

1853

Kalleske
BAROSSA VALLEY



BIODYNAMIC BARREL PROJECT

2014
Vintage



BAROSSA

INTRODUCTION

In 1853 our Kalleske farm was established at Moppa, just north of the village of Greenock in South Australia's Barossa Valley. Six generations of our family have farmed this diverse property of vineyard, sheep, cattle and cropping with each generation being vigilant in preserving and enhancing the natural environment. Sustainability and ongoing environmental practices are at the core of our Kalleske farming, grapegrowing and winemaking with all operations certified organic and biodynamic. Organic/biodynamic farming is not only good for the environment but it ensures the grapes produced are balanced and wholesome with vitality and integrity that reflect their origins of our Kalleske vineyard.

As biodynamics is a fundamental part of our philosophy, it was a natural extension for us to explore the use of biodynamic barrels, so that is what we did when the French Cooper, Tonnellerie Bordelaise, invited us to be the first in Australia to use their Biodynamic barrels. In 2010, Tonnellerie Bordelaise started a new project - to harvest wood based on existing biodynamic/moon cycle principles. Small lots in the Chateauroux and Loches forest were harvested on specific days (flower/fruit/root days). After a few months the staves were split on corresponding days. Then manufacture and toasting occurred on the same moon cycle as harvesting and splitting.



The effect of the moon and planetary cycles on plants has been well documented over time. Each day (or part of a day) can be defined as a flower, fruit, root or leaf day depending on the cycle of the moon/planets and their astrological position. Over 27.3 days the moon passes in front of all 12 zodiac constellations, standing in front of each for 1.5 to 3.5 days, depending on the size of the constellation. Founder of biodynamics, Rudolf Steiner taught that every zodiac constellation radiates certain favourable conditions to the plants, which the Moon will focus as it passes in front of each constellation. The influences of the constellations are passed on, reflected by the Moon, through the four classical elements of nature – warmth/fire, light/air, water and earth in the following groupings:

Earth	Root	Taurus, Virgo, Capricorn
Water	Leaf	Cancer, Scorpio, Pisces
Air	Flower	Gemini, Libra, Aquarius
Fire	Fruit	Aries, Leo, Sagittarius

INTRODUCTION

Maria Thun thoroughly investigated the effect of zodiacal constellations on plants and found strong evidence that plants of different types respond differently (yield, growth rate, quality etc.) depending on plant type and day type. For example, lettuces (a leafy water plant) do best when planted and harvested on a leaf day, as carrots do best on a root day. The flavour profile of produce will also be affected by the day type. For example, an apple will generally taste sweeter, or “fruitier”, if harvested on a fruit day, just as a flower will often be more perfumed and aromatic if harvested on a flower day.

With trees, for over 2,000 years many cultures have undertaken harvest on specific days depending on the tree type and required form of utilisation for the timber. The first written evidence of this knowledge dates back to Theophrastus of Eresos (372-287 BC), who in his History of Plants (V, 1, 3) states that there is an appropriate moon cycle and season for cutting trees. This awareness has passed down to our times. Today, there is ample scientific evidence to back up this age old wisdom with the most common example being that trees felled on a full-moon produce lighter softer wood that are more prone to rot compared to new-moon trees giving denser wood that is heavier and more adequate for construction.

So, the thinking behind the biodynamic barrel project is that depending on when each oak tree was harvested, the wood is likely to have slightly different characteristics. When exactly the same wine is matured in those barrels, the differences in oak wood should reflect in the wine, giving subtly different characteristics to the wine. Based on this well established knowledge we are ardent to present three wines exploring the nuances of certain oak tree harvest and barrel cooping days and their effects on wine. We found real differences in the aroma and palate of each wine, but we invite you to judge for yourself.

Tony & Troy Kalleske, February 2016



Vineyard:

The grapes for this biodynamic barrel project were from a select combination of three blocks across our Kalleske Moppa vineyard. These vineyard blocks consists of shallow, sandy loam soil over deep red clay and limestone, providing ideal conditions for Shiraz vines. Wine from these blocks is rich and solid and combines well with new French oak, allowing expression and harmony of both fruit and barrel.

