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2010 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 from a selection of old vine Shiraz vineyards planted on our Kalleske property between 1905 to 1971. Hand winemaking and two year hogshead maturation has resulted in a stunning old vine wine destined for long term cellaring.

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.

VINEYARD

Eduard is sourced from three vineyard blocks on the Kalleske property that were planted between 1905 and 1971. 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 3rd and March 15th and the grapes gently destemmed into small open top fermenters. The grapes were fermented for eight 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

Eduard Shiraz 2010 is deep black in colour. The aroma is inviting and forthcoming with prominent black fruit, plum, chocolate, black olive and fruit cake. The palate is full-bodied, generous and mouthfilling with immense concentration. Flavours of dark berries dominate together with a touch of licorice and chocolate complimented by barrel ferment complexities. Tannins are muscular but polished and finely integrated adding solid structure. Layers of flavour make this a very complex wine. Deep and dense, Eduard is completed by a dry lingering finish. This 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.*

