

## KALLESKE CLARRY'S 2006 (GRENACHE & SHIRAZ)



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



PROCESSOR 10171P  
AUSTRALIAN  
CERTIFIED  
ORGANIC

Clarry's 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 eight 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 2006 growing season was interesting and diverse and can't be summed up as either cool, hot, wet or dry as it was all of these in one! Spring and early Summer were extremely wet and windy and this was then followed in mid January by the biggest heat wave since the 1940s. Fortunately this heat was early enough in the season to not be detrimental. After this heat, cooler conditions prevailed to the end of Summer. Another warm and dry period in early Autumn helped the grapes ripen and mature good flavours. Cool, wet conditions prevailed late in the season resulting in vibrant fresh fruit flavours being retained and predominating in the grapes.

### *Vineyard:*

Clarry's is a blend of Grenache (65%) and Shiraz (35%), with all grapes from the Kalleske's organic farm. The Grenache is from low-yielding sandy soils from vines dating back to the 1940s, 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. Both the Grenache and Shiraz were fermented warm in open top fermenters with hand pumpovers twice a day during fermentation. After seven to fourteen days on skins the fermented grapes were traditionally 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 eleven 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 unfiltered and unfiltered.

### *Tasting Notes:*

The wine is rich red in colour with purple hues. Impressive aromas of perfumed Grenache grapes, red roses, cinnamon spice, turkish delight, raspberry and a hint of chocolate emanate from the glass. The harmonious palate is mouth filling with intense pure fruit flavours balanced with subtle chalky tannins and a smooth texture. A generous finish completes this opulent wine.

An approachable and fruit-driven wine that is best enjoyed over the next five years.