



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

KALLESKE 2010 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

2010 was an outstanding vintage – one of the best of the decade. It was a steady vintage with ideal warm Autumn days and cool nights. Fruit ripened perfectly, was picked at optimum time and brilliant wine has resulted. Truly a standout vintage. However, due to a brief heat period in November 2009 when Grenache was flowering, there was lower set in Grenache and yields were significantly down. Hence the 2010 Clarry's has a smaller Grenache component than usual.

VINEYARD

The 2010 Clarry's is a blend of Grenache, Shiraz, and Mataro, 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 blocks were harvested in the last week of March, the Mataro in the first week of April and the Shiraz blocks were picked over a four week period from late February to late March. 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, Shiraz and Mataro, wines were only aged in very old oak hogsheads and only for a limited time of eight months. On completion of maturation, components were blended for balanced flavour, texture and complexity. The wine is bottled unfined and unfiltered.

TASTING NOTES

Clarry's is dark black-purple in colour. It has very lifted, perfumed and attractive aromatics of fruit cake, raspberry, violets, dark cherries and clove spice. The palate is very juicy and packed with dense flavours of bright fruits. It is very harmonious and well structured with the fruit purity supported by natural chalky tannins and a chewy texture. The wine is complex with enough power but under control giving good balance. It is a mouth filling wine that is completed by a very lengthy finish. An approachable, fruit-driven and opulent wine that is best enjoyed over the next five years.