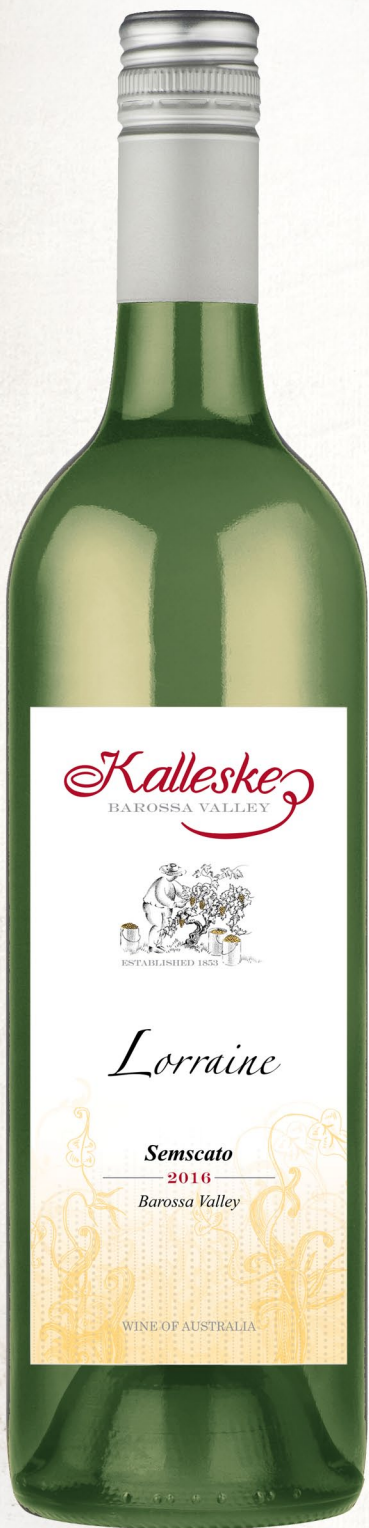


Kalleske
BAROSSA VALLEY



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

2016 KALLESKE LORRAINE SEMSCATO

Lorraine Semscato is grown on the Kalleske family farm at Greenock in the North-Western Barossa Valley. The Kalleske family have been farming the property since 1853. The wine gains its name from Australia's fastest hand grape-picker, Lorraine Kalleske, who during the 1980s was the fastest hand grape-picker in Australia, winning a total of four National Grape picking Championships, including a three-in-a-row trifecta. As the competition is no longer held, Lorraine retains the title of Australia's fastest grape-picker. Lorraine has put her skills to good use by hand-harvesting grapes on the Kalleske farm for the past five decades. Lorraine Semscato is a deliciously sweet, slightly bubbly wine reflecting the sweet, flavoursome grapes and bubbly personalities on the Kalleske vineyard.

GROWING SEASON

Vintage 2016 was hot and dry resulting in grapes ripening earlier than average. Winter and Spring rainfall was down by 38% whilst growing season temperatures were up by 3 degrees. Some welcome rain came at the end of January refreshing the vines and giving them good moisture to ripen to maturity. Yields from 2016 are solid and importantly quality is stunning. 2016 is certainly a star vintage with bright intense wines of great flavour intensity and inherent balance.

VINEYARD

A 1980 planting of Semillon is the basis of this wine. Combined with the Semillon is a portion (27%) of Viognier for added complexity. All vines are grown in sandy loam soil over deep red clay and are all hand pruned.

WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a bright fruit driven wine. Harvested on February 22nd, the grapes displayed crisp acidity and vivid aromatics. Following crushing, the grapes were immediately pressed followed by cold settling before racking to fermentation. Fermented at low temperature to retain bright fruit characters, two-thirds of the way through the ferment the wine was chilled to freezing to halt the fermentation and preserve natural grape sweetness and produce a wine of low alcohol and natural balance. The wine was then immediately bottled to retain utmost freshness.

TASTING NOTES

2016 Lorraine Semscato is bright straw in colour with a green tinge. Immensely uplifting there are very inviting aromatics of flowers, citrus, sherbet and gooseberry. The palate is bright and fresh with sweet tropical fruits upfront followed by lemon-lime citrus. Crisp acid balances the natural and evocative residual grape sweetness. A moderate spritz adds further dimension. There is a luscious texture to this wine that is completed by a lingering fruit-driven finish. Drink now while young and radiant.

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