



Kalleske Pty Ltd

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KALLESKE 2008 CLARRY'S (GSM)

Clarry's is produced in South Australia's Barossa Valley, by the Kalleske family who have been farming and growing grapes since the 1800s. It is a genuine estate wine-grown, vintaged and matured on the Kalleske estate at Greenock. Clarry's is named in honour of winemaker, Troy Kalleske's, 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 Kalleske vineyards.

GROWING SEASON

2008 was an extremely hot and dry vintage. There were superb ripening conditions until March when the Barossa experienced its biggest heatwave of all time with 15 days in a row over 35 degrees. Fortunately, Grenache is a variety that thrives in arid conditions and this heat did not phase these old vines which produced intense, flavoursome fruit. Overall 2008 is a very good vintage, with average yields and great quality.

VINEYARD

Clarry's is a blend of Grenache (60%), Shiraz (30%) and Mataro (10%), with all grapes from the Kalleske's organic farm. The Grenache is from low yielding sandy soils from vines dating back to the 1940s, while the Shiraz and Mataro are sourced from a number of select blocks on the Kalleske estate with soil generally consisting of shallow, sandy loam over superb deep red clay and limestone, providing ideal conditions for these vines.

WINEMAKING

The Grenache and Mataro were harvested in the last week of March, about one month after the Shiraz components. All varieties were fermented separately in open top fermenters with hand pumpovers twice a day during fermentation. After seven to fourteen days on skins the fermented grapes were traditionally pressed. To preserve the superb fresh fruit flavours of the Grenache, it was only aged in very old oak hogsheads and only for a limited time of ten months. On completion of maturation, a component of Shiraz and Mataro was blended with the Grenache for added complexity. The wine is bottled unfined and unfiltered.

TASTING NOTES

The wine is bright purple black in colour. It has intense aromas of Christmas cake, black fruits, plums, dark chocolate and clove spice. On the palate the wine is rich and juicy with intense dark fruit flavours and ripe tannins. The wine is soft, but full with a solid structure. Complex and refined, this blend is completed by a very intense and lengthy finish. An approachable and fruitdriven wine that is best enjoyed over the next five years.





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