



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



KALLESKE 2007 CLARRY'S (GRENACHE & SHIRAZ)

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 nine 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:

2007 was a drought affected vintage with a warm growing season and one of the driest winters on record. Intermittent summer rainfall refreshed the vines and enabled them to remain remarkably vibrant and take them through to ripening and harvest. The drought conditions resulted in reduced yields by about thirty percent but importantly quality from 2007 is very good.

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 a number of select blocks on the Kalleske estate, with soil generally consisting of shallow, sandy loam 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 Shiraz components. 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 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 was blended with the Grenache for added complexity. The wine is bottled unfiltered and unfiltered.

Tasting Notes:

The wine is bright red purple in colour. It has a very lifted and perfumed nose of fruit cake, dark cherries, raspberries, cinnamon spice and sweet tobacco. The flavoursome and juicy palate is very harmonious and well structured. The great fruit purity is supported by tight chalky tannins. A full and lengthy finish completes this opulent wine.

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