

Kalleske
BAROSSA VALLEY



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2011 KALLESKE 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

Vintage 2011 was the wettest growing season since our first Kalleske vintage in 2002 and certainly the wettest the Barossa has experienced for decades, with double the normal rainfall. It was also much cooler too, resulting in a longer ripening process and vintage being about 3 weeks later than normal. However, once vintage began in mid March, April was dry and warm with fantastic ripening conditions to give a perfect finish to the vintage. The cool weather has resulted in great natural acidity and fresh vibrant flavours in the grapes, with Grenache more elegant than usual and displaying plenty of florals and spice.

VINEYARD

The 2011 Clarry's is a blend of Grenache (47%), Shiraz (40%) and Mataro (13%), 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 and Mataro blocks were harvested in the last week of April, and the Shiraz blocks were picked over a three week period from late March to mid April. 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 seven months. On completion of maturation, components were blended for balanced flavour, texture and complexity.

TASTING NOTES

Clarry's is bright red-purple in colour. It is very lifted with aromatics of bright red fruit, crushed raspberry, cherries, perfume, white pepper spice and rose florals. The medium-bodied palate is bursting with fresh juicy red fruits including rhubarb, raspberry and black cherry. These bright fruit flavours are complimented with natural chalky tannins adding structure and backbone. Limited maturation in seasoned barrels has added complexity while respecting the fruit purity that is the hallmark of this wine. Clarry's is very harmonious and is completed by a lingering finish. This is an approachable, fruit-driven and opulent wine that is best enjoyed now or over the next five years.



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

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