



Kalleske Pty Ltd

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KALLESKE 2007 JMK SHIRAZ VP

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

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

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 3 batches over 2 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 3-5 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 dark red-black in colour. Inviting aromas of plum, spice, violets and chocolate are present on the nose. The intense and fullbodied palate is richly textured with juicy black fruit flavours together with licorice, spice and ripe integrated tannins. This well balanced and silky wine displays restrained sweetness and harmonious alcohol and is completed with a long clean finish. JMK Shiraz VP is a luscious, opulent wine that can be enjoyed now but will benefit from a decade or two in the cellar. long time with intense Grenache flavours. This distinguished wine drinks well now but is ideally suited for serious cellaring.





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