Growing Season:

Vintage 2014 was an excellent year. The wines from 2014 are strong with deep and vibrant colour, excellent fruit definition and solid but integrated tannin structure ensuring longevity for the wines. The 2014 growing season began with slightly above average Winter rainfall however Spring and early Summer were very dry with 40% less rain than normal. Temperatures were also up with the Spring/Summer growing season being an average of 2 degrees C warmer. However, this dry and warm season changed dramatically in mid February with 100mm of rain falling, the wettest February day in 45 years. This slowed the ripening of the grapes considerably and combined with average mild temperatures in March (25.7 degrees C) a steady ripening of the grapes ensued. This ensured good flavour and moderate sugar development producing outstanding quality.

Winemaking:

The grapes were picked on March 24th 2014. After picking, the grapes were destemmed into an open top fermenter. During fermentation, hand pumpovers were employed twice a day for 11 days on skins prior to pressing. To respect the fruit and typicity of the vineyard, as with all our Kalleske wines, native yeast conducted the fermentation and no enzymes or tannins were added. After pressing off skins the wine was settled in tank prior to filling on April 8th to the new Tonnellerie Bordelaise hogsheads (300L), each a different type, being flower, fruit and root barrel respectively. The wines underwent natural malolactic fermentation in barrel. On completion of malolactic fermentation, each barrel was racked separately prior to returning the wine to its original barrel. The wine was matured in barrel for nineteen months. In November 2015, each barrel was solely racked for bottling, ensuring the individuality of each barrel type was maintained.

Tasting Notes:

In the following pages there are detailed tasting notes on each of the three wines from the specific barrel types. These wines were tasted on numerous occasions by several individuals and importantly each time they were tasted **blind**. This ensured the consolidated notes are honest and authentic.

FLOWER BARREL

Colour:

Immense dark violet-magenta.

Aroma:

It's very lifted and aromatic. There are notes of berries, potpourri, fresh baker's dough, plums, prunes, sarsaparilla and toasted oak. There's also vanilla, furniture polish and some caramel tart. With time, dark red roses are evident as well as cherry brandy and clove spice.

Palate:

The palate is medium in body and full of red fruit overlaid by some solid oak. An initial soft and round mouth-feel leads to some fine dry tannin. It's a dynamic wine, fresh and vibrant with touches of elegance wavering to density and power. It is completed by a medium length finish.



ROOT BARREL

Colour:

Rich dark purple-violet.

Aroma:

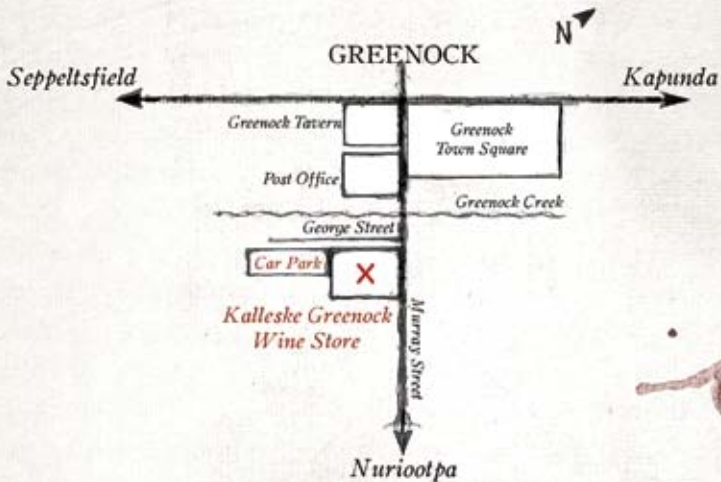
Straight away the nose is much more oak driven with plenty of dust and earth. There's also a slight herbal edge as well as cherry cola and plums. The aroma evolves to fireplace/charred characters on the end together with hints of old straw shed.

Palate:

The palate is much chewier. It is dusty with the tannins being incredibly strong but still well integrated. A more powerful wine than the other two but without the plush fruit as savoury characters dominate. Full-bodied, this wine needs time for the tannins to tame. The finish is very long, perhaps the most lengthy, with the tannins again playing a domineering role.



*“Handcrafted, organic wines...
the way nature intended”*



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