

2010 KALLESKE JMK SHIRAZ VP

JMK Shiraz VP is a luscious fortified Shiraz grown and vintaged on the Kalleske family farm at Greenock in the North-Western Barossa Valley. This wine is dedicated to fifth generation grapegrower, John Malcolm Kalleske (JMK), who has tended the Kalleske family vineyards for more than 50 years. The vineyard for this special wine was hand pruned and harvested by John. JMK Shiraz reflects the dedication of John and the generations before him to the treasured Kalleske vineyard.

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

Kalleske JMK Shiraz VP is sourced from select blocks of the Kalleske vineyard, including the renowned 'Greenock' block. The vineyard blocks consists of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

WINEMAKING

The grapes were harvested in 2 batches over 2 weeks providing differing sweetness and complexity for the finished wine. Following harvest, the grapes were fermented in open top fermenters with hand pump-overs twice a day. Sweetness and flavours of the fermenting grapes were closely monitored and when at desired levels for each batch, at 3-5 days after harvest, a portion of free-run juice was drained from the fermenters and fortified to arrest the fermentation and retain some natural grape sweetness. A combination of young and old (up to 20 years) brandy spirit was used to fortify the wine, ensuring added complexity. Following fortification, the wine was matured in well seasoned hogsheads for two years. At this time, only the very best barrels were selected to be included in the bottling of this liqueur Shiraz.

TASTING NOTES

JMK Shiraz VP is deep magenta-black in colour. On the nose there are alluring aromas of toffee, fruit cake, coffee, black plum, cinnamon and nutmeg spice, licorice, cocoa and mature brandy. The full-bodied palate is very mouthfilling with intense flavours of rich dark fruit combined with added complexity from characteristic but balanced brandy spirit. Tannins are fine, and slightly toasty adding structure. The black fruits are complimented by well balanced restrained grape sweetness. The wine has a suitably dry finish that lingers for a very long time. JMK is a harmonious and opulent wine that can be enjoyed now or after a decade or more in the cellar.



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