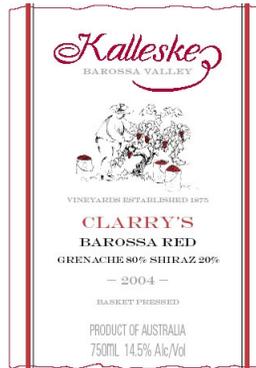


## 2004 KALLESKE CLARRY'S BAROSSA RED



Clarry's Barossa Red 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. Clarry's is named in honour of winemaker, Troy Kalleske's, eighty six year old Grandfather, Clarence "Clarry" Kalleske, who farmed the Kalleske vineyards from the late 1920s until his retirement in the 1990s. Clarry was the fourth generation member to tend the vines on the Kalleske family farm, established by his great grandparents who migrated from Prussia to South Australia in 1838 aboard the Prince George. Many years were spent by Clarry pruning, hand-picking and nurturing the Kalleske vineyards.

### *Growing Season:*

The 2004 growing season began with excellent winter rainfall and was followed by a warm, wet spring. The Summer was dry and began very hot in December but this was followed by a cool January allowing slow ripening for optimum colour production and flavour development. February was hot, giving the vines a burst of warmth and resultant rising baumes. In March the Barossa experienced perfect vintage conditions with daily temperatures in the mid to high 20's and cool nights. April was also ideal with mild weather and no rain.

### *Vineyard:*

Clarry's is a blend of Grenache (80%) and Shiraz (20%), with all grapes from the Kalleske farm. The Grenache is from low-yielding sandy soils while the Shiraz is sourced from the Greenock Shiraz vineyard, consisting of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

### *Winemaking:*

The Grenache was harvested on 19<sup>th</sup> April, about one month after the Greenock Shiraz component. The Grenache was fermented warm in open top fermenters with hand pumpovers twice a day during fermentation. After ten days on skins the Grenache was gently basket pressed. To preserve the superb fresh fruit flavours of the Grenache, it was only aged in very old oak hogsheads and only for a limited time of ten months. On completion of maturation, a component of Greenock Shiraz was blended with the Grenache for added complexity. The wine is bottled unfinned and unfiltered and is sealed with a screw cap closure to retain fresh fruit vibrancy.

### *Tasting Notes:*

The wine is deep red in colour.

The nose shows uplifting aromas of ripe raspberry, cloves and sweet spice.

The palate is loaded with fresh ripe fruit. Flavours of freshly crushed raspberry and ripe plum dominate.

Tannins are very soft and the Shiraz provides excellent weight and a muscular structure.

A very fruit driven, mouthwatering wine.