



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



## KALLESKE LORRAINE SEMILLON 2006

Lorraine Late Harvest Semillon 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, winemaker Troy Kalleske's mother, 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 unique three-in-a-row trifecta. As the competition is now 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 four decades. Lorraine Late Harvest Semillon is a luscious wine reflecting the sweet, flavoursome grapes of the 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 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:*

Lorraine Semillon is sourced from a single vineyard of Semillon from the Kalleske farm, situated on the edge of the Greenock Creek in the North-Western Barossa. The soil of the vineyard is shallow red-brown sand with clay subsoil.

### *Winemaking:*

The grapes were harvested very late in the season on the 24<sup>th</sup> April. At this point they had developed ripe and rich flavours while still retaining fresh fruit vibrancy. After harvest the grapes were gently whole bunch pressed and then the sweet free-run juice was briefly cold settled followed by a cool fermentation which retained the luscious fruit intensity. After fermentation was completed the wine was immediately bottled to capture the intensity, flavour and fruitiness of the superb late harvest grapes.

### *Tasting Notes:*

The wine is light gold in colour. The aroma is inviting and seductive with bursts of lychee, potpourri, ripe pear, honey, musk and clove. The palate is equally seductive with these sublime flavours exploding to all corners of the mouth. The alluring sweetness of this luscious and fruity wine is well balanced by a backbone of fresh citrus acidity. The wine finishes with a very tasty and lengthy persistence of mouthwatering fruit.