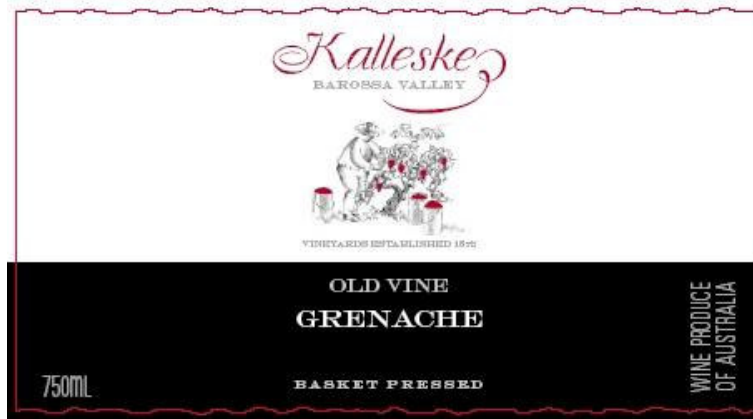


2003 KALLESKE OLD VINE GRENACHE



Old Vine Grenache 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 2003 growing season began with a cool and relatively windy start. Summer was hot and generally dry. There was rain in late February which caused no serious problems but rather helped to freshen the vines and provide moisture to finish ripening. March was cool to mild and April was generally mild to warm with classic Autumn weather providing ideal ripening conditions.

Vineyard:

Old Vine Grenache is made from a single vineyard planted in 1935 as bush vines on the Kalleske farm. The vineyard soil is shallow sand with light clay subsoil and the grapes are entirely dry-grown ensuring intensely flavoured fruit.

Winemaking:

Following hand picking on the 1st April, grapes were destemmed into open-top fermenters. This old vine vineyard provides excellent natural acidity, with acid additions not required. The must was warmly fermented using native yeast and ferment temperatures reached up to 32 degrees celsius. Gentle hand pumpovers were carried out twice a day for flavour and colour extraction.

After fermentation on skins for ten days the must was basket pressed at one and a half baume with fermentation being completed in barrels. The wine is matured in old American oak hogsheads for twenty two months prior to bottling.

An intense, rich and robust Barossa Grenache.

Tasting Notes:

The colour is dark, almost black with a purple rim.

The wine jumps out on the nose with aromas of sweet spice, sandalwood, mint and exotic fruit.

The palate is soft but extremely rich. The wine shows flavours of cinnamon, musk, ripe raspberry, black fruit and a touch of licquorice. It is supported by very velvety tannins and a solid structure. A very layered palate with a long finish.

A superb wine of the same character as the excellent '02.