



2009 KALLESKE EDUARD SHIRAZ

In 1853 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 our 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 49 to 104 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

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

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 March 16th and March 23rd and the grapes gently destemmed into small open top fermenters. The grapes were fermented for nine 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 unfiltered and unfiltered.

TASTING NOTES

The 2009 Eduard Shiraz is dark inky black in colour. The aroma immediately invokes a serious wine. Emanating from the glass are lifted, powerful aromas of chocolate, fruit cake, dark plum, dried fig, cinnamon and black licorice. These flavours continue to the extremely generous and full-bodied palate. There is warm, rich, inviting fruit intensity supported by subtle barrel fermentation characters. Ripe, dusty, integrated tannins add good structure to this complex wine. Well balanced with great texture and multiple layers, this dense Shiraz is completed by a lengthy finish. Eduard is a sophisticated wine of the highest calibre and is worthy of cellaring for many years.



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

