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KALLESKE 2007 MOPPA SHIRAZ

In 1853 our Kalleske farm and vineyard was established at Moppa, a small sub-district of Greenock in the Barossa's North-West. The Moppa district was a flourishing settlement of pioneering farming families and gold miners. Wanting to give their children a formal education, local parents established the Moppa Public School in 1873. Located on our Kalleske property, generations of the Kalleske family attended this school until its closure in 1935. Sourced entirely from our Kalleske Moppa vineyard, a trace of Viognier and Petit Verdot has been added to this Shiraz giving it a contemporary edge. This is a genuine hand made wine that's been grown, vintaged and matured on our Kalleske estate at Greenock in the North-Western Barossa.

Growing Season:

2007 was a drought affected vintage with a warm growing season and one of the driest winters on record. Intermittent summer rainfall refreshed the vines and enabled them to remain remarkably vibrant and take them through to ripening and harvest. The drought conditions resulted in reduced yields by about thirty percent but importantly quality from 2007 is very good.

Vineyard:

Moppa is predominantly Shiraz with a trace of Viognier (5%) and Petit Verdot (5%) blended in for added complexity. All grapes are from the Kalleske's organic farm. The vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for these varieties.

Winemaking:

The Shiraz was harvested in numerous batches from 5th March to 15th March. The Viognier was harvested on 5th March and co-fermented with a portion of Shiraz. The Petit Verdot is a late ripener and was harvested on 27th March. All batches were fermented warm in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 12 days on skins the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for about 18 months. Approximately 25% new American, French and Hungarian oak was used with the balance seasoned barrels. On completion of maturation, a small portion of Petit Verdot and Shiraz/Viognier was blended for added complexity. The wine is bottled unfinned and unfiltered.

Tasting Notes:

The wine is dark red-purple in colour.

Powerful aromas of perfume, chocolate, dried herb and a touch of pepper spice emanate from the glass.

These flavours continue to the very stylish and juicy palate. Supple but solid tannins add good structure and pleasing chewiness to the wine. Layers of complexity and a very lengthy finish complete this discerning wine that can be enjoyed now but will also cellar well.