



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



## **KALLESKE CLARRY'S BAROSSA WHITE 2006**

Clarry's Barossa White is named in honour of winemaker Troy Kalleske's eighty eight 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 vineyards that make up this blend of Semillon (50%) and Chenin Blanc (50%). All grapes are entirely sourced from the Kalleske family farm, situated on the banks of the Greenock Creek in the North-Western Barossa Valley. A genuine family estate wine, capturing the splendid fruit of Clarry's vineyards.

### *Growing Season:*

The 2006 growing season was interesting and diverse and can't be summed up as either cool, hot, wet or dry as it was all of these in one! Spring and early Summer were extremely wet and windy and this was then followed in mid January by the biggest heat wave since the 1940s. Fortunately this heat was early enough in the season to not be detrimental. After this heat, cooler conditions prevailed to the end of Summer ensuring desirable natural acidity was retained in the grapes. Another warm and dry period in early Autumn helped the grapes ripen and mature good flavours before harvest. From mid Autumn until the end of the season, cool and wet conditions prevailed.

### *Vineyard:*

Clarry's Barossa White is a blend of two vineyards, Semillon and Chenin Blanc, both from the Kalleske farm at Greenock in the Barossa Valley's North-West. The soil of both vineyards is shallow sand with clay subsoil.

### *Winemaking:*

The grapes were harvested in the cool of the night on the 8th March. They were then pressed with the juice immediately cooled to retain the fresh fruit vibrancy. After three days of cold settling, the juice was racked with light grape solids for added complexity and then fermented cool for two weeks. Post fermentation lees stirring was employed briefly to enhance texture and mouthfeel. The wine was bottled in May while young and fresh, fully capturing the freshness of the grapes.

### *Tasting Notes:*

The wine is brilliant white straw in colour. Freshly cut apples, citrus, sweet grass and a hint of tropical perfume give an inviting and uplifting nose. These fresh fruit flavours are also present on the lively and sublime palate which is bursting with fruit. The wine has good structure and mouthfeel with mid-weight texture and a crisp flinty backbone. A lengthy finish completes a very tasty wine. A fresh, flavoursome wine full of fruit; best enjoyed while young.