



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



## KALLESKE CLARRY'S BAROSSA RED 2005

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 seven 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 2005 growing season started with a wet Winter and Spring, providing excellent moisture for the vines. A cooler than average Summer with no heat waves resulted in gradual ripening and retained natural acidity in the grapes. A dry, mild to warm Autumn with sunny days provided ideal ripening conditions to finish the grapes to maturity. A good vintage with intense flavours.

### *Vineyard:*

Clarry's is a blend of Grenache (80%) and Shiraz (20%), with all grapes from the Kalleske's organic 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 in mid 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 Shiraz from the 'Greenock' block 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 medium red in colour with purple hues. The nose is alive with aromas of Turkish delight, spice, cloves, raspberry, licorice and a hint of dried herbs. These luscious aromas continue to the mouthwatering palate which is full of flavour. Tannins are silky and the palate is seamless but with a solid structure. The wine lingers with a savoury spice finish. An approachable and fruit-driven wine that is best enjoyed over the next five years.