



Kalleske Pty Ltd

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

KALLESKE 2009 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

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

Moppa is predominantly Shiraz with a trace of Viognier (7%) and Petit Verdot (7%) 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 February 28th to March 31st. The Viognier was harvested on February 28th and co-fermented with a portion of Shiraz. The Petit Verdot is a late ripener and was harvested on April 14th. All batches were fermented warm in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 10 days on skins the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for 18 months. Approximately 25% new American, French, Hungarian and Russian 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 unfined and unfiltered.

TASTING NOTES

The wine is black with purple hue. Aromas are very vibrant, inviting and lifted. Emanating from the glass is blueberry, cloves, violets, cocoa, dried fig and rose perfume. The palate is dark, rich and full-bodied, yet elegant and sophisticated. There is expressive fruit purity balanced with subtle oak. It is complex with layers of fleshy dark fruit and floral scents balanced by an underlying fine minerality adding a seamless structured backbone. Tannins are ripe, fine and integrated adding intensity and depth. This very generous wine finishes with lingering persistence. An expressive, plush and balanced wine that can be enjoyed now or will cellar well in the medium term.







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