



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

KALLESKE 2008 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. There were few schools in the region, so local parents established the Moppa Public School in 1873 to give their children a formal education. 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

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

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 late February to 12th 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 13 days on skins the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for 15 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 deep purple-black in colour. Emanating from the glass are lifted, powerful aromas of cloves, perfume, deeprose, tar, black plum and dark chocolate. These flavours continue to the extremely mouthwatering and juicy full-bodied palate. Rich fruit intensity is supported by stylish and subtle barrel fermentation characters and ripe, dusty tannins add good structure to the wine. This discerning wine of great flavour intensity and richness displays layers of complexity and is completed with a very persistent finish. The wine can be enjoyed now or will cellar well in the medium term.