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## **KALLESKE GREENOCK SHIRAZ 2006**

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 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:*

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 5 separate batches over a period of 26 Days, from March 9<sup>th</sup> to April 4<sup>th</sup>. All grapes come from the same individual vineyard, the "Greenock" block. After picking, the grapes were destemmed into open top fermenters. Each batch was fermented warm with hand pump-overs twice a day for an average ferment time of 11 days prior to pressing. Ferments were pressed off skins at 0 to 1 baume and were then filled to a mix of 25% new and the balance used American and French oak hogsheads. The wines completed primary fermentation and underwent natural malolactic fermentation in barrel. The wine was matured in barrel for 18 months prior to bottling without fining or filtration.

### *Tasting Notes:*

The Greenock Shiraz 2006 is black in colour with a dark red rim. The bouquet is extremely vibrant with aromas of dark roses, plum, Christmas cake, cocoa and sweet tobacco. The palate is full-bodied and fills the entire mouth with flavour. Tannins are ripe and soft, with stylish definition. Flavours of red and black fruits are supported by well integrated subtle oak characters. The wine finishes with beautiful pure fruit intensity that lingers for a long time. This is a classy, refined wine with a harmonious balance that will reward time in the cellar.