



Kalleske Pty Ltd

PO Box 650 Greenock SA 5360 www.kalleske.com | wine@kalleske.com T: 08 8563 4000 | F: 08 8563 4001

KALLESKE 2008 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

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

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 5 batches over 3 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 4-8 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 eighteen months. 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 deep red-purple in colour. On the nose there are enticing aromas of Christmas cake, dark spiced berry, perfume and chocolate. The full-bodied palate is intense with superb fruit purity and fine integrated tannins. This luscious and mouth-filling wine is balanced with restrained sweetness, superb spirit complexity and is completed with a very lengthy finish. JMK is a harmonious and opulent wine that can be enjoyed now or after a decade or more in the cellar.





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