



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

## KALLESKE 2008 EDUARD SHIRAZ

In 1838 Karl Heinrich 'Eduard' Kalleske and his three siblings together with their parents Johann Georg and Johanne Dorothea migrated from Prussia. They landed in the newly established colony of South Australia and in 1853 they settled at Greenock in the North-Western Barossa Valley and established the Kalleske farm. Eduard and his wife Anna 'Rosina' worked the Kalleske vineyard until the 1880s when their son took over the reins. Today six generations later those old vines are still prospering, thanks to the foresight and hard work of our ancestors. We dedicate this wine to Eduard which is a combination of three select Shiraz vineyards on our Kalleske property ranging from 48 to 103 years of age. Hand winemaking and two year hogshead maturation has resulted in a stunning old vine wine destined for long term cellaring.

### GROWING SEASON

2008 was an extremely hot and dry vintage. There were superb ripening conditions until March when the Barossa experienced its biggest heat-wave of all time with 15 days in a row over 35 degrees. Fortunately, the majority of grapes were harvested by this time so were not overtly affected. The few blocks of grapes harvested during the heat-wave were partially dehydrated and add rich intensity and concentration to the wine. Overall 2008 is a very good vintage, with average yields and great quality.

### VINEYARD

Eduard is sourced from three vineyard blocks on the Kalleske property that were planted between 1905 and 1960, Vines are dry grown and produce low yields. The soil is sandy loam with excellent clay subsoil.

### WINEMAKING

The old Shiraz vines were harvested between 3rd and 12th March and the grapes gently destemmed into small open top fermenters. The grapes were fermented for eight to ten days on skins where hand pumpovers were employed twice daily. The must was traditionally pressed and immediately filled to new and seasoned French & American oak hogsheads where it completed fermentation. The wine was matured in hogsheads for two years prior to bottling. Eduard Shiraz is bottled unfinned and unfiltered.

### TASTING NOTES

The 2008 Eduard Shiraz is deep black-purple in colour. It is an intense wine with abundant aromas of blackberry compote, vanilla bean, tiramisu, dark chocolate and a hint of tar. The palate is full-bodied with an alluring density. This is a very complex wine with harmonized tannins, inky black fruit and subtle oak blending together to give great texture, multiple layers and a sturdy structure. An extremely lengthy pure finish completes this solid Shiraz. Eduard is a sophisticated wine of the highest calibre and is worthy of cellaring for many years.