late February which caused no serious problems but rather helped to freshen the vines and provide moisture to finish ripening. March was cool to mild and April was generally mild to warm with classic Autumn weather providing ideal ripening conditions.

Vineyard:

Kalleske Greenock Shiraz is sourced from a single vineyard, located on the Western edge of the Greenock Creek in the Northern Barossa Valley. The vineyard consists of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

Winemaking:

The grapes were picked in 4 separate batches over a period of 7 days, from March 14th to March 21st. All grapes come from the same individual vineyard, the "Greenock" block. After picking, the grapes were destemmed into open top fermenters where they were fermented warmly over 7 to 10 days prior to pressing. The ferments were pressed at 1.0 to 3.0 baume and were then filled to a mix of new and used American and French oak hogsheads. The wine was matured in barrel for 18 months prior to bottling.

Tasting Notes:

Extremely dark red-black in colour with a rich purple rim.

The nose shows masses of rich blood plum together with mocha, vanilla and sweet berry fruits.

The palate is generous, deeply layered and very concentrated. It is seamless with dark fruit, mocha and rich fruit cake flavours. A well balanced wine with with big ripe tannins and an astoundingly long finish. A wine that will cellar for a long, long time.