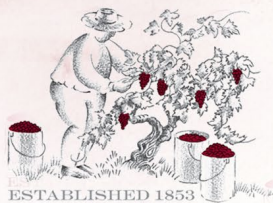


Kalleske

BAROSSA VALLEY



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2017 Kalleske PARALLAX

Grenache is one of the most widely planted red wine grape varieties in the world. It is typically harvested late in the season when it is fully ripe to display gorgeous rich sweet red fruit characters and soft supple tannins with a generous and supple mouthfeel. But when harvested early in the season a divergent and equally impressive wine can result. Parallax Grenache is picked 2-3 weeks earlier than normal and combined with fermentation on stalks and minimal maturation has resulted in an admirably divergent wine compared to the norm from this variety, showing the versatility of Grenache.

GROWING SEASON

Vintage 2017 was stunning. The vines got off to a fantastic start with a wetter than average Winter and mild Spring. Summer brought typically average warm conditions with some excellent rainfall, twice the average. This kept the vines in superb condition for steady ripening into Autumn which remained dry with warm sunny days and cool nights. Yields from 2017 are good and quality is exceptional.

VINEYARD

The 2017 Parallax is a single-vineyard wine from a low yielding Grenache vineyard planted in 1940 on the Kalleske farm. The soil is sandy loam with quartz, ironstone and subsoil clay, providing optimal conditions for these old vines.

WINEMAKING

The Grenache was harvested in two lots on March 22nd and then a week later on March 29th. The grapes were crushed and all stalks were included in each fermenter to add tannin, structure and complexity. The native wild yeast from the vineyard were left to naturally ferment with temperature peaking at 26 degrees C. Heading down boards were used in each fermenter, completely submersing the skins and stalks in the fermenting juice to ensure gentle extraction. After 13 and 15 days on skins respectively, each batch was pressed to tank for natural malolactic fermentation and brief maturation prior to bottling.

TASTING NOTES

2017 Parallax is light cherry red-mauve in colour. The aroma is impressively compelling. Strawberries, violets, forest floor, rose perfume, rosemary herb and rhubarb are all evident. It is dynamic and evocative. The palate is light-bodied but striking in its purity and generosity. It is juicy with bright berry fruits as well as alluring savoury characters. Extremely well structured, the chalky tannins are evident but intensely fine adding definition and backbone. There is a lovely minerality throughout adding energy and dynamism. A long finish completes a very delicious, charming and engaging wine. Parallax is best enjoyed now or over the next five years.

Parallax: Parallax is when an object appears to change its position because the person or instrument perceiving it has changed their position.

Parallax Grenache... the object is the same, Grenache... but the winery perceiving it has changed their position... hence the emergence of a neoteric expression of this classic old vine Barossa varietal.

