

## KALLESKE JMK SHIRAZ VP 2006

JMK Shiraz VP is a luscious fortified Shiraz grown and vintaged on the Kalleske family farm at Greenock in the North-Western Barossa Valley. This wine is dedicated to fifth generation grapegrower, John Malcolm Kalleske (JMK), who has tended the Kalleske family vineyards for more than 50 years. The vineyard for this special wine was hand pruned and harvested by John. JMK Shiraz reflects the dedication of John and the generations before him to the treasured Kalleske vineyard.

### *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. Another warm and dry period in early Autumn helped the grapes ripen and mature good flavours. Cool, wet conditions prevailed late in the season resulting in vibrant fresh fruit flavours being retained and predominating in the grapes.

### *Vineyard:*

Kalleske JMK Shiraz VP is sourced from select blocks of the Kalleske vineyard, including the renowned 'Greenock' block. The vineyard blocks consists of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

### *Winemaking:*

The grapes were harvested in 5 batches over 3 weeks providing differing sweetness and complexity for the finished wine. Following harvest, the grapes were fermented in open top fermenters with hand pump-overs twice a day. Sweetness and flavours of the fermenting grapes were closely monitored and when at desired levels for each batch, at 3-6 days after harvest, a portion of free-run juice was drained from the fermenters and fortified to arrest the fermentation and retain some natural grape sweetness. A combination of young and old (up to 15 years) brandy spirit was used to fortify the wine, ensuring added complexity. Following fortification, the wine was matured in well seasoned hogsheads for 2 years. At this time, only the very best barrels were selected to be included in the bottling of this liqueur Shiraz.

### *Tasting Notes:*

JMK Shiraz VP is deep red-black in colour. On the nose there are enticing aromas of dark chocolate, clove, anise, cinnamon, rose and plum.

These superb pure fruit flavours continue to the mouth-filling palate which is rich, luscious and full bodied with great intensity. Moderate sweetness and balanced alcohol give a harmonious palate with a velvety mouthfeel. A persistent finish completes this classy wine that whilst can be enjoyed now will benefit from a decade or two in the cellar.



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



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