



Kalleske Pty Ltd

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KALLESKE 2009 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

2009 was a brilliant vintage with ideal ripening conditions, great quality and moderate yields. The growing season started cooler than average and was followed by a short heat period before perfect Autumnal weather (mid to high 20s) prevailed for the entire vintage.

VINEYARD

Clarry's is a blend of Grenache (55%), Shiraz (37%) and Mataro (8%), 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 first weeks of April, 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

Clarry's is deep red-black in colour. On the nose there are lifted aromatics of deep red rose florals, bright red fruits, clove, raspberry and some earthy spice. On the palate the wine displays juicy dark ripe fruits with smooth silky tannins. It is mouth coating with bright fruit flavours. The wine is very harmonious yet complex and very lengthy to finish. An approachable and fruit-driven wine that is best enjoyed over the next five years.





